



All dishes are designed to complement one another, encouraging grazing, sharing, and exploring new flavours.

PLATOS

Monkey Bread v Chimichurri butter	8.5
Edamame ve Smokey Tajin Salt	7
Halloumi Popcorn v Habanero truffle honey	14
Chicken & Chorizo Croquetas Lemon aioli	12
Patatas Bravas ve Spicy smoked pepper & fresh jalapeños	12
Seabass Aguachile Verde Cucumber, Thai basil, coconut-lime tiger's milk	16
Aztec Salad ve Radish, cucumber, charred peppers, pickled	10
red onion, carrot, pomegranate, green chilli dressing	
Seabass Achiote Whole grilled seabass, achiote marinade, pineapple pico de gallo, lime crema	38
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Charred Tiger Prawns Smoked chipotle	22
BBQ Chicken Asado Honey-mustard hot sauce	24
	40.5
Short Rib Barbacoa Smoky ancho & tomato salsa roja, pickled red onion	17.5
Ribeye 283g	36
Ancho-chilli butter	
Lamb Cutlets Black garlic mole, toasted coconut crumb	35

TACOS & NACHOS

Nachos v

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pico de gallo, red pickles & sour cream	
Tacos	
Loaded tacos served with sour cream, pico de gallo,	
red pickles & birria consommé	
CHOOSE BETWEEN	
Pulled 16-hour cooked Smoked Chipotle Brisket	15
Grilled Smoked Chipotle Chicken Thigh	14
Chipuffalo Pulled Mushroom & Jackfruit ve	12
ACOMPAÑAMIENTOS	
House Fries ve	7
Smoked salt	
Dirty Rice ve	7
Charred vegetables, chilli & coriander	
Mexican Streetcorn v	9
Burnt lime butter, Cojita cheese	
DESSERTS	
Mini Churros	10
Cinnamon sugar, with hot dark chilli chocolate sauce	
& dulce de leche	
Banoffee Taco	10
Caramelised banana, cranberry & cinnamon	
Blood Orange Coconut Cheesecake ve	10

Homemade Ice Cream & Sorbet Selection

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross-contamination can occur, and we cannot guarantee an allergen-free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.