

GUACAMOLE

tomato - pepitas - fresh herbs - tortilla crisps

PARSNIP TOSTADA (ea)

al pastor marinade - guacachile - pickled pineapple

KANGAROO TAIL SOPE (ea)

potato masa - morita chilli

CORAL TROUT AGUACHILE

watermelon - hibiscus - chili crema

CHICKEN SINALOA-STYLE

burnt lime - shallots - aji verde

PORK JOWL

cola mole - habanero pickled fennel

BITTER LEAVES & STONE FRUIT

orange & achiote- roasted seeds

CRISPY CHAT POTATOES

chipotle salt - recado mayo

* served with house made tortillas

DARK CHOCOLATE AND MEZCAL ALEGRÍAS

puffed quinoa and pepita - popcorn milk