



# Menu

COCINA  
Taqueria

## Small Plates

SALSA	Blue Corn Chips, Salsa Roja, Guacamole (GF)	12
CHARRED CORN	House Spice, Salsa Mojo, Manchego (GF)	9
JALAPENO POPPERS (3)	Ricotta, Agave, Walnut, Currents, Yellow Salsa	15
CEVICHE	Hirramasa Kingfish, Yuzu, Aji Amarillo, Avocado, Radish, Crispy Shallots	22
OCEAN TROUT TOSTADAS	Avocado, Pickled Cactus, Crushed Pepita, Mustard Seed, Sherry Vinegar (GF)	18
CAULIFLOWER TOSTADAS	Spiced Cauliflower, Oyster Mushroom, Crispy Stuff (GF)	16

## Tacos

ZUCCHINI (2)	Charred Zucchini, Zucchini Pickles, Peppers, Jalapeno, Lemon (GF)	16
FISH (2)	Fried South Coast Fish, Chipotle Mayo, Pico, Cabbage, Lime	18
CHORIZO (2)	Sweet Potato, Fire Roast Chilli Paste, Peppers, Chimichurri (GF)	17
BEEF TACO (2)	Smoked Chilli Jam, Lime Crema, Wombok, Pickled Onion (GF)	19

## Large Plates

OAXACAN LAMB BARBACOA	Slow Cooked Shoulder, Sweet Potato, Spinach, Black Beans, Guajillo Sauce (GF)	34
PILONCILLO PORK BELLY	Cane Sugar & Morita Caramel, Charred Shallots, Habanero	34
BLACK ANGUS WING RIB 500G MB4++	Chimichurri, Fire Roast Chilli, Pepitas, Papa frittas (GF)	50

## Sides

WATERMELON MEZCAL SALAD	Jicama, Tajin, Mint, Spiced Pepita (GF)	12
PAPA FRITTAS	Triple Cooked Potato, Smoked Paprika, Garlic Oil (GF)	10
LEAF SALAD	Sherry Vinegar (GF)	8
FRIES	Chipotle Mayo	7

## Dessert

CHURROS	Salted Caramel or Chocolate Sauce	15
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