

SMALL PLATES

OYSTER VALENTINA (ea) cumquat - native tajin	7.5
PORK GORDITA (ea) habanero sambal - tamarind	13
PRAWN A LA DIABLA (ea) orange & guajillo - salsa seca	16
ROOT VEGETABLES TETELA (ea) smoked almonds & chilli - creme fraiche	14
TUNA TOSTADA (ea) salsa brava - avocado - geraldton wax	16
PUMPKIN FLAUTA (ea) black garlic sikil pak - pepita miso	14
GUACAMOLE pepitas - fresh herbs - tortilla crisps	18
CARNE APACHE sirloin - salsa macha - taro - jocoque	24

GUAVA AGUACHILE market fish - Choko - finger lime	24
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LARGE PLATES

CABBAGES AL PIPIAN ROJO cavolo nero - cauliflower emulsion	34
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PESCADO ZARANDEADO market fish - salsa cruda - salsa habanero	MP
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PORK JOWL cola mole - habanero pickled fennel	30/48
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BEEF CHOP beef fat beans - shiso salsa	77
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CHICKEN SINALOA-STYLE burnt lime - shallots - aji verde	46
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GOAT BARBACOA miso black beans - pickled eschalots	44
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SIDES

BITTER LEAVES & PERSIMMON Orange & achiote dressing - roasted seeds	16
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CRISPY CHAT POTATOES chipotle salt - recado mayo	16
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PASTEL AZTECA poblano chilli sauce - calabacitas grilled cheese	18
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SET MENUS  
MINIMUM OF 2 PEOPLE

<b>\$95 PP</b>
GUACAMOLE PUMPKIN FLAUTA (ea) PORK GORDITA (ea) GUAVA AGUACHILE  CHICKEN SINALOA-STYLE PORK JOWL HOUSE MADE TORTILLAS  BITTER LEAVES & PERSIMMON CRISPY CHAT POTATOES  TRES LECHES CAKE

<b>\$130 PP</b>
GUACAMOLE OYSTER VALENTINA (ea) PUMPKIN FLAUTA (ea) GUAVA AGUACHILE PRAWN A LA DIABLA (ea)  PESCADO ZARANDEADO BEEF CHOP HOUSE MADE TORTILLAS  BITTER LEAVES & PERSIMMON CRISPY CHAT POTATOES  TRES LECHES CAKE

TORTILLAS (ea) 1.5

our tortillas are made in-house using masa imported from Mexico and pressed on a specialist tortilla press brought in from USA. It's a labour of love that is difficult to master, but the result is something distinctly our own.