

BOTANAS

GRILLED CORN 9

jalapeño mayo, queso fresco + tajin GF / V

GUACAMOLE + DIPS 19

guacamole, pico de gallo, spicy bean dip, nacho cheese dip + seasoned corn chips GF / V

SNAPPER CEVICHE 26

jalapeño coconut dressing, cherry tomato, onion + cucumber GF / DF

BLACKENED SWORDFISH TOSTADA 24

lime mayo, avocado, pickled spanish onion + chilli oil GF / DF

TUNA TOSTADA 25

lime mayo, avocado, salsa macha + coriander GF / DF

GRILLED MUSHROOM TOSTADA 24

chipotle mayo, pickled spanish onion, avocado, house salsa + queso fresco GF / DF / V

TACOS 2 PER SERVE

GOBERNADOR TACO 18

prawns, avocado, cheese + chipotle crema sauce

FISH TACO 18

beer battered gurnard, mexican slaw, pico de gallo + chipotle mayo DF

CAULIFLOWER TACO 18

beer battered cauliflower, mexican slaw, pico de gallo + chipotle mayo DF / V

BEEF SHORT RIB BARBACOA TACO 19

guac crema + dark beer salsa DF / GF

BEEF SHORT RIB BARBACOA QUESADILLA 19

flour tortilla, cheese, guac crema + dark beer salsa

MÁS PLATOS

NACHOS 31

low & slow pork shoulder, beans, queso fresco, pickled jalapeño, sour cream, guacamole, pico de gallo, coriander + corn chips GF

GRILLED KING PRAWNS 36

chipotle herb butter, rocket + lime GF / DF

A LA TALLA GRILLED OCTOPUS 36

rocket, confit garlic, ancho chilli herb vinaigrette + crispy corn GF / DF

GRILLED TUNA CAESAR SALAD 36

crispy bacon, soft boiled egg + parmesan

DULCE

BUÑUELO ICE-CREAM SANDWICH 14

crispy flour tortilla coated in cinnamon sugar + vanilla gelato

CHURROS 14

mezcal + rum cajeta

SEASONAL FRUIT PLATTER 14

chamoy granita, lime + tajin GF / DF

GF gluten free DF dairy free GFA gluten free available S sesame
DFA dairy free available VG vegan V vegetarian NF nut free

TASTY PLATTERS