Wine List	Glass 125ml		Bottle 750ml
Sparkling White Champagne Henriot – Annabel's Private label - Brut Souverain, France n.v. Ruinart – Blanc de Blancs, France n.v. English Sparkling – Nyetimber – Blanc de Blancs, England '13. Champagne Dom Pérignon, France '10. English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England '10	19 23 26 42 42		90 136 156 295 295
Sparkling Rosé English Sparkling - Nyetimber, England n.v. Champagne Pommery - Apanage, France n.v. Champagne Taittinger - Comtes de Champagne, France '06	22 37 59		130 220 354
	Glass 125ml	Carafe 375ml	Bottle 750ml
White Wine Chablis - Annabel's Cuvée - G. Tremblay, Burgundy, France '19 Riesling - Réserve - Trimbach, Alsace, France '18 Sancerre - Le MD de Bourgeois - H. Bourgeois, Loire, France '18 Grüner Veltliner - Ried Rosenberg - Alte Reben, Wagram, Austria '17 Meursault - J.M. Gaunoux & Fils, Burgundy, France '17 Pouilly-Fumé - Ladoucette - Baron de L, Loire, France '17 Chablis grand cru - Les Clos - L. Michel, Burgundy, France '16 Chenin blanc - Dirty Little Secret - Two - K. Forrester, Piekenierskloof, S. Africa n.v. Chardonnay - Stone Côte Vineyard - Hartford Court, Sonoma, USA '16 Puligny-Montrachet, Leflaive, Burgundy, France '18	15 17 21 25 30 36 40 v. 48 50 55	45 51 63 75 90 108 120 144 150 165	90 102 126 150 180 216 240 288 300 330
Rosé Wine Lady A - Château La Coste - Côtes de Provence, France '18 Miraval - Côtes de Provence, France '19 Rock Angel - Château d'Esclans, Côtes de Provence, France '18	13 14 18	39 42 54	78 84 108
Red Wine Saint-Emilion - Annabel's Claret - S. Derenoncourt, Bordeaux, France '18 Crozes-Hermitage - Siléne - J.L. Chave Sélection, Rhône, France '18 Tempranillo - Viñas de Gain - Artadi, Rioja, Spain '17 Pinot Noir - La Crema, Sonoma, USA '15 Rosso di Montalcino - Pian delle Vigne - Antinori, Tuscany, Italy '18 Cabernet sauvignon - The Benbournie - J. Barry, Clare valley, Australia '14 Cabernet sauvignon - Mas La Plana - Torres, Penedés, Spain '10 Barolo - Dagromis - Gaja, Piemonte, Italy '15 Chambolle-Musigny 1er cru - Feusselottes - F. Magnien, Burgundy, France '14 Pauillac - Château Lynch-Bages, Bordeaux, France '15	15 17 19 22 25 35 40 55 60	45 45 51 57 66 75 105 120 165 180	90 90 102 114 132 150 210 240 330 360

Wine by the glass available in 175ml upon request



MEXICAN

Wednesday - Saturday 5.30pm - 8pm

CLASSIC COCKTAILS 15.5

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

Margarita

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

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

Negroni

Star Of Bombay Gin, Campari, Cocchi Vermouth di Torino

Old Fashion

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

SIGNATURE COCKTAILS 15.5

Mariachi

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

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

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

Kahlo's Affair Absolut Elyx Vodka, Chipotle Cordial, St. Germain infused with Lime & Cucumber

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 Pure Coconut Water Natural Pure Coconut Water

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 6.5

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 Boost

Cranberry & Lime + Zinc + Echinacea + Aronia Berry + Vitamin C Rosemary

COLD PRESS JUICE 9

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 2 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 v
Pomegranate Molasses, White Beans & Labneh

Korean Fried Cauliflower 11 v 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 v 11
Peanut Praline & Vanilla Cream

Churros **1**0 Rompope & Banana Ice Cream

Milk Chocolate Brownie 2 10
Tonka Bean Ice Cream

Ice Cream & Sorbet Selection 10 10

Vanilla de Papantla - Coconut Horchata

Hibiscus & Berries Sorbet



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.