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Plant - Based

Vegetarian

Seafood

Buffalo Wings 70

,sous vide' slow cooked cauliflower with our home-made barbecue sauce and chives

Coconut Tartar Tostada 60

the perfect combination of coconut, papaya and spring onions marinated in a spicy-citrus punch, lying in a bed of jicama tostada with berries caramelised onion and sprouts

Chia Ceviche 65

beetroot carpaccio topped with coconut alfalfa, cucumber, chia, avocado and tamarillo sauce

Sopa Tarazca 65

roasted plumped tomatoes mixed with cream of refried beans and finished with a hint of spices, topped with tortilla slices, chile pasilla and pearls of avocado mousse

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Jackfruit Medallion 115

purple and orange sweet potato medallions with jamu and coconut creamy sauce, baby vegetables and quinoa chips

Taco Patron 85

handmade organic corn tortilla topped with a pan cooked combination of shiitake mushrooms, zucchini, spinach with a spicy touch and guacamole

Burrito My Rey 95

an asian twist of sweet and sour, combining guacamole, pokchoy, grilled tofu, tempeh, mushrooms and caramelised onions with a soft touch of chipotle chile

Guacamole 75

our homemade guacamole accompanied by refried beans, homemade salsas and organic corn chips

Drunken Mushrooms 85

steamed mushrooms filled with sautéed onions, orange pepper and red cabbage in a reduction of chipotle and white wine sauce

Sharing Platter 145

perfect to share our selection of tapas: sopes, nachos, buffalo wings, quesadilla, sweet potato flauta, pico de gallo, guacamole and sour cream

Nachos Deli 70

tailor-made nachos, topped with cacao caramelised onions, avocado mole, beans cream, cheese and jalapeño

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El Taco Grande 90

handmade corn tortilla topped with a base of refried beans, our house mushrooms, zucchini, finished in the oven with melted cheese

Quesadilla Frida 135

an XXL coriander tortilla with melted cheese, filled with tofu, jackfruit sautéed in a 4 chiles sauce

80

Queso Fundido 110

our mexican fondue: grilled and melted brie and mozzarella cheese with a variety of mushrooms, flour tortilla and a hint of spicy

Fish or Prawn Taco (2 pieces) 90

served with chipotle mayo salad, raisins, goji berries, avocado mole and habanero sauce

Fish or Prawn Quesadilla 90

fried organic corn tortilla stuffed with cheese gratinee and spices, on the side pico de gallo salad

Tequila Flambé 180

tiger king prawns flambé with a reduction of wine sauce, guajillo and enoki mushrooms, served with roasted quinoa

King Prawns and Octopus al Ajillo 180

tender octopus and prawns cooked with avocado oil, garlic flakes, fresh coriander and served with rustic organic bread

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Ceviche Mixto 145

white snapper and octopus marinated with fresh lime, onion, coriander and green tiger milk served with sweet potato chips

Tuna Avocado Tartar 145

fin tuna with chipotle aioli, mashed avocado and sweet onions with balsamico served with sweet potato chips

Tahitian Ceviche 145

king prawn and fin tuna with a rich coconut sauce, coleslaw, cucumber and chili oil served with sweet potato chips



all prices x 1000 in IDR, subject to 6% Service and 10% Tax