

ALMUERZO

EXPRESS SET
\$28 per guest

- Esquites ^v or Elotes ^v
- Tostada de Atun or de Res ^{*}
- Taco of any choice
- De Chocolate ^{v*} or Coffee

Add: Mini Mixta Salad \$5 | Agua Frescas \$7

LONG LUNCH
\$40 per guest | Min 2 pax

- Esquites ^v or Elotes ^v
- Ceviche de Mango
- Quesadilla of any choice (🍷)
- Taco of any choice
- Ensalada Mixta ^v or Granos ^{v*}
- De Chocolate ^{v*} or Coffee

Add: Any Agua Frescas \$7

ANTOJITOS

Snacks

- TOTOPOS (V) - Crispy yellow corn chips 5
- CHOICE OF SALSAS:**
- SALSA ROJA (V) - Tomato, chipotle, coriander, onion 3
- VERDE (V) - Tomatillo, green chilli, lime, parsley, dill, roast garlic 4
- SPICY PIÑA (🍷) - Charred habanero, pineapple, coriander, ginger 5
- GUACAMOLE (V) - Avocado, tomato, onion, coriander, lime 5
- CON TODO (V) - Corn chips with all salsas 19
- ESQUITES (V) - Sautéed sweetcorn, jalapeño, lemon mayo, cotija cheese 8
- ELOTES (V) - Barbecued corn on the cob, chipotle mayo, cotija, lime 8
- CEVICHE DE MANGO 18
- Sustainably-farmed seabass, mango, serrano chilli, celery, mint, coconut, ginger, agave sweetcorn
- TOSTADA DE ATUN 16
- Tartare of yellow fin tuna, aguachile salsa, avocado, mint, coriander, serrano, radish
- TOSTADA DE CANGREJO (🍷) 15
- Blue swimmer crab, burnt jalapeño crema, crispy capers, avocado
- TOSTADA DE RES (*) 16
- Grass fed Angus sirloin, chipotle mayo, crispy leek

TACOS

6" Soft white corn tortilla

- DE BAJA (*) (🍷) 11
- Crispy fish fillet, chilli mango salsa, mint, cabbage
- DE PESCADO 11
- Sustainably-farmed grilled barramundi, chipotle mayo, green cabbage, red onion, cucumber, lime
- DE COLIFLOR (V) 8
- Fire roasted cauliflower, pine nut salsa, tequila raisins, brown butter sour cream, pickled red onion
- DE VERDURAS (Vg) 8
- Fire grilled zucchini, poblano, broccolini, salsa macha, crispy quinoa
- DE CHORIZO Y RES (🍷) 10
- Spicy chorizo, braised beef brisket, red cabbage salad, chipotle salsa

Our fish are sourced from Kulhbarra, a local farm that practices sustainable and ethical barramundi farming.

Dietary Guide: (V) Vegetarian (*) Contains Gluten (Vg) Vegan (🍷) Super Loco Spicy

Service charges and taxes apply.



QUESADILLAS (*)

Fresh wheat flour tortillas, grilled with mixed cheeses

- POLLO** (🍷) 16
6" tortillas, spice roasted chicken, oregano, coriander mayo, pico de gallo
- HUITLACOCHÉ** (V) 18
10" tortilla, oyster mushrooms, sweetcorn, Mexican truffle, green yoghurt salsa, cotija cheese

ENSALADAS

Salads

- ENSALADA MIXTA** (Vg) 8/15
Garden leaves, tomatillo, avocado, pickled jicama, pecans, chipotle agave dressing
- ENSALADA GRANOS** (Vg)(*) 8/15
Quinoa, pearl barley, almonds, broccoli, pomegranate, pico de gallo, chia & basil

TORTAS

Hot sandwiches served with crispy potatoes & chipotle mayo or green salad

- DE RES** (*) 22
Pulled beef brisket, sweetcorn butter, jalapeño coleslaw, barbecued leek, chipotle mayo
- VEGIE TORTA** (V)(*) 18
Fried eggplant, pickled red onion, avocado, frijoles, poblano, salsa, lettuce, coriander, pickled jalapeño mayo
- DE CARNITAS** (*) 20
Pulled pork shoulder, apple coleslaw, chipotle mayo, chicharrón

ACOMPAÑAMIENTOS

Side dishes

- PAPAS** (V) 10
Crispy fried rustic potatoes, smoked salt, epazote, chipotle mayo
- ARROZ** (V)(🍷) 7
Fragrant rice a la Mexicana, herbs & spices, spring onion

POSTRES

Sweets

- AFFOGATO MEXICANO** 12
Los Danzantes Reposado mezcal, Cynar liqueur, espresso, cinnamon clove agave, cocoa, vanilla ice cream
- PIÑA Y COCO** (*) 14
Coconut flan, pineapple, vanilla sponge, mandarin
- BAYAS Y CHOCOLATE** (Vg) 14
Chocolate avocado mousse, berries, citrus, hazelnut, cacao nibs
- HELADOS** (V) 4
Ask for today's creation

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