

GUACAMOLE

tomato - pepitas - fresh herbs - tortilla crisps

PRAWN AND CARROT AGUACHILE

shrimp salsa macha - pickled carrot and jicama

CELERIAC TOSTADA

al pastor marinade - guacachile - pickled pineapple

KANGAROO TAIL SOPE

potato masa - morita chilli

CHICKEN SINALOA-STYLE

burnt lime & shallots - aji verde

PORK JOWL

cola mole - habanero pickled fennel

BITTER LEAF SALAD

jerusalem artichoke - blood plum dressing

CRISPY CHAT POTATOES

chipotle salt - recado mayo

* served with house made tortillas

DARK CHOCOLATE AND MEZCAL ALEGRÍAS

puffed quinoa and pepita - popcorn milk