



Let our chef take you on a journey from the bustling markets of Mexico city to the bold lush flavours of the Yucatan. Excite your taste buds as you graze through our market fresh food.

CLASSIC \$62PP
DELUXE \$79PP

STREET SNACKS & SHARE PLATES

Guacamole, chilli, coriander, plantain chips \$17

Pineapple & habanero salsa, blue corn chips \$14

Tuna tostadas, lime, avocado, salted chilli \$18

Beetroot carpaccio, mustard, broccoli \$10

Wild mushroom ceviche, coconut oil, ginger, blue corn chips \$16

Salmon ceviche, dill creme fraiche, vanilla, pink peppercorn \$24

Kingfish ceviche, coconut tiger's milk, chilli, lime \$23

Grilled halloumi, burnt honey, hazelnuts, raisins \$18

Jalapeño poppers, kombu cream cheese, fried quinoa \$16

Brisket empanadas, raisins, olives, chimichurri \$16

Corn ribs, chilli & lime miso, queso fresco \$13

Pulled pork taco, salsa verde, apple kimchi, pork skin \$16

Salt & pepper fish taco, jalapeño mayo, mango salsa \$14

Heirloom carrot taco, black bean hummus, salsa chiltomate \$14

Fried chicken, hibiscus habanero hot sauce \$24

Cochinita pibil citrus & yucatan spiced pulled pork, eggplant yoghurt, hot sauce \$28

Barbecued ancho chilli glazed beef brisket, red bullhorn, negro mole \$32

Achiote roast chicken, red bull horn, negro mole \$32

Pumpkin, green molé, red bullhorn \$24

Roasted barramundi, pineapple salsa, dragoncello \$32

Patatas bravas, chipotle mayo \$10

Watermelon salad, Mexican dukkah, fennel, jalapeño \$12

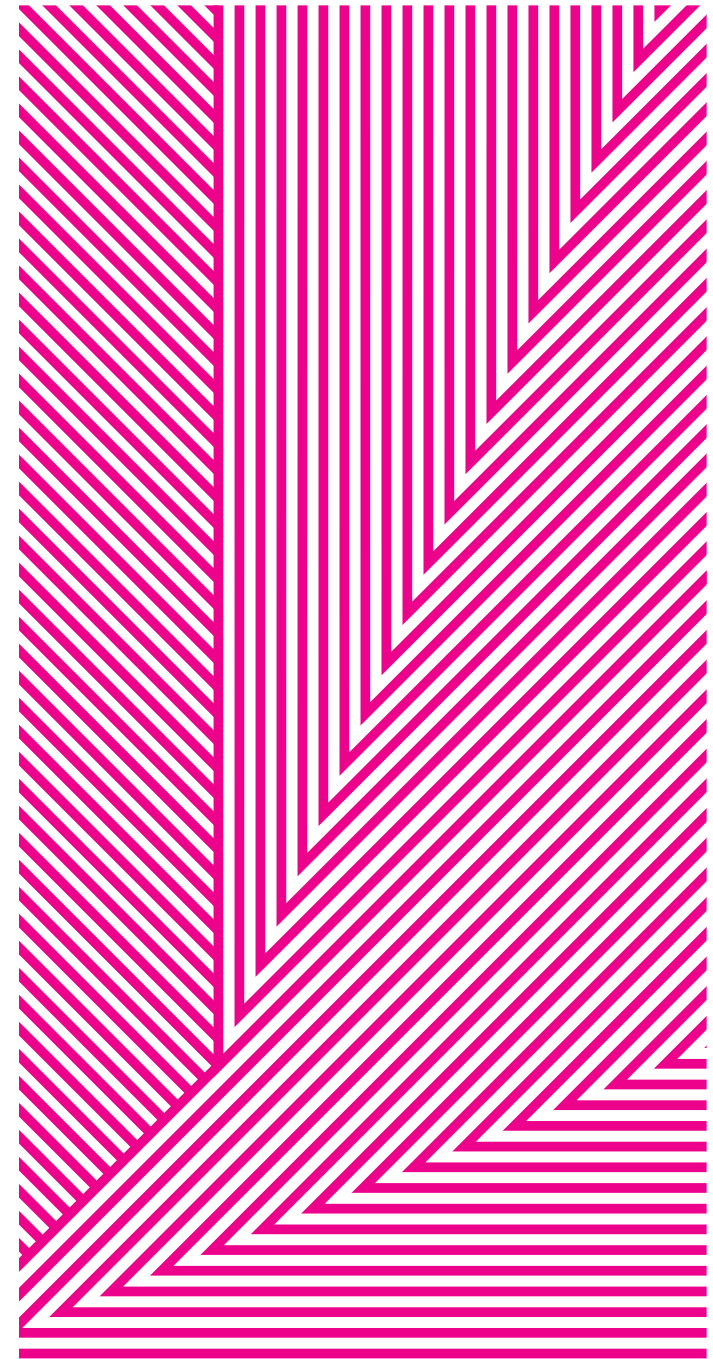
DESSERTS

Churros, dulce de leche \$12

Margarita cheesecake, toasted coconut, tequila tajin salt \$12

Mandarin flan, creme fraiche \$12

Sweet coconut & maracuya ice, cashew, lime, strawberries \$14



méjico