



FIESTA MENU

\$40

SNACKS

- Chickpea patatas** blackened capsicum & carrot mojo, cucumber & green apple pico 🌱 🌶️
- Patatas bravas** salsa de árbol, green chili jitomate, chipotle mayo, micro coriander (v) 🌶️
- Cumin roasted pumpkin & golden kumara dip** chili oil, seeds, queso, cricket tortilla (v*) 🌶️

SOFT SHELL TACOS

- Chicken in achiote**, (FR) jitomate, apple & chili pico, Oaxaca queso 🌶️
- Green bean in turmeric rice batter**, yellow salsa frita, almond crème, tofu, pepitas 🌱 🌶️
- Pan fried fish, octopus & bacon**, sauce gribiche, crunchy capers, slaw 🌶️
- Pork carne asada**, (FF) charred pineapple, green tomato pico, pickled cabbage 🌶️
- Beef arrachera in mole negra** chipotle mayo, coriander, blackened onion rings 🌶️
- Turmeric rice battered prawn cutlets**, smoky chipotle crema, slaw, pineapple pico 🌶️

CLASSICS

- Mexico fried chicken** (FR) jalapeño mayo & chipotle mayo; **Not to be missed!** 🌶️
- Crispy cauliflower florets** cumin & lime mayo, smoky paprika (v) 🌶️
- Xocolate braised beef short rib**, butternut pumpkin mojo, pink peppercorns, sango 🌶️
- Ceviche**, coconut salad, yellow cherry, pomegranate arils, hibiscus flower agua, coriander 🌶️

QUESADILLAS

- Jackfruit**, queso, sunflower seeds, coriander, green onion, salsa tomatillo 🌱 🌶️
- Slow cooked Lamb shoulder**, queso, zucchini, garlic chips, oregano, chili, salsa borracha 🌶️
- Chicken tinga**, (FR) fresh chili, papas, black beans, blackened onion crema 🌶️

SIDES

- Red rice**, agave & chipotle dressing, black beans, sunflower seeds, queso 🌱 🌶️
- Cos salad**, ricotta & jalapeño crema, flat leaf parsley, candied almonds (v) 🌶️
- Broccoli florets**, bacon migas, red onion, garlic dressing, queso fresco (v*) 🌶️

DESSERTS

Not included in Fiesta Menu, but available on request (\$12.5)

- Crème catalan**, orange blossom scented w chocolate granita (v)
- Baked white chocolate cheesecake**, hibiscus flower granita, honey comb (v) *
- Cinnamon spiced churros**, dulce de leche, toasted almond migas (v)
- Xocolate pastel**, coconut crema, mint, black plum sorbet, pistachio praline 🌱

(v) Vegetarian (v*) Vegetarian on request 🌱 Vegan * Gluten Free ** GF on request
🌶️ Spicy (FR) Free range (FF) Free farmed

