

ENTRADAS

STREET TACOS

OYSTERS FRESCOS \$5.00 each

Fresh oysters, served with a mexican mignonette, onion, coriander, green jalapeno chilli and a touch of tabasco.

AUTHENTIC GUACAMOLE **GF** **V** \$12.00

Traditional Mexican guacamole served with home made crunchy corn tortilla chips. The Aztecs created guacamole in the 1500's and called it ahucamolli, which translates to "avocado sauce".

ELOTE **GF** **V** \$12.00

Chargrilled corn, lime, mayo, fetta & a touch of tajin chilli powder."A classic from the streets of Mexico.

PORK RIBS **GF** **DF** \$18.00

Slow cooked pork ribs caramelized with tamarind and morita chillie.

PESCADILLAS **GF** **DF** **P** \$18.00

Deep-fried quesadillas filled with red snapper, served with pico de gallo, salsa valentina and lime. 3 PCS

PRAWN AGUA CHILE **GF** **P** \$24.00

King prawns and octopus cured with piquin dry chill, lime, salsa brujita, cucumber, red onion and avocado. Served with totopos on the side.

OCTOPUS "TOSTADAS" **GF** **P** \$22.00

Slow cooked octopus, salsa bruja, coriander, onion, lime, mayonnaise and a homemade secret spicy sauce served on 2 crunchy corn tortillas.

2 PER SERVE

AL PASTOR **GF** \$16.00

Crisp-thin shavings of 'TROMPO'spit-grilled pork, marinated with guajillo chillie and axiote adobo, served with pineapple. The most famous taco in Mexico City!

SUADERO **GF** \$16.00

Beef brisket is slow cooked for several hours in its own juice, then grilled, resulting in a slightly crisp caramelization, served with a few drops of lime, cilantro & onion.

CAMPECHANO **GF** \$17.00

Thin cut soft beef brisket grilled in its own juice "suadero" combined with chorizo, topped with onion, coriander and green salsa.

BEEF 'BIRRIA' CON CONSOME **GF** \$18.00

Slow cooked beef with ancho, guajillo and morita chillie tacos, served with stew consome, lime, onion and coriander.

TACOS

2 PER SERVE
ESPECIALES

CARNE ASADA \$20.00

Grilled rib fillet, with oaxaca cheese, served on a flour tortilla with a red homemade salsa and guacamole.

VEGAN PASTOR ^{GF V VE} \$16.00

Jackfruit marinated in pastor guajillo and ancho chilli adobo, served with pineapple, onion and coriander.

BEER BATTERED PRAWN ^P \$18.00

Gobernador style, beer battered tiger prawns, flour tortilla, refried beans and chipotle cream.

MAINS

LAMB BARBACOA SHANK ^{GF} \$35.00

Braised lamb shank with pasilla chilli, pumpkin puree, charred onions, nopales served with corn tortillas.

PESCADO DEL DIA ^{GF P} \$32.00

Fish of the day "ask your waiter for the catch of the day. Pan-seared fish, morita, guajillo coconut clam sauce and pickled jalapenos clams.

CAULIFLOWER STEAK ^V \$26.00

Grilled cauliflower, black bean mole puree, pickled red onion, topped with crunchy cauliflower.

POSTRE

DESSERT

CHOCOLATE TACO \$15.00

Handmade choc tortilla, caramelised hazelnut, coconut ice cream, topped with ancho chilli syrup.

PASTEL IMPOSIBLE \$16.00

Vanilla flan on top of a chocolate mud cake, topped with a Mezcal rompopo.

SPICY MANGO SORBET ^{GF V} \$16.00

Mango sorbet with a sprinkle of tajin chilli.