



Oyster Bar

Fresh

Al Natural

Tabasco and lime

Black lime and mole mignonette

Grilled

Chorizo butter

Tabasco

Jalapeno beurre noisette

7 / 32 / 60

Chef's Selection

69 pp

add Mexican Flare +30

CLASSIC

VEGETARIAN

'Molli' avocado, fermented chilli, crispy shallots

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Elotes, grilled sweetcorn, chapulin butter, finger lime

Elotes, Grilled sweetcorn, chilli ancho butter, finger lime

Tostada de blue swimmer, grapefruit reduction, salsa macha, habanero mayo

Aguachile de melon, jalapeno, cucumber, purslane

Pulpo, grilled Fremantle octopus, salsa zarandeado, scallion sauce

Taco de fried cauliflower pibil, beans, xnipec

Taco's de carnitas, salsa de chile morita

Jitomate, heirloom tomato, sesame cream, pickled mustard, salsa verde

El Pollo, organic roasted chicken, achiote rubbed, jus gras, charred pineapple

White mole, seasonal vegetables, fried onions

Basque cheesecake, hibiscus, lime sorbet

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Our tortillas and tostadas are made in-house daily. We use the traditional method of nixtamalization, a process that involves cooking heirloom corn overnight in an alkaline solution. Each morning, we mill the product to create our beautiful, soft masa.

PLEASE SEE YOUR SERVER FOR ALL DIETARY REQUIREMENTS

ALL CARD PAYMENTS SUBJECT TO SURCHARGE | WEEKENDS 10% | PUBLIC HOLIDAY

15%



Oysters, freshly shucked, served your way – see oyster bar for details	7 / 32 / 60
'Jitomate' heirloom tomato, sesame cream, pickled mustard seeds, salsa verde	9
Aguachile de melon, jalapeno, cucumber, purslane	12
Skin-on chips, bug salt, hacienda ketchup	12
'Elotes' grilled sweetcorn, chapulin butter, queso fresco, finger lime	16
'Molli' avocado, fermented chilli, crispy shallots	17
'Nachos' Chicharrones, sesame aligot, chilli jam	18
Taco de Carnitas, salsa de chile morita	27 (3)
Taco de Chicken, habanero, pickled onion	18 (2)
Tostada de blue swimmer, grapefruit reduction, salsa macha, habanero mayo	12
El Pasito, tuna tartare tostada, soy-jalapeño dressing, smoked tomato foam	12
Flautas, prawn, radish, lettuce, guacachile	18 (2)
Quesabirria, tijuana-style beef shin and lamb shoulder, consommé	21
'Vuelve la Vida' Pacific Coast aguachile, black habanero, avocado cream	24
'Pulpo' grilled Fremantle octopus, salsa zarandeado, scallion sauce	32
'Tuetano' bone marrow, 'al pastor' adobo, house crisps, coriander & caper salad	32
Mole Blanco, new season vegetables a las brasas, fried onions	38
Cochinita Pibil, hibachi-grilled pork neck, frijoles, xnipec	42
'El Pollo' organic chicken, achiote rub, jus gras, charred pineapple, pickled ginger	42
Pescado, fried market fish, coconut infusion, plantain, ceviche	45
'Costilla' Short rib, salsa borracha, recado negro, confit potato, pasilla ,burnt onion	56
Basque cheesecake, hibiscus, lime sorbet	17
Tres leches, coffee-soaked sponge, meringue, dulce de leche	17

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