

## PARA EMPEZAR

<b>Elotes (v)</b>	<b>5.5</b>
grilled coron on the cob, smothered with chipotle mayo & grated parmesan	
<b>Guacamole (v)</b>	<b>10.5</b>
house made with fresh avocado, lime, cilantro, onion, fresh tomato & jalapeños, served with heated corn totopos	
<b>Chilaquiles</b>	<b>15.9</b>
lightly fried corn totopos in a green tomatillo salsa, pulled chicken breast, feta, Spanish onion & crema	
<b>Tosdaditas de ceviche x 3</b>	<b>13.5</b>
fresh barramundi marinated in citrus juices, avocado & cilantro, served on corn totopos	

## MINI PANBAZOS

<b>Sliders x 3</b>	<b>18</b>
(1) shredded chicken in Mexican chocolate sauce, lettuce, crema & feta	
(2) grilled San Jose chorizo, potato, iceberg lettuce, crema & feta	
(3) Yucatan inspired slow cooked pork marinated in achiote, citrus juices & spices, slaw, crema & feta	

## QUESOS FUNDIDOS

*Served with house made guacamole, pico de gallo & corn or flour tortillas*

<b>Chorizo</b>	<b>18.9</b>
authentic spicy Spanish sausage & oven baked cheese	
<b>Champiñon (v)</b>	<b>17.9</b>
chipotle marinated mushroom & oven baked cheese	

## TACOS

<b>De Carne</b>	<b>7.5</b>
braised beef in chipotle salsa, iceberg lettuce, Spanish onion & cilantro	
<b>De Pescado</b>	<b>8</b>
grilled barramundi, slaw & creamy lime aioli	
<b>De Pollo en Chipotle</b>	<b>7.5</b>
grilled chicken breast marinated in chipotle & lime, grilled pineapple & pickled cabbage	
<b>De Barbocoa</b>	<b>8</b>
shredded slow cooked lamb, Spanish onion, cilantro & house made guacamole	
<b>De Calabaza (v)</b>	<b>7</b>
pan-fried zucchini with chilli poblano, grilled corn & creamy aioli	

## QUESADILLAS

*Served with house made guacamole, crema & corn tortillas*

<b>De flor de Calabaza con Queso (v)</b>	<b>17.9</b>
fresh pumpkin flower & melted pecorino cheese	
<b>De Champiñon con Queso y Huitlacoche (v)</b>	<b>17.9</b>
marinated mushroom, melted pecorino cheese & Mexican truffle	
<b>De Tinga de Pollo</b>	<b>18.9</b>
pulled chicken breast in a chipotle-tomato sauce, cilantro & melted pecorino cheese	

## PLATOS MAS GRANDES

<b>Alambres (serves 2)</b>	<b>44.5</b>
grilled strips of tender beef fillet or chicken breast, capsicum, onion, bacon, cheese, served with flour or corn tortillas, salsa taquera, crema & house made guacamole	
<b>Pescado a la Veracruzana</b>	<b>23.9</b>
barramundi baked in a blend of olives, capers, Spanish onions & jalapeños in a fresh tomato base sauce, served with Mexican style rice	
<b>Costilla de Carne</b>	<b>23.9</b>
tamarind chipotle glazed short ribs, hominy puree & tomatillo salsa, served with Mexican style rice	
<b>Flautas de Papa</b>	<b>16.9</b>
rolled & fried corn tortillas filled with Mexican style potato & feta, served with house-made guacamole, salsa, lettuce & crema	

## ENSALADA

<b>Mexican Quinoa (v)</b>	<b>17.9</b>
red quinoa, grilled corn, black beans, avocado, orange segments, mixed greens, crispy tortilla strips, creamy orange, lime & chilli dressing	

## MEXICAN SWEET THINGS

<b>Nachos de Chocolate</b>	<b>10.9</b>
strips of pan-fried flour tortilla dipped in cinnamon sugar, melted dark & white chocolate, ice cream & fresh strawberries	
<b>Churros</b>	<b>10.9</b>
Spanish doughnuts sprinkled with cinnamon sugar, served with melted chocolate & dulce de leche	
<b>Pan de Elote</b>	<b>10.9</b>
flourless corn cake with fresh strawberries	

“Sorry, no separate accounts”