

OPEN FROM
5:30PM

MENU

SEVEN DAYS
A WEEK

SMALL PLATES

SALSA

♦ 9

Blue Totopos, Salsa Roja & Guacamole

CEVICHE

♦ 18

Hirramasa Kingfish, Yuku, Aji Amarillo, Avocado, Radishes & Crispy Shallots

JALAPENO POPPERS (3)

♦ 14

Ricotta, Agave, Walnut, Currents & Yellow Salsa

CAULIFLOWER & MUSHROOM TOSTADA

♦ 12

Spiced Cauliflower, King Mushroom, Enoki & Crispy Stuff

OCEAN TROUT TOSTADAS (3)

♦ 15

Avocado, Pickled Cactus, Mustard Seed & Sherry Vinegar

TACOS

FISH (2)

♦ 16

South Coast Fish, Chipotle Mayo, Pico, Cabbage & Lime

CHORIZO (2)

♦ 16

Sweet Potato, Fire Roast Chilli Paste, Peppers & Chimichurri

BEEF SHORT RIB (2)

♦ 16

Chilli Jam, House Pickles & Salted Tomatillo

ZUCCHINI (2)

♦ 16

Fried Zucchini, Zucchini Pickles, Peppers, Jalapeno & Lemon

ENCHILADA

♦ 22

BEEF BRISKET OR CHICKEN

Enchilada Sauce, Oaxacan Cheese, Salsa Verde & Salad

BURRITOS

♦ 20

BEEF BRISKET, CHICKEN OR ROAST BEETROOT & COCOA

Flour Tortilla, Rice, Black Beans & Salad

CHARGRILL

OAXACAN LAMB BARBACOA

♦ 32

Sweet Potato, Spinach, Guajillo Sauce, Green Beans & Black Salsa

SCOTCH FILLET (300g)

♦ 34

Grain Fed Black Angus, Black Garlic & Jalapeno Butter

PORTERHOUSE

♦ 48

Grass Fed (450g) to share
Atichochu, Chimichurri, Salad & Fries

SIDES

WATERMELON SALAD

♦ 12

Jicama, Tajin, Mint & Spiced Pepita

CHARRED CORN

♦ 9

House Spice, Salsa Mojo & Manchaego

GREEN BEANS

♦ 8

Black Salsa

PAPA FRITTAS

♦ 7

Triple Cooked Potato, Smoked Paprika & Garlic Oil

LEAF SALAD

♦ 7

Sherry Vinegar

FRIES

♦ 7

DESSERT

CHURROS

♦ 12

Dulce de leche or Chocolate Sauce

*Menu can be adjusted to gluten free, vegetarian or vegan please ask staff