

WINE LIST

Sparkling White

Champagne Henriot – Brut Souverain, France n.v.	Glass 125ml	19	Bottle 750ml	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
--	----------------	-----------------	-----------------

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

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



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.


PLATOS VEGETARIANOS


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 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 21
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 
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.