

## SMALL PLATES

CRAB & SCALLOP (ea) green tomato - native tajin	13
PIG'S HEAD GORDITA (ea) habanero sambal - tamarind	13
PRAWN A LA DIABLA (ea) orange & guajillo - salsa seca	16
BEETROOT EMPANADA (ea) roasted mushrooms - goats curd - Yucatan pickles	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

## LARGE PLATES

CABBAGES AL PIPIAN ROJO cavolo nero - cauliflower emulsion	34
PESCADO ZARANDEADO market fish - salsa cruda - salsa habanero	MP
PORK JOWL cola mole - habanero pickled fennel	30/48
BEEF CHOP beef fat beans - shiso salsa	77
CHICKEN SINALOA-STYLE burnt lime - shallots - aji verde	46
GOAT BARBACOA miso black beans - pickled eschalots	44
TORTILLAS (ea) 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.	1.5

## SIDES

BITTER LEAVES & STONE FRUIT Orange & achiote dressing - roasted seeds	16
CRISPY CHAT POTATOES chipotle salt - recado mayo	16
PASTEL AZTECA poblano chilli sauce - calabacitas grilled cheese	18

# LOTTIE

MENZCALERIA

ROOFTOP

BOOKINGS (02) 9129 2433  
8 BAPTIST ST REDFERN

RESTAURANT

LOTTIE

THE EVE HOTEL

ALL

PA' ARRIBA,

DAY

PA' ABAJO,

# LOTTIE

PA' CENTRO,

FOOD

MENU

PA' DENTRO

Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All card payments incur a 2% surcharge. Groups of 6 or more incur a 10% discretionary service charge. A surcharge of 10% is applied on Sundays and a 15% surcharge on public holidays.