

FOOD

All plates are served as they are ready & in no particular order







SNACKS

- Fresh Corn Chips** Queso Dip, Jalapeño   \$14
- Rita's Empanadas** Beef, Chimichurri \$16
- Cured Salmon Tostada** Avocado, Queso Fresco, Fennel  \$16
- Mushroom and Corn Tostada** Queso Fresco    \$15
- Choripan** Chorizo Sandwich, Pickles and Chimichurri \$12
- Market Fish Ceviche** Chilli, Spring Onion, Corn Chips   \$18
- Chicken Wings** Brown Butter Macha, Lime  \$18

TACOS With Housemade Tortillas

- Pork Carnitas** Pineapple, Queso Fresco, Salsa Macha  \$10
- Mushroom** Black Beans, Queso Fresco, Mole, Corn    \$10
- Wood Grilled Chicken** Adobo Mayo, Avocado  \$10
- Beef Cheek** Mojo, Manchego, Jalapeño  \$10
- Grilled Prawn** Pineapple Crema, Chilli, Red Onion  \$11
- Barbacoa De Coliflor** Cauliflower, Adobo, Pickled Onion   \$10
- Battered Fish** Lime, Avocado, Pickled Onion \$11
- Lamb Al Pastor** Lime Crema, Pickled Onion  \$10

LARGER PLATES

- Pollo Asado** Half Chicken, Soft Corn Tortillas, Black Beans, Pickles  \$40
- Carne Asada 55 day aged** Wood Grilled Sirloin, Chimichurri, Corn Puree, Mole   \$40
- Enchiladas** Beyond Meat, Queso Fresco, Avocado, Pickles    \$35

SIDES





- Patatas Bravas** Garlic, Paprika Mayo    \$14
- Repollitos** Sprouts, Mole Negro, Pickled Onion, Almond    \$14
- Kale & Pear Salad** Pomegranate Dressing, Sunflower Seeds    \$14

DESSERT

- Churros** Homemade Dulce De Leche  \$14
- Churros** Chocolate Sauce   \$14
- Mayan Chocolate Pot** Horchata, Crispy Rice Puffs   \$15
- Brioche Tres Leche** Vanilla Ice Cream, Citrus Curd  \$15

Our Kitchen Contains All Allergens Including **Gluten, Dairy and **Nuts**. Although We Try Our Best To Avoid Cross Contamination, We Cannot Guarantee It Won't Happen **

It's **Essential You Let your Server Know About All Dietary Requirements**

Vegetarian  Vegan On Request  No Gluten Added*  No Dairy Added* 

DRINKS

BEER

330ml Bottle

| | |
|-------------------|------|
| Corona | \$10 |
| 4 x Corona Bucket | \$35 |
| Pacifico | \$10 |

330ml Can

| | |
|--|------|
| Paloma X Canyon Brewing Colab Corn Lager | \$11 |
| Modelo Especial Mexican Pilsner | \$11 |
| Deep Creek Zero IPA 0% | \$11 |
| Lazy Hazy IPA Townshend | \$11 |
| Rhyme & Reason Joy Rider Pale Ale | \$11 |
| Pop n Pils B Effect | \$11 |
| Urbanaut Brewing Juno Session Hazy 2.2% | \$11 |
| Day Walker Ginger Beer B Effect | \$11 |

NON ALCOHOLIC

Karma 330ml Bottles

| | |
|------------------------------------|-----|
| Raspberry Lemonade | \$7 |
| Gingerella | \$7 |
| Lemon Lime Bitters | \$7 |
| Orange Mango Apple Juice | \$7 |
| Apple Blackcurrant Raspberry Juice | \$7 |
| Coca cola | \$7 |
| Sprite | \$7 |

Antipodes Sparkling Water 500ml/1L \$7/\$11

B Effect Kombucha \$10

PALOMA

Classic Mexican Cocktail, Served In a Tall Glass With Soda available with Mezcal + \$2

| | |
|---|------|
| Classic Tequila Blanco, Grapefruit, Lime | \$18 |
| Island Tequila Blanco, Mango, Passionfruit, Lime | \$18 |
| Manzana Tequila Blanco, Apple, Thyme, Lime | \$18 |

All Paloma's Can Be Made As Mocktails \$10

COCKTAIL

| | |
|---|------|
| Classic Margarita Tequila Blanco, Cointreau, Lime, Salt | \$19 |
| Strawberry Margarita Tequila Blanco, Cointreau, Strawberry, Lime, Salt | \$19 |
| Chilli Margarita Chille Infused Tequila, Cointreau, Lime, Salt | \$19 |
| Timberlake Mezcal Reposado, Chilli, Tamarind, Ginger, Aquafaba | \$19 |
| Green Guy Tequila Blanco, Cucumber, Coriander, Mint, Lemon, Lime | \$19 |
| CSD Mezcal, Maraschino, Green Chartreuse, Pineapple, Lime | \$20 |
| Suzu Pisco, Suze, Pineapple, Sauvignon Blanc | \$20 |

Agua Fresca, Hibiscus, Grapefruit, Orange, Mint, Lime, Soda \$19

*with your choice of Gin, Vodka, Tequila, White Rum or available as a mocktail \$10 *

WINE

Please Check Our Wine Board For Ever-Changing Wines

Free water is always available

1.5% Surcharge will be added to payWave and Credit Transactions