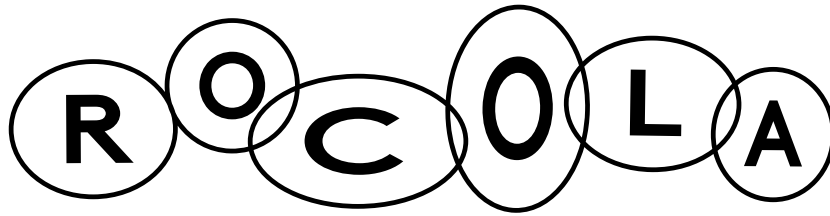


[20.10-31.10]



FOOD

BEEF TARTARE

Fillet Tail & Beef Rump, Pickled Cactus, Pasilla, Crispy Chicken Skin, Cured Egg Yolk

TOMATO CEVICHE

Heritage Tomatoes, Citrus Dressing, Pickled Jalapeños, Citrus, Chilli & Herb Oil

MUSHROOM AND CHEESE GRINGA

Pulled Oyster Mushroom, Butter Beans, Cauliflower, Mole Poblano

SKIRT STEAK AND PINEAPPLE COSTRA

Onglet Steak, Roasted Pineapple, Grilled Smoked Cheddar, Chilli Crisp

CORN RIBS

Steamed & Fried Corn Ribs, Kombu, Cajun, Tajín, Avocado Mayonnaise

ADOBO CHICKEN QUESADILLA

Chicken Thigh, Chorizo, Adobo Madre, Achiote, Queso, Pickled Onion, Chorizo Mayonnaise

SEA BASS SHARER

Beetroot & Fennel Slaw, Green Chilli & Coriander Salsa

CRISPY PORK BELLY

Tamarind, Hispi, Celery & Apple Slaw, Burnt Chilli Salsa, Avocado Mayonnaise

DESSERTS

BUÑUELOS

Charred Corn Ice Cream, Caramel Popcorn, Spiced Rum Dulce de Leche

MANGO SORBET

Charred Pineapple Tequila Syrup, Mango Chunks, Tajín

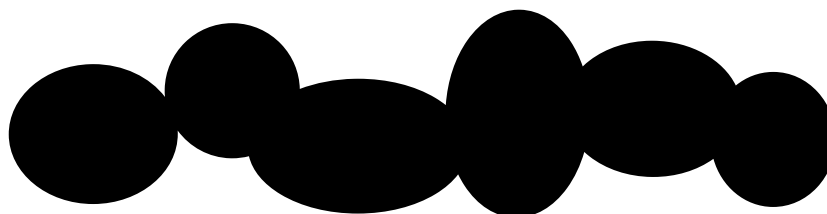
Guest: *Chandler Russell* From: *London*

Food style: *Mexican small plates & cocktails*

Please let a member of staff know if you have any allergies or dietary requirements.
A discretionary 13.5% service charge will be added to your bill.

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[20.10-31.10]



COCKTAILS

PINEAPPLE MEZCALITA Amaras Mezcal, Olmeca Blanco Tequila, Roasted Pineapple, Anise, Tajín	14
PALOMA SANDÍA Olmeca Blanco Tequila, Watermelon, Grapefruit, Lime	13
ROSAS EN VERANO Campari, Hibiscus, Strawberry, Sparkling Wine, Rose Ice	13
DESERT CAVIARTINI Tapatio Reposado, Dry Vermouth, Pickled Chilli Brine, Samphire, "Caviar" Pearls	14
MEMORY FOAM Beefeater Gin, Guava Cordial, Foam, Polaroid	13
CORN OLD FASHIONED Abasolo Corn Whisky, Nixta Liqueur, Sesame Tincture, Popcorn	14
ABUELITA'S CARAJILLO Havana 7, Licor 43, Cacao Nibs, Cinnamon, Cold Brew Coffee, Cream	13
LEMON MERINGUE PIE Limoncello, Lemon Curd, Lemon Sherbet, Meringue, Cured Yolk	14

BEERS

MODELO Mexican Lager	6.5
LUCKY SAINT Unfiltered Alcohol-Free Lager (0.5%)	6.5
MICHELADA Add to Your Selected Beer, Michelada Mix, Chamoy, Lime, Tajín	+3

SOFT DRINKS

STILL / SPARKLING WATER	4
HOMEMADE HORCHATA Overnight Rice Milk, Cinnamon, Spices, Condensed Milk	7
AGUA DE JAMAICA Hibiscus-Steeped Tea, Agave, Lemon	6
JARRITOS MEXICAN SODA Grapefruit or Guava	5.5

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