



MAIN MENU

TO START

HOUSE MADE GUACAMOLE & TOTOPOS

Fresh guacamole served with crispy corn chips.

\$16

CASSAVA CHIPS

with chipotle mayo, cheese and tajin

\$16

TOSTADAS

SET OF 2

\$20 - \$26 FOR PRAWNS

- WATERMELON TOSTADA.** Marinated in soy, miso, garlic, ginger and seaweed.
- STREET CORN TOSTADA.** Charred corn, chipotle mayo and cheese.
- PRAWN MACHA TOSTADA.** Smoky prawns with tomato and salsa macha.
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TACOS

3 PER SERVE

\$30

- BEEF TACOS.** Smoky slow-cooked chuck steak loaded with traditional Mexican chillies. Rich, bold and full of flavour.
- PORK AL PASTOR TACOS.** Slow-cooked pork marinated in traditional Al Pastor spices, finished with crispy crackling and sticky pineapple jam.
- CHICKEN TACOS.** Mexican Chilli BBQ rubbed chicken with cheese and chipotle onion jam.
- HUITLACOCHÉ & TRUFFLE TACOS.** Earthy huitlacoche, corn, mushrooms and truffle with molten cheese. Deeply savoury and indulgent — a vegetarian favourite.
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CHEF'S DINNER

• \$80 PER PERSON •

THREE COURSES + ONE HOUSE COCKTAIL ON ARRIVAL

TWO EXCLUSIVE SITTINGS OF 15 GUESTS

5:30 PM – 8:00 PM

8:30 PM – 10:30 PM

BOOKINGS ESSENTIAL • PREPAID EVENT • ADDITIONAL DRINKS AVAILABLE FOR PURCHASE



TOSTADA CANAPÉ ON ARRIVAL



ENTRÉE



ONE SELECTION FEATURED EACH MONTH

- GRILLED ANCHO CHILLI PRAWNS
- CHIPOTLE AGAVE GLAZED CHICKEN WINGS
- HIBISCUS OYSTER SHOTS
- TROPICAL CEVICHE
- FRESH SALSAS & HOUSE-MADE DIPS



MAIN



ONE SELECTION FEATURED EACH MONTH

PORK BELLY AL PASTOR WITH SMOKED CORN PURÉE
LAMB RUMP WITH PLANTAIN MASH & JUS
EYE FILLET
CHICKEN WRAPPED IN JAMÓN
LOBSTER TACOS



SWEETS





SEASONAL SORBET OR ICE CREAM
SWEET EMPANADAS
FLAN TOSTADA WITH CARAMEL SAUCE



COCKTAILS

HANDCRAFTED • FRESH • VIBRANT

-  **PINEAPPLE HONEY BREEZE** \$24
Tequila, pineapple, honey, lime and a hint of mint.
-  **COCONUT MARGARITA** \$24
Tequila, coconut cream, lime and agave syrup.
-  **MANGO HABANERO SOUR** \$24
Tequila, mango, habanero, lime and agave.
-  **CLASSIC MARGARITA** \$24
Tequila, triple sec and fresh lime.
-  **PALOMA** \$24
Tequila, grapefruit, lime and a pinch of salt.
-  **MEZCAL SPRITZ** \$24
Mezcal, lime, agave and sparkling soda.
-  **CAIPIRINHA (SUGAR CANE RUM)**
Sugar cane rum, lime, sugar and fresh mint.
-  **TEQUILA NEGRONI**
Tequila, sweet vermouth, Campari and orange bitters.



BUENOS MOMENTOS • BUENOS TRAGOS
SALUD!

SHOTS • WINE • SPIRITS

SHOTS

- HONEY TEQUILA \$14
- COCONUT TEQUILA \$14
- COFFEE TEQUILA \$14
- MEZCAL \$15
- BLANCO TEQUILA \$15
- AÑEJO TEQUILA \$15
- REPOSADO TEQUILA \$15
- CUT SPICE RUM \$15
- WHITE SUGAR CANE RUM \$15



WINE

- HOUSE RED \$15
- HOUSE WHITE \$15
- SPARKLING BRUT \$15



SPIRITS



- GIN \$13
- BOURBON \$13
- WHISKY \$13
- VODKA \$13

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SALUD!