

LUNCH & DINNER

Served from 12pm & 5:30pm

Choclitos 5

Fried corn ribs, lime, tajin (vg, gf)

Tortilla chips 6

& guacamole (vg, gf)

Pork Belly Tacos (x3) 12

Pork belly, pickled pineapple, refried beans, cabbage slaw, crispy skin, white onion, coriander, chipotle mayo (gf)

Oaxaca Ceviche 11

Citrus marinated raw seabass, mezcal, red onion, ginger, chilli (gf)

Chupe de Jaibe 13

Baked Chilean crab gratin, toasted Rockstar sourdough shards

California Burrito 13

Mexican rice, fresh slaw, refried black beans, pico de gallo salsa, grated cheddar, chipotle sauce, sour cream, flour tortilla wrap (v, gf*)

+ chicken al pastor 3.5 | grilled chorizo 3.0

Roasted Squash & Quinoa Salad 14

Piloncillo roasted kabocha squash, quinoa, charred corn, crispy kale, lime cashew crema (gf, vg)

Grilled Swordfish 22

crushed baby new potatoes, chimichurri butter (gf)

Feijoada 19

Brazilian stew (pork shoulder, chorizo, black beans) farofa, grapefruit, green rice (gf)

Pollo a la Brasa 19 | 35

Spiced half or whole roasted chicken & charred lemon served with house salsas (gf)

Grilled Picanha 200g – 19 | 300g – 28 | 600g – 49

Served pink with French fries, chimichurri & aji amarillo mayo (gf)

French Fries 4

Salted skin on French fries (gf, vg)

Spring Greens 4

Garlic & lemon oil (gf, vg)

House Green Salad 4

Butter lettuce, radish, chives, lemon dressing (gf, vg)

Cassava Chips 6

Fried cassava chips, aji amarillo mayo (gf, v)

Salsas 2 each (all salsas 5)

chimichurri | aji amarillo mayo | rocoto (gf, v)

Please note a discretionary 12.5% service charge will be added to your bill. Please make the team aware of any dietary requirements or restrictions you may have.

v = vegetarian, vg = vegan, gf = gluten free gf* gluten free option available

