

EL COMEDOR

SMALLER PLATES

Guacamole de abuelita con totopos ~ grandma's recipe with tortilla chips 16
Elote ~ BBQed corn with peanut and lemongrass salsa macha, smoked cheese 10
Aguachile ~ Ceviche, Honeydew, white radish, crispy plantain MP
Zanahorias ~ Roasted baby carrots, agave and tahini, toasted pepita butter 16
Hueva de bacalao ~ Taramasalata, chile ancho oil, sunflower seeds, tostadas 14
Camarones ~ Wood grilled jumbo tiger prawn, chipotle and mezcal 20
Ensalada de Rabo ~ Baby cos, pickled carrots and radish, jalapeño vinaigrette 14
Papas fritas ~ Crispy fried potatoes, salsa roja, maggi aioli 12

TACOS

All tacos 08 each / Flights of four 26
Bistec ~ steak, mojo de ajo, parsley, radish
Pescado ~ Baja style crispy fish, aioli, salted cucumber
Morcilla ~ papi mac salsa, onion and jalapeño
Cangrejo ~ Soft Shell crab, avocado crema, iceberg
Frijoles ~ Mexican beans, mint crema, pickled onion
Aguacate ~ Baja style avocado, salsa negra, xni pec
Lechuga al la parrilla ~ BBQed baby cos, Brazil nut gremolata, romesco
Plátano Frito ~ Plantain, salsa macha, smoked cheese

LARGER - ALL MAINS COME WITH TORTILLAS AND SALSAS

Carnitas ~ Wood roasted pork belly, hibiscus and plum chamoy 40
Pescado a la parrilla ~ Whole grilled flathead, ajo blanco, pistacchio crumb 38
Milanesa de berenjena ~ Crumbed eggplant, achiote, queso, mole amarillo 28

SET MENU AVAILABLE FOR A MINIMUM OF 2 PEOPLE - \$65 PP

POSTRE

Churros with bourbon caramel 12
Flan de naranja tradicional 10
Pastel de elote ~ corn cake with dulce de leche atole 10

* Please inform your waiter of any intolerances or allergies

ALL TORTILLAS ARE HAND MADE IN-HOUSE FROM STONE GROUND CORN