

## SNACKS

|   |    |
|---|----|
| <b>'CHICHARRONES'</b>   | 18 |
| Fried pork, whipped potato, Oaxacan cheese, chilli                        |    |
| <b>'SIKIL PAK'</b>  | 16 |
| Macadamia, pumpkin seeds and burnt tomato dip, habanero pickles, tostadas |    |
| <b>'MOLLI'</b>  | 16 |
| Smashed Avocado, fermented chilli, coriander, crispy shallots, tostadas   |    |
| <b>'ELOTES'</b>   | 16 |
| Grilled corn, chapulines, fresh cheese, chilli                            |    |
| <b>'TACOS'</b>  | 25 |
| Western Plains pork, pico de gallo, lime (3)                              |    |
| <b>'CHIPS'</b>  | 12 |
| Chapulines salt, Chensu ketchup   |    |
| <b>'ENSALADA'</b>   | 12 |
| Jicama, cucumber and apple salad, jalapeno, lime                          |    |

## GRILLS

|  |       |
|--|-------|
| <b>'GRILLED OYSTERS'</b>   | 32/60 |
| Grilled in their shell, house chorizo butter                           |       |
| <b>'PULPO ZARANDEADO'</b>  | 26    |
| Grilled Fremantle Octopus in a guajillo-and-citrus marinade            |       |
| <b>'TUETANO'</b>   | 24    |
| Bone marrow cooked in adobo, coriander salad, tortillas                |       |
| <b>'AGUACATE'</b>  | 22    |
| Grilled avocado, cherry tomato, fresh herbs, salsa macha, Queso oaxaca |       |



## COLD BAR

|   |       |
|---|-------|
| <b>'OYSTERS'</b>  | 32/60 |
| Black lime mole, sesame mignonette  |       |
| <b>'CRAB TOSTADA'</b>   | 28    |
| Blue spanner crab, salsa macha, ginger, blood orange  |       |
| <b>'EL PASITO'</b>  | 21    |
| Tuna tartare, smoked tomato and chipotle foam, avocado, tostada                                 |       |
| <b>'VEULVE LA VIDA'</b>   | 28    |
| Mexican Pacific coast seafood aguachile, black habanero, lime juice, green mango, potato crisps |       |

*Our Tortillas and Tostadas are produced in house daily using the ancient method of nixtamalization. Soaking the grain overnight in a lime solution, increases the nutritional and digestive properties helping to make a smooth and soft 'masa'.*

*MOLE (MOH-LAY) meaning sauce, according to popular legend was created in the 16th century. Today is used to describe the many and varied sauces of regional Mexican cuisine.*

### Dietary Restrictions and Allergens Notice

Our kitchen handles a wide array of ingredients, including milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat (gluten) and others. Please see your server for all allergen or dietary requirements.

## LARGER PLATES

(All served with our house Tortillas)

|   |    |
|---|----|
| <b>'LECHON'</b>   | 52 |
| Western Plains pork, peanut mole, apple pico de gallo                               |    |
| <b>'PESCADO'</b>  | 45 |
| Crispy fried fish fillet, plantain puree, coconut infusion, ceviche                 |    |
| <b>'BETABEL'</b>  | 34 |
| Clay-baked beetroot, cashew mole, almond cream, fresh cheese                        |    |
| <b>'EL POLLO'</b>   | 42 |
| Poached and roasted chicken breast and crispy leg, burnt pineapple, pico de gallo   |    |
| <b>'COSTILLA'</b>   | 48 |
| Beef Short Rib slow-cooked for 16 hours salsa borracha, burnt onions, crispy potato |    |

## POSTRE

|   |    |
|---|----|
| <b>'BURNT BASQUE CHEESECAKE'</b>                      | 17 |
| Mango and yellow chilli jam, hibiscus syrup           |    |
| <b>'TRES LECHES'</b>                                  | 17 |
| Hacienda's coffee sponge, sapodilla compote, meringue |    |