

WINE LIST

Sparkling White

Champagne Henriot – Brut Souverain, France n.v.	19	90
Ruinart – Blanc de Blancs, France n.v.	23	136
English Sparkling – Nyetimber – Blanc de Blancs, England’13.	26	156
Champagne Dom Pérignon , France’08.	42	295

Sparkling Rosé

English Sparkling – Nyetimber, England n.v.	22	130
Champagne Pommery – Apanage, France n.v.	37	220

	Glass 125ml	Carafe 375ml	Bottle 750ml
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White Wine

Chablis – Annabel’s Cuvée – G. Tremblay ’18 France	13	39	78
Sancerre – Le Chêne Marchand – P. Jolivet’18 France	17	53	106
Riesling – In der Wand – Pichler Krutzler, Wachau’12, Austria	19	57	114
Chardonnay – Milmanda – Catalonia – Torres’16, Spain	23	66	132
Meursault – Les Criots – Ballot-Millot, Burgundy’17, France	30	90	180
Sauvignon blanc – Te Koko – Cloudy bay, Marlborough’15, New Zealand	30	90	180
Chenin blanc – Dirty Little Secret – Two – K. Forrester, South Africa, n.v.	48	144	288
Piligny-Montrachet – 1er Cru Clavoillon, Leflaive, Burgundy’13, France	82	246	490

Rosé Wine

Miraval – Côtes de Provence ’18, France	14	42	84
Rock Angel – Château d’Esclans, Côtes de Provence’18, France	22	65	260

Red Wine

Saint-Emilion – Annabel’s Claret – S. Derenoncourt, Bordeaux’18, France	13	39	78
Crozes – Hermitage – Alain Graillot, Rhone’17, France	17	51	102
Pinot noir – Roserock – Drouhin, Oregon ’15, U.S.A.	21	63	126
Margaux – Ségla – Château Rauzan Ségla, Bordeaux’11, France	23	69	138
Cabernet sauvignon – Mas La Plana – Torres, Catalonia’15, Spain	28	84	168
Nuits-Saint-Georges – Vieilles Vignes – A. Michelot Burgundy’15, France	32	96	192
Brunello di Montalcino – Pian delle Vigne – Antinori, Tuscany’14, Italy	38	114	228
Gevrey-Chambertin 1er Cru La Gibryotte – C. Dugat, Burgundy’17, France	42	126	232
Bordeaux blend – Sena – Eduardo Chadwick, Aconcagua valley’15, Chile	75	225	450
Saint-Emilion Grand cru classe – Chateau Cheval Blanc, Bdx’96, France	250	750	1750



MEXICAN

Thursday - Saturday  
7pm - 11pm

CLASSIC COCKTAILS

Medatini  
The CBD and Nootropics laced Medatini pays homage to the Espresso Martini with Grey Goose Vodka, but with half the sugar and calories of the classic. Its time to drink smarter  
15.5

Margarita  
Patron Silver Tequila infused with Lemongrass & Vanilla, Orange Liqueur, Lime  
15.5

Moscow Mule  
Ketel One Vodka, Homemade Ginger Beer, Lime & Angostura Bitters  
15.5

Negroni  
Star Of Bombay Gin, Campari, Cocchi Vermouth di Torino  
15.5

Old Fashion  
Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters  
15.5

SIGNATURE COCKTAILS

Mariachi  
Don Julio Blanco Tequila, Coriander Verdita, Italicus Rosolio di Bergamotto Liqueur, Home Made Yuzu & Grapefruit Soda  
15.5

Mexican Dawn  
Grey Goose Vodka, Ancho Reyes Liquer, Strawberry, Melon & Grapefruit Shrub, Lemon & Tonka Bean Extract  
  
15.5

Jalisco  
Patron Silver Tequila, Chipotle Cordial, Cold Press Rhubarb & Cucumber  
15.5

Hacienda  
Tanqueray 10 Gin, Sesame Seeds Tincture, Cold Fermented Pineapple Tepache, Mango & Terragon Cordial

15.5

Mayan Trails  
Don Julio Blanco Tequila, Home Made Ginger & Basil Cordial, Muyu Chinotto Nero, Lime Essence  
15.5

NON-ALCOHOLIC

Jax Coco Ginger & Lemon Water  
Natural Ginger & Lemon Juice, Gently Carbonated

Summer Blossom  
Apple Juice, Cinnamon Syrup, MEDACalm (15mg CBD, Lavander, Chamomile, Ashwagandha)

Tropical  
Kiwi puree, Yuzu juice, Lemongrass Syrup & Seedlip, Aloe Vera  
All 7.5

MIND+BODY HEALTH

CBD Drinks  
Targeted wellness to help balance the mind and body - All contain 15mg Liposomal

CBD MEDA Calm  
Lavander & Chamomile Flavour + L Theanine + Ashwagandha

MEDA Glow  
Elderflower & Lime Flavour + Biotin + Olive Leaf

MEDA Recover  
Orange & Pineapple Flavour + Turmeric + Ginger

MEDA Focus  
Espresso & Vanilla Flavour + Panax Ginseng + Rosemary All 9.5

COLD PRESS JUICE


Kale, Spinach & Cucumber Apple, Ginger & Lemon


Our Chef Coko Becker has designed an up-tempo sharing style menu of innovative and authentic dishes.


NIGIRI SELECTION


Smoked Eel & Foie Gras  
Wagyu & Black Truffle  
Seared Toro & Kosho  
Amaebi & Wasabi  
Hamachi, Ikura & Shiso


PLATOS VEGETARIANO


Signature Guacamole 13   
Hazelnuts , Salsa Macha & Rice Chicharrón

Corn Croqueta 8   
Yellow Corn, Cream Cheese, Panko & Manuka Honey

Rice & Corn 10   
Egg Yolk & Black Truffle

Pico de Gallo 8   
Datterini Tomatoes, Avocado Puree & Jalapeño

Mexican Hummus 10   
Pomegranate Molasses, White Beans & Labneh

Korean Fried Cauliflower 11   
Mirin, White Sesame Seed & Lime

PLATOS DE PESCADOS

Ensenada Style Scallops 16  
Habanero Oil, Cucumber & Lime

White Crab Flour Quesadilla 17  
Cream Cheese, Jalapeño Oil & Datterini Tomato

Kampachi Temaki 14  
Avocado, Chipotle & Truffle Mayonnaise



Baja Style Black Tempura Lobster 18  
Chipotle Mayo, Cabbage & Shallots

Halibut in Banana Leaf 18  
Peanuts Salsa Macha & Tomatoes




Prawns Salad 14  
Baby Cucumber, Mix Herbs & Coconut Oil


PLATOS DE CARNE

Short Rib Volcan 11  
Cheese, Salsa Borracha & White Corn Tostada  
Wagyu Katsu Sando 19  
Panko, Cabbage, Sriracha & Bulldog Sauce  
Chicken Meatballs 11  
White Onion, Panko & Tare Sauce

“Choriqueso” 13   
‘Nduja, Cheese, Chile de Arbol Salsa  
Pork Belly Bao 10   
Daikon, Achiote & Habanero Oil

POSTRES

P.B.J. Taiyaki Peanut Praline & Vanilla Cream  11  
Churros Rompopo & Banana Ice Cream  10  
Milk Chocolate Brownie Tonka Bean Ice Cream  10

Ice Cream & Sorbet Selection  10  
Vanilla de Papantla - Coconut Horchata - Hibiscus & Berries Sorbet

 Vegetarian  Pork

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include VAT.