

MAMASITA

Botanas

Elote – Mexican White corn, chipotle mayonnaise, queso and spice mix (vegan optional)	7
Wild Organic Wapengo Oysters with habanero salsa and lime	5 each
Squid Ink Tapioca crisp with guacamole – (2)	8
Buñuelos de bacalao – Salted cod fritters, zesty herb mayo, meat floss (4)	16
Guacamole – red onion, lime, salt, coriander, chili, and tortilla chips	15

Antojitos

Macadamia and cashew Chorizo tostada with cashew crema, pico de gallo and micro coriander (vegan)	9
Raw Yellowfin Tuna tostada with ponzu, avocado cream, sautéed leeks, wasabi and sesame	12
Cured trout Tostada, dill & charred jalapeño crema, cucumber, tobiko, crispy capers	12
Kingfish aguachile roja, cucumber, red onion, cherry tomatoes, purslane and coriander oil	18

Tacos – 2 per serve on house made tortillas

Birria, oyster mushroom stem, salsa arbol, white onion and micro coriander	14
Soft shell crab, slaw, tamarind habanero salsa, avocado, radish and coriander	16
Pork belly al pastor, charred pineapple, guacatillo, white onion and coriander	16
Pastrami, pickled cabbage, pickled jalapeño and Russian dressing	16

Platos

Pan Seared Duck, sour cherry mole, carrot puree, charred carrots and sorrel	32
Mixed Seafood in squid ink, sautéed leeks and crispy sweet potato	36
Cauliflower steak, burnt cauliflower puree, salsa macha, pickled red cabbage, pepitas (vegan)	24
Lamb Prensado, chick pea puree, charred cherry tomatoes, onions, blue corn chochoyotes, papalo and consommé	30

Acompañamientos

Pickled beetroot salad, orange, pepitas, guajillo oil and queso fresco (vegan optional)	12
Watercress and rocket salad, with pear, palm hearts, crispy quinoa and citrus dressing (vegan)	10

Postre

Coconut flan with blackened pineapple, coconut espuma and toasted coconuts, toasted oats and mandarin (vegan)	14
---	----

All items are Gluten Free - Please advise staff of any dietary requirements