

WHILE YOU'RE DECIDING

Pozole verde	9
chicken broth with radish, avocado, jalapeño & lime	
Street style corn	
chargrilled corn, queso, chipotle mayo & lime	
on the cob	5.6
in a cup (esquites)	7
Tortilla chips (v)	11
with guacamole & salsa	

¡TENGO HAMBRE! FEED ME

9 dishes to share & enjoy
65 per person

MEZCAL SPECIAL
matched Mezcal with each course
50 per person

WANT OUR RECIPE FOR
CRAB & PRAWN TOSTADITAS?

FLAVOURS OF MELBOURNE
COOKBOOK

SOLD HERE!

BEACH 'N STREET FAVES

Gordita (v)	9
bean-stuffed masa, cotija cheese & orange pico de gallo	
Ceviche	16 / 30
rockling, coconut, mint, lime, cucumber, guajillo	
Bbq octopus	15 / 29
with hominy puree, radish, árbol & serrano salsa	
Jamón huarache	16
Iberico jamón, mizuna, cotija on fried masa	
Chicken wings	12 / 23
sticky agave & chipotle sauce	
Al Pastor style flautas †	16
pork & pineapple, orange árbol sauce & slaw	

TOSTADITAS

TOPPED TORTILLA CHIPS (3)

Cauliflower (v)	12
with beetroot, smoked cheese & spices	
Crab & prawn	18
with celery, cucumber & apple guac, lime-habanero mayo & luxury walnut	
Mojo chicken	14
with refried beans, chicken chicharrón & lime	
Braised goat	15
with corn puree, coriander & onion	

TACOS

Milpa (v)	6.5
Zucchini, squash, blackened tomato salsa & crema	
Market fish (grilled or fried †)	7
with achiote, red onion salsa, cabbage, lime & chipotle mayo	
Prawn	7
fried school prawns, árbol salsa, togarashi, avocado	
Pork hock	7
pibil-style pork hock & shoulder, chicharrón, pickled red onion & pineapple	
Roasted lamb shoulder	7.5
with jalapeño, mint crema & snow pea tendrils	
Lengua	7
ox tongue, árbol salsa, crema, onion & coriander	

QUESADILLAS

Huitlacoche * (v)	15
three-milk cheese, queso fresco, mushrooms, corn & huitlacoche crema	
Campechano *	16
with chorizo, beef cheek, cactus, salsa roja, martajada salsa, onion & coriander	

SALSAS (v)

Salsa roja	3
Chipotle mayo	3
Lime-habanero mayo (hot!)	2
Huitlacoche crema	2
Guacamole	5

SHARED MAINS

Chile en nogada (v)	26
stuffed chilli, walnut cheese crema & brown rice (vgn option available)	
Pan-seared market fish	28
coriander-jalapeño broth, guajillo oil	
Chicken pipián rojo	
Cut, poached chicken in pepita chilli sauce, peanuts, almonds & coriander	
half	25
whole	38
Braised pork belly	
with pickled jalapeño, candy beetroot & chicharrón	
for two	29
for more	49

ACOMPAÑAMIENTOS

Fennel, grapefruit, salad greens, mustard & oregano dressing	10
Pulse salad, with chickpeas blackbeans, corn & tajín yoghurt	10
Fried potatoes, crispy garlic & árbol chilli	9
Plantain fries, chipotle mayo, cotija & spiced salt	7.5
Baked black beans & cheese	5.5
Green rice & hominy	6
Tortillas (4)	3

- Our fish is sourced using sustainable methods
- Our chooks are raised right, free roaming gals
- Our grain fed beef hails from the sunshine state

DESSERTS

Sweetcorn ice cream *	7
in a cone with salted caramel & popcorn	
Vanillabean flan	10
with almond praline	
Tres leches cake †	12
three-milk sponge cake, candied citrus, Añejo icecream, meringue	
Poached camote †	11
with choc aero, almond ice cream, quince	
Seasonal sorbet* (vgn)	6
in a cone	

LIQUID DESSERTS

Berries & cream	16
Dessert margarita - reposado tequila, berries & cream	
Espresso martini	19
Vanilla Herradura añejo, coffee, & El Diezmo coffee liqueur	
Mocha martini	17
El Diezmo coffee, crème de cacao, cream & tajín sprinkle	

TEQUILA OF THE MONTH

TROMBA

Tromba Blanco	11
mint, pineapple, caramelized agave & white pepper	
Tromba Reposado	13
sweet, nutty tequila, notes of chocolate & caramel	
Tromba Añejo	15
citrus, stone fruit & vanilla	
Flight - a taste of each	
20ml	25
30ml	38

