

FOOD

Inspired by the streets of Mexico and crafted into delicious dishes by our dedicated Executive Chef Peter Jackson. Our seasonal menu delivers layers of authentic flavours using the freshest, free-range ingredients.

SNACKS

- Esquites**, chipotle buttered corn, coriander, queso fresco, blackened onion crema, tortillas (v) 🌱** 8
- Croquetas**, potato, green onion & almonds, smoky cheddar, remoulade (v) 🌱 8
- Patatas bravas**, salsa de árbol, green chili jitomate, chipotle mayo, coriander (v) 🌱* 10
- Chickpea patatas**, blackened capsicum & carrot mojo, cucumber & green apple pico 🌱* 10
- Cumin roasted pumpkin & kumara dip**, chili oil, candied seeds, queso, cricket tortilla (v*) 🌱** 12

SOFT SHELL TACOS

- Chicken in achiote**, (FR) jitomate, apple & chili pico, Oaxaca queso 🌱** 8
- Green bean**, in turmeric rice batter, yellow salsa frita, almond crème, tofu, pepitas 🌱* 8
- Pan fried fish**, octopus & bacon, sauce gribiche, crunchy capers, slaw, mint 🌱* 8
- Pork carne asada**, (FF) pineapple, green tomato pico, pickled cabbage 🌱** 8
- Beef arrachera in mole negra**, chipotle mayo, coriander, blackened onion rings 🌱** 8
- Turmeric rice battered prawn outlets**, smoky chipotle crema, slaw, pineapple pico 🌱** 8

MEXICO SPECIALITIES

- Mexico fried chicken**, (FR) jalapeño mayo & chipotle mayo 🌱🌱 *Not to be missed!* 16
- Crispy cauliflower florets**, cumin & lime mayo, smoky paprika (v) 🌱🌱 15
- Chimichangas**, pan fried mushroom, leek, chili, queso, cactus & salsa asada 🌱 17
- Al Pastor** (FF) flatbread wrap, cinnamon braised pork, green apple yoghurt, coriander 🌱 18
- El Arabe**, flatbread wrap, jackfruit braised in guajillo mole, slaw, tofu, almond milk 🌱🌱 18
- Ceviche**, coconut salad, yellow cherry, pomegranate, hibiscus flower agua, coriander 🌱* 18

QUESADILLAS

- Jackfruit**, queso, sunflower seeds, coriander, green onion, salsa tomatillo 🌱🌱 18
- Slow cooked lamb**, queso, zucchini, garlic chips, oregano, chilli, salsa borracha 🌱 18
- Chicken tinga**, (FR) fresh chili, papas, black beans, blackened onion crema 🌱 18

MUCHA CARNE

- Agave & coffee braised pork ribs**, capsicum mojo, habanero chili & agave mole 🌱* 29
- Barbacoa rubbed beef**, chimichurri, crispy shallots, pickled vegetables 🌱* 29
- Guajillo chicken**, (FR) Maryland cut, pineapple salsa, candied sesame seeds, coriander 🌱* 30
- Xocolate braised beef short rib**, butternut pumpkin mojo, pink peppercorns, sango 🌱* 31

SIDES

- Red rice**, agave & chipotle dressing, sunflower seeds, queso 🌱🌱* 9
- Cos salad**, ricotta & jalapeño crema, flat leaf parsley, candied almonds (v) 🌱* 9
- Broccoli florets**, bacon migas, red onion, garlic dressing, queso fresco (v*) 🌱 9
- Crumbed portobello mushrooms**, remoulade, red chili, candied pepitas (v) 🌱 9
- Green beans**, toasted almonds, pasilla chili oil, sango 🌱* 9
- Fried patatas**, chili salt, queso blanco, crispy sage (v) 🌱* 9

DESSERTS

- Crèma catalan**, orange blossom scented, chocolate granita (v)* 12.5
- Baked white chocolate cheesecake**, hibiscus flower granita, honeycomb (v)* 12.5
- Cinnamon spiced churros**, dulce de leche, toasted almond migas (v) 12.5
- Xocolate pastel**, coconut creme, black plum sorbet, pistachio praline 🌱 12.5

Ask for our **FIESTA MENU** for groups of 10 or more

(v) Vegetarian (v*) Vegetarian on request * Gluten Free ** GF on request
 🌱 Vegan 🌱 Spicy (FR) Free range (FF) Free farmed

Food allergies? No problem! Talk to us about your dietary needs. But while we take as much care as humanly possible, we cannot guarantee that trace elements may not be present.