**Botanas**

Elote – Sweet corn, chipotle mayonnaise, queso and spice mix (vo) 7 each

Wild Organic Wapengo Oysters with habanero salsa and lime 5 each

Guacamole – onion, lime, coriander, chili, tortilla chips (vegan) 15

**Antojitos**

Macadamia and cashew Chorizo Tostaditas (3) with cashew crema, pico de gallo, 12

micro coriander (vegan) (+1 for $3)

Raw Yellowfin Tuna Tostaditas (3) with ponzu, avocado cream, sautéed leeks, 12

wasabi and sesame (+1 for $4)

*Tacos – 2 per serve*

Birria, oyster mushroom stem, salsa arbol, white onion and micro coriander (vegan) 15

Pork belly al pastor, charred pineapple, guacatillo, white onion and coriander 16

Grilled fish, achiote, cucumber, pico de gallo, cabbage, chipotle mayonnaise, coriander 16

**Platos**

Mixed Seafood in squid ink, sautéed leeks and crispy sweet potato 30

Cauliflower steak, burnt cauliflower puree, salsa macha, pickled red cabbage, pepitas 20

(vegan)

Beef Cheeks en Mole – Braised beef cheeks, chichilo mole, hominy purée 28

**Acompañamientos**

Watercress and rocket salad, with pear, palm hearts, crispy quinoa and citrus dressing 10

(vegan)

Corn tortillas (5) 4

Papas Aplastadas – Roasted crushed potatoes w garlic 9

**Postre**

Coconut with blackened pineapple, coconut espuma and toasted coconuts, 14

toasted oats and mandarin (vegan)

Lemon y lime Carlota style flan, biscuit, liquid puff pastry, burnt honey cream, honeycomb 15

**Mamasita Banquet 69pp**

**Botanas**

Guacamole – onion, lime, coriander, chili, tortilla chips + scallop ceviche

Elote - Sweet corn – Street style

**Antojjto**

Selection of Tostaditas

Pork belly al pastor taco, charred pineapple, guacatillo, white onion and coriander

Birria taco, oyster mushroom stem, salsa arbol, white onion and micro coriander

**Platos – choice of main**

Mixed Seafood in squid ink, sautéed leeks and crispy sweet potato

Or

Beef Cheeks en Mole – Braised Beef Cheeks, Chichilo mole, Hominy Purée

**Ensalada**

Watercress and rocket salad, with pear, palm hearts, crispy quinoa and citrus dressing

**Postre**

Coconut with blackened pineapple, coconut espuma and toasted oats

**Staff Favourites Banquet 89pp**

**Botanas**

Guacamole – onion, lime, coriander, chili, tortilla chips

Elote - Sweet corn – Street style

**Antojjtos**

Scallop ceviche - tomatillo, onion, jalapeño, coriander

Selection of Tostaditas

Pork belly al pastor taco, charred pineapple, guacatillo, white onion and coriander

Birria taco, oyster mushroom stem, salsa arbol, white onion and micro coriander

Grilled fish, achiote, cucumber pico de gallo, cabbage, chipotle mayonnaise, coriander

**Platos – choice of main**

Mixed Seafood in squid ink, sautéed leeks and crispy sweet potato

Or

Beef Cheeks en Mole – Braised Beef Cheeks, Chichilo mole, Hominy Purée

**Ensalada**

Watercress and rocket salad, with pear, palm hearts, crispy quinoa and citrus dressing

**Postre**

Coconut with blackened pineapple, coconut espuma and toasted oats