

SET MENU

7 COURSE SET MENU

1. AUTHENTIC GUACAMOLE GF DF VE

Traditional Mexican home-made guacamole served with crunchy corn tortilla chips.

2. ELOTE GF V

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

3. TINGA DE POLLO TOSTADAS GF

Chicken in chipotle adobo tostada, beans, topped with lettuce, sour cream, onion, panela cheese and salsa verde, served on a crunchy corn tortilla.

4. PESCADILLAS GF DF P

Deep-fried fish taco, filled with red snapper, guacamole, pico de gallo, salsa valentina and lime.

5. AL PASTOR TACO GF DF

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

6. BEEF BIRRIA TACO / CONSOME GF DF

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

7. PASTEL IMPOSIBLE

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

\$65 per person

Please let us know in advance of any allergies or any dietary requirements. We can cater for vegans, vegetarians, pescatarians & coeliacs.