

APERITIF

MAYA 75

9

Gin, elderflower liqueur, lemon juice, sugar syrup, grapefruit
bitters, topped with champagne

Sparkling Margarita

9

Tequila, orange liqueur, lime juice, agave, topped with
champagne

Daiquiri Royal

8.5

Dark rum, strawberry puree, lime juice, topped with prosecco

Amaretto & Cherry Fizz

8.5

Vodka, amaretto, cherry syrup, lemon juice, topped with
prosecco

**Please advise your server of any allergies,
often dishes can be altered to suit**

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

gfa = gluten free available

NIBBLES

Guacamole

Avocado smashed with Mexican oregano, red onion, coriander & tomato, served with warm tortilla chips

6.5

Garlic Quesadillas *(gfa)(d)*

Flour tortillas stuffed with roasted garlic, smoked cheese & mozzarella

4.5

Corn & Jalapeño Fritters

Roasted corn & jalapeno fritters, served with a spiced tomato chutney

6.75

Queso Fondue *(d)*

Baked cheese fondue with herbs & garlic, baked in the charcoal oven served with tomato chutney & nachos

8

Add chorizo *(d)* + 1.5

Add caramelised onions + 0.5

Chicharon

Triple cooked puffed pork rinds, served with smoked apple chutney

3.75

DESSERTS

Dulce de Leche Tiramisu *(d)(g)*

6

Layers of tequila coffee soaked sponge, cinnamon mascarpone cream & dulce de leche

Lemon *(d)(n)*

6

Lemon posset, served with Limoncello pistachios & freeze dried raspberries

Mexican Mess *(d)*

6

Tropical fruits, lime curd, coconut whipped cream & meringue

Peanut Banoffee Pie *(d)(g)(n)*

6

Peanut cookie, dulce de leche, banana & whipped cream

Chocolate Chilli

6

Chilli and dark chocolate pot, served with fresh raspberries & chilli floss

MEAT

Pastel Birra Beef *(d)* **8.75**

Slow cooked beef in a light sauce topped with mashed potato, parmesan & baked in the coal oven

Chimichurri Steak **9.25**

Flank steak marinated in black garlic & smoked salt, cooked over coals with celeriac rémoulade & pickled mustard seed chimichurri (served medium rare)

Nikkei Belly *(n)* **8.75**

Triple cooked pork belly with crispy skin, tossed in sticky smoked pineapple & agave with a piccalilli dip

Pork Carnita Taco's **8.75**

Corn tacos filled with slow cooked BBQ pork, sticky pineapple & tequila salsa, pickled onions & crispy crackling crumb

Al Pastor Rib **9.5**

Slow cooked fire roasted pork ribs, marinated in Al Pastor, served with pineapple BBQ sauce

Cuban Chicken **8.5**

Coal charred chicken, marinated in herbs, lime zest & roasted garlic served with tomato salsa, garlic sauce, on a bed of charred peppers & onions

FISH

Crab Tostada **9.75**

Crispy tortilla, topped with avocado & white crab meat dressed in lime mayo, red chilli & apple

Mojito Prawn Taco *(c)* **9.5**

Tacos filled with chipotle red slaw, zesty BBQ prawns, served with cucumber, tomatillo salsa verde & tempura scraps

Cod Ceviche **9.5**

Raw cod fillet tossed in a lime dressing, served with dill oil, avocado, cucumber, red chilli & mint

Smoked Fish & Chorizo Chowder **9.25**

Zesty corn chowder with chunks of fish & smokey chorizo, charred corn & topped with crispy nachos

BBQ Mackerel **9.25**

Mackerel fillet cooked in the coal oven, served with Arbol romesco sauce, escabeche finished with crispy chilli lime capers

VEGETABLES

Aubergine Enchiladas *(d)* **7.5**

Rolled aubergine filled with tomato, onions & smoked aubergine, baked in tomato mole & topped with cheese

Mayan Mash **6.5**

Roasted sweet potato mixed with black beans, chipotle & red pepper, topped with lime crema

Kale & Manchego *(d)(n)* **7.5**

Finely shredded kale, goji berries, walnuts, seeds, caper & raisin dressing, topped with Manchego cheese

Katsu Cauliflower Steak **7.5**

Crispy panko crumbed cauliflower steak, served with cauliflower & quinoa rice & a rich katsu curry sauce

Verduras *(n)* **6.75**

Pan fried asparagus, served with charred scallion vinaigrette, lemon & toasted almonds

Mushroom Taco *(n)* **7.25**

Corn tacos filled with smoked Al Pastor mushrooms finished in a sherry, shallot & almond sauce, topped with crispy potatoes

VEGETABLES

Celeriac Steak **7.5**

Coal roasted celeriac, white bean mole, pickled celery, pine nuts, smokey carrot mole

Street Corn *(d)* **7.5**

Coal charred corn on the cob, topped with lime crema, parmesan, crispy corn & chipotle

El Verano Ensalada *(n)* **6.75**

Spiced watermelon carpaccio, macerated strawberries, cherry tomatoes, basil & walnuts with a wasabi & soy dressing

Green Rice **5.5**

Rice fried with coriander, carrots, peas, parsley, roasted garlic

Butternut Squash *(d)* **6.75**

Fire roasted wedge, topped with pumpkin seeds, crumbled feta, chimichurri & lime crema

Flaca Fries **5**

Skinny cut 'skin on' fries, tossed in lemon & chilli salt, served with garlic mayo