

WINE LIST

Sparkling White

| | Glass 125ml | Bottle 750ml |
|---|----------------|-----------------|
| Champagne Henriot – Annabel’s Private label - 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 ’10. | 42 | 295 |
| English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England ’09 | 55 | 330 |

Sparkling Rosé

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

| | Glass 125ml | Carafe 375ml | Bottle 750ml |
|--|----------------|-----------------|-----------------|
|--|----------------|-----------------|-----------------|

White Wine

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

Rosé Wine

| | | | |
|---|----|----|-----|
| Miraval – Côtes de Provence ’19, France | 14 | 42 | 84 |
| Rock Angel – Château d’Esclans, Côtes de Provence ’18, France | 22 | 66 | 115 |

Red Wine

| | | | |
|---|-----|-----|------|
| Saint-Émilion – Annabel’s Claret – S. Derenoncourt, Bordeaux ’18, France | 13 | 39 | 78 |
| Crozes – Hermitage – Alain Graillot, Rhone ’17, France | 17 | 51 | 102 |
| Pinot noir – Clos Henri, Marlborough ’16, New Zealand | 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 ’16, 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-Émilion Grand Cru Classe – Chateau Cheval Blanc, Bordeaux ’96, France | 250 | 750 | 1750 |



MEXICAN

*Thursday - Saturday
7pm - 11pm*

Wine by the glass available in 175ml upon request

All prices include VAT. A discretionary 15% service charge will be added to your bill.

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, Ital-icus 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 & Seed-lip, 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.


PLATOS VEGETARIANOS


Signature Guacamole 13 
Hazelnuts , Salsa Macha & Rice Chicharrón

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

Rice & Corn 10 

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 PESCADO

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 25
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 Rompope & 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.