

SMALL PLATES

CHIPS + SALSA (v)	75
crispy corn chips with guac, roasted tomato salsa and house pickles	
TAQUITO ATUN (3pc)	75
sashimi tuna, avocado, jalapeño dressing, chipotle mayo, packed in a crunchy corn shell	
CORN RIBS (v)	65
charred sweet corn with chipotle mayo, parmesan, guajillo BBQ sauce	
CALAMARI (g)	130
flash-fried with crispy kale and jalapeño mayo	
BEEF CHEEK SLIDER (g)	120
smoked beef, onion rings, iceberg, chipotle mayo, soft brioche	
CAULIFLOWER POPCORN (v) (g)	130
tempura cauliflower with romesco sauce and parmesan	
FUNDIDO (p) (g)	110
melted cheese and house chorizo dip with confit tomato and corn chips	
PUMPKIN CROQUETTES (g) (3pcs)	75
crisp croquettes with green pea and almond mole	
CEVICHE de la CASA	120
snapper in lime and ginger leche de tigre, wing beans, pomegranate, salsa seca	
BBQ PRAWNS	150
chargrilled with achiote, jalapeño and preserved lemon	

TAQUERIA

TACOS	
All tacos come in 3s on fresh, house-made corn tortillas(gluten free).	
BAJA FISH (g)	130
tempura snapper, avocado crema, chipotle mayo, pico de gallo	
CHICKEN ADOBO	125
pineapple adobo glaze, chipotle mayo, cherry tomatoes	
CARNE ASADA	225
wagyu flank steak, habanero mayo, rich tomato salsa	
JACKFRUIT BARBACOA (v) (g)	110
smokey braised jackfruit, guacamole, mex relish	
AL PASTOR (p)	160
12-hour pork shoulder, al pastor sauce, achiote mayo, mex relish, chicharrones	
CHEESE BURGER (g)	155
smashed beef, cheese, pico de gallo, special sauce, avocado, on flour tortilla	

TACO OF THE MONTH:	
LAMB BIRRIA	210
slow-braised lamb with Mexican relish, salsa seca and lime crema	

QUESADILLAS

Toasted flour tortillas stuffed with cheese. Served with salsa roja, house crema and guacamole on the side	
MOCHOMOS (g)	120
Sinaloan style braised beef, pico de gallo	
TRIPLE CHEESE (v) (g)	110
cheddar, mozzarella, feta, and caramelised onion	
TINGA DE POLLO (g)	110
poached chicken with chipotle, tomato, onion and grilled zucchini	

LARGE PLATES

NACHOS (g)	140
tortilla chips with refried beans, cheese sauce, pico de gallo, guacamole, sour cream, and pickled red onion + chicken 50 + shredded beef 85 + jackfruit 30	
POLLO MOLE AMARILLO	125
roast ½ chicken with achiote and saffron yellow mole, charred baby carrots	
BRAISED BEEF CHEEK (g)	305
slow-cooked in red mole & cerveza, with tarragon corn crema and crispy leeks	
PESCADO MOLE VERDE	160
crispy skin snapper with green pea and almond mole, chili garlic crunch	
FAJITAS (g)	
sizzling plate of peppers, onion and zucchini, with tortillas and condiments pick your protein: - chicken thigh 225 - flank steak 350 - mushroom 200	

SIDES & SALADS

SWEET POTATO CHIPS	55
hand cut, with chipotle mayo	
KURLY KALE (v)	65
with fresh herbs, grated parmesan, roasted peanuts	
SHIMEJI MUSHROOMS (v)	70
grilled with garlic & chili crunch	
CHARRED GREENS (v)	55
seasonal greens with lemon and arbol dukkah	
ROAST VEG & QUINOA	115
with avocado, pomegranate, corn and pico salsas, crunchy chickpeas and seasonal greens	
FRIJOLES DE LA OLLA	85
pot-stewed beans with tomato-arbol sauce, avocado and sour cream As a main with rice & corn tortillas + 45	
MEXICAN RICE (v)	40
with lime and coriander	
TORTILLAS (v)	20 / 25
4pcs corn or flour	

DESSERTS

CHURROS (g) (4pc)	65
cinnamon sugar, chocolate dipping sauce Loaded - add ice cream and nuts 30	
TRES LECHES (g)	70
vanilla sponge with whipped cream, salted caramel chocolate and chocolate crumble	
CHOCOLATE BROWNIE (g)	90
double chocolate, served warm with vanilla ice cream	

SHARING

Minimum 2 people · Price per person	
LACALITA TABLE	300
BBQ corn, cauliflower popcorn, al pastor tacos, braised beef cheek, Mexican rice, charred greens, tres leches	
VEG TABLE	200
BBQ corn, cauliflower popcorn, jackfruit barbacoa tacos, mushroom fajitas, Mexican rice, charred greens, tres leches	



All prices in ‘000s of Rupiah + 6% service charge & 10% local govt tax
(v) vegetarian (p) pork product (g) contains gluten

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picture menu



