

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

White Wine

	Glass 125ml	Carafe 375ml	Bottle 750ml
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

Wednesday - Saturday
5.30pm - 8pm

Wine by the glass available in 175ml upon request

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

Kahlo’s Affair
Absolute Elix Vodka, Chipotle Cordial, St. Germain infused with Lime & 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 Boost
*Cranberry & Lime + Zinc + Echinacea + Aronia Berry + Vitamin C
Rosemary*
All 6.5

COLD PRESS JUICE

Kale, Spinach & Cucumber
Apple, Ginger &Lemon
All 9

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 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  **11**
Peanut Praline & Vanilla Cream

Churros  **10**
Rompope & Banana Ice Cream

Milk Chocolate Brownie  **10**
Tonka Bean Ice Cream

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.