

NIBBLES

Guacamole	6.75
Avocado smashed with Mexican oregano, red onion, coriander & tomato, served with warm tortilla chips	
Garlic Quesadillas (d/gfa)	6
Flour tortillas stuffed with roasted garlic, red cheese & mozzarella	
Manchego (d/n)	6.75
Slices of Manchego with toasted almonds, pickled pear, pomegranate, olive oil & hot honey	
Katsu Bomba (d/g)	6.75
Deep fried rice balls, flavoured with katsu sauce, topped with wasabi mayo & grated parmesan	
Chicharrón	4.5
Triple cooked puffed pork rinds served with smoked pineapple & ginger salsa	

FISH

Coconut Prawn Taco (g/d/c)	10.5
Tacos filled with fried prawns coated in a coconut crumb, with habanero mango salsa, red onion, lettuce, and lime mayo	
Seabass Ceviche	12.5
Sliced seabass, pineapple, fennel, young coconut, pickled radish & Campeche ceviche sauce	
Cod (c/s)	12.5
Pan fried cod, XO sauce, pickled samphire, avocado puree & chipotle sweet chilli sauce	
Smoky Corn Chowder (d/c)	9.75
Creamy corn chowder, cooked in a smoked bone stock, paprika sofrito, smoked fish, saffron potatoes, finished with cream, topped with corn salsa and crispy corn	
Seared Tuna Tostada (s/ss)	14
Sushi grade tuna pan seared, with avocado, sweet soy, toasted sesame, pickled ginger & bonito flakes	

VEGETABLES

Cheesy Roasted Aubergine (d)	9.5
Fire baked aubergine, topped with salsa mojo rojo, melted cheese, topped with watercress, crispy garlic & garlic dressing	

Mayan Mash	7.5
Roasted sweet potato mixed with black beans & chipotle, seasoned with nutmeg and white pepper, topped with fire roasted red peppers, lime crema & lime salt pumpkin seeds	
Mushroom Taco (<i>d/g</i>)	9
Tacos filled with pan fried creamy mushrooms, garlic & herbs, topped with crispy onions & parmesan	
Katsu Cauliflower Steak (<i>g</i>)	7.5
Crispy panko crumbed cauliflower steak, served with cauliflower & quinoa rice, katsu curry sauce & crispy onion	
Verduras (<i>d/n</i>)	7.5
Pan fried tenderstem broccoli & sprouts, served with feta, toasted almonds & chimichurri	
Beetroot Ceviche (<i>d/n</i>)	8
Fire roasted beetroots thinly sliced with tarragon, orange, avocado, pickled radish, goats cheese, pine nuts, & a citrus beetroot sauce	
Patatas Bravas (<i>d</i>)	9
Layers & layers of crispy golden potato, slow cooked with garlic & thyme, basted with beef fat finished with jalapeño salsa, roast garlic aioli, paprika potato crisps & parmesan	
Street Corn (<i>d</i>)	8.5
Coal charred corn on the cob, topped with lime crema, parmesan, crispy corn & chipotle	
BBQ Carrot (<i>d/n</i>)	7.5
Fire roasted carrot with an Ancho romesco, goats cheese, chimichurri & toasted hazelnuts	
Green Rice	6.5
Rice fried with coriander, carrots, peas, parsley, roasted garlic topped with crispy shallots	
Maple Squash Manchego Salad (<i>d/n</i>)	8.5
Ribboned squash pickled in maple syrup and sherry vinegar, served with walnuts, goji berries, pumpkin seeds, pomegranate, pumpkin seed salsa, radicchio & Manchego	
Flaca Fries	5
Skinny cut 'skin on' fries, tossed in lemon & chilli salt, served with garlic mayo	

MEAT

Birra Beef Ragu (<i>g</i>)	9
Slow cooked chuck, cooked in a rich sauce consisting of cinnamon, chilli, cumin & garlic, served with fresh onion, coriander, tomato, & a parmesan crisp	
Steak (<i>d</i>)	10.5
Flank steak marinated in black garlic & smoked salt, cooked over coals, served with Mexican peppercorn sauce and chimichurri (served medium rare)	
Nikkei Belly (<i>s</i>)	9.75
Triple cooked pork belly, tossed in a tequila glaze with a smoked pineapple & ginger salsa	
Pork Pibil Taco	9.5
Corn tacos filled with slow cooked BBQ pork marinated in Achiote, orange, herbs & spices, served with a burnt spring onion crema, pickled onions, tomato, coriander, chicharron & crispy pork skin	
Al Pastor Ribs	10.5
Slow cooked BBQ pork ribs, marinated in Al Pastor, served with smoky mezcal BBQ sauce	
Chikin Tacos (<i>n/s/ss</i>)	9.5
Korean fried chicken thigh, BBQ sauce, kimchi slaw, lime crema, toasted peanuts, coriander & spring onions	

DESSERTS

Caramelised White Chocolate (<i>d/g</i>)	7.5
Caramelised white chocolate served with peanut butter cookies & blueberry compote	
Dulce Banana Pie (<i>d/g</i>)	7.5
Roasted banana, Dulce de Leche, cinnamon & nutmeg biscuit, Chantilly cream and dark chocolate	
Honey & Thyme Cheesecake (<i>d/g</i>)	7.5
Cheesecake served with lemon shortbread, orange sauce & almonds	
Chocolate Chilli	7.5
Chilli and dark chocolate pot, served with raspberries, cherries & chilli floss	

g = gluten | c = crustacean | s = soy | n = nuts | d = dairy

ss--sesame

gfa = gluten free available