



STARTERS ' SOMETHING TO SHARE '

OYSTERS FRESCOS \$5.00 each

Fresh oysters, served with a Mexican mignonette, onion, coriander, jalapeno and a touch of tabasco. (option to add octopus & prawn extra \$3.00)

PAPAS 'CHIPS' GF V \$12.00

Potato chips with tajin salt, served with chipotle aioli.

ELOTE GF V \$13.00

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

GUACAMOLE GF DF VE \$14.00

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".

TINGA DE POLLO TOSTADAS GF \$19.00

Chicken in chipotle adobo, topped with lettuce, sour cream, onion, panela cheese and salsa verde, served on 2 crunchy corn tortillas.

PORK RIBS GF DF \$22.00

Slow cooked pork ribs caramelized with tamarind and morita chilli.

PESCADILLAS GF DF P \$22.00

Deep-fried fish tacos, Red snapper, guacamole, pico de gallo, salsa bruja, valentina & mayo. 4 PCS

OCTOPUS TOSTADAS GF P DF \$24.00

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

KAY CEVICHE GF P \$30.00

Goldband snapper ceviche, octopus, leche de tigre, kiwi, jalapeno, lime, onion, avocado, coriander & chile piquin, served with corn chips.

PRAWN COCKTAIL GF P DF \$32.00

Prawns, shrimps, mussels, octopus, salsa bruja, pico de gallo, tomato sauce, valentina sauce, lime, avocado, served with saladitas crackers. Add beer for extra \$8

2 TACOS PER ORDER

AL PASTOR GF DF \$18.00

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

SUADERO GF DF \$18.00

Beef brisket is slow cooked for several hours in its own juice and then grilled - resulting in a crisp caramelization, salsa taquera, coriander & onion.

ENTRADAS



TACOS



Some of our dishes may contain traces of nuts. If you are allergic to something please inform our staff.
A surcharge of 1.5% will apply to all debit cards. 15% surcharge on public holidays & 5% on weekends. Alternatively you may wish to pay by cash which will not incur a surcharge.

TACOS

2 TACOS PER ORDER

POLLO ASADO GF DF \$18.00

Grilled marinated chicken, guacamole, salsa taquera, charred onion and topped with pico de gallo.

BEEF BIRRIA / CONSOME GF DF \$20.00

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

PORK CARNITAS GF DF \$20.00

Confit pork belly carnitas taco, peanut piquin home made salsa, confit pork skin, onion & coriander.

VEGAN PASTOR GF V VB \$16.00

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

FISH TACO P \$20.00

Beer battered snapper, chipotle mayonnaise, pickled slaw, guacamole & pico de gallo.



MAINS

ONLY FOR DINNER

BEEF HUARACHE \$32.00

Handmade deep fried tortilla, beans, rib fillet, nopales 'cactus' peanut spicy salsa, ricotta cheese & coriander.

LAMB BARBACOA SHANK GF \$38.00

Braised lamb shank with pasilla chilli and tamarind, carrot puree and nopales served with corn tortillas.

POLLO CON MOLE \$36.00

Half seared spatchcock, mole rojo, pickled cauliflower braised shallots in red wine & rosemary.

CARNITA ASADA GF \$80.00

Rib eye on the bone 450g, chorizo, morcilla, guacamole, salsa macha, grilled jalapenos, served with tortillas. Good to share between two people.

POSTRES

DESSERTS

SPICY MANGO SORBET V \$12.00

Mango sorbet with a sprinkle of tajin chilli.

PASTEL IMPOSIBLE \$16.00

Layered vanilla flan and chocolate mud cake, topped with a Mezcal rompope.

PASTEL DE CAJETA \$16.00

Cajeta 'Soft caramel' lava cake, Oaxaca cheese, served with french vanilla ice cream and chocolate dust. 15min preparation time.

KA'KAU TACO \$16.00

Chocolate Taco, filo pastry filled with abuelita chocolate mousse, topped with berries & strawberry 'raspado'.

EXTRAS

INFIERNO SALSA \$4.00

MEXICAN RICE \$8.00

SOUR CREAM \$4.00

GUACAMOLE \$4.00

CORN CHIPS \$4.00

TORTILLAS \$4.00

LIMES \$4.00

