

STARTERS

Guacamole \$15

Arbol Chilli Oil | Spice Dusted Corn Chips | Ancient Seeds & Mixed Nuts

Oysters \$32 (6)

Sydney Rock Oysters | Tommy's Margarita Granita | Green Apple Vinaigrette

Gambas a la Plancha \$30 (4)

Chargrilled Yamba Prawns | Squid Ink Mayo | Garlic Butter

Smoked Oaxaca Quesadilla \$22

Smoked Buffalo Mozzarella | Oaxaca Cheese | Sweet Pickled Jalapeños
Choice Of Truffle Mushrooms Or Achiote Chicken

Burrata Divertida \$23

Heirloom Tomatoes | Wild Rocket | Tomatillo Dressing

Hongos \$21

Truffle & Garlic Confit Mushrooms | Green Tomatillo Salsa | Crispy Manchego

CEVICHE

Tuna \$28

Avocado Mousse | Ponzu Dressing | Guajillo Sour Cream

Kingfish Aguachile \$27

Watermelon Radish | Spanish Onion | Avocado

Cuatro Peces \$28

Kingfish, Scallop, Prawn & Octopus | Black Aioli | Fresh herbs

TACOS

Chargrilled Chicken Achiote \$9

Crispy Spanish Chorizo | Chipotle Mayo | Pickled Onion

8hr Slow Cooked Lamb Shoulder \$9

Piquillos | Spanish Onion | Mint Yoghurt Dressing

Tica Baja Fish \$9

Pickled Sweet Cabbage | Pico De Gallo | Smoked Jalapeño Aioli

Pulled Pork Tinga \$9

L-Gante Mayo | Apple Slaw | Pork Crackling

Calabacin \$9

Battered Zucchini Flower | Corn Cream Cheese | Tomatillo Salsa Verde | Pico De Gallo

Hongos \$8

Marinated Enokitake Mushroom | Barbacoa Salsa | Cactus

A 10% surcharge applies to all public holidays

MAINS

Pulpo Turro \$36

Chargrilled Turro Octopus | Chervil Guajillo Oil | Fresh Lime
Served w/ Potato Confit, Smoked Paprika & Watercress

Achiote Charcoal Roasted Chicken \$35

Charcoal Roasted Half Chicken | Chipotle Mayo | Corn Salsa

Entraña – Northern Rivers Grass-Fed Black Angus Skirt Steak (300g) \$45

Escalivada | Chimichurri | Burnt Lemon

Pescado a la Talla MP

Charcoal Grilled Market Fish | Red Chilli Adobo | Sweet Potato Puree

La Berenjena \$28

Charcoal Grilled Eggplant | Pistachio Mole | Ponzu Dressing | House Made Pickles

SIDES

Chargrilled Broccoli \$13

Flame Grilled Broccoli | Lemon Herb Butter | Toasted Almonds

Papas Bravas \$13

Fried Kipfler Potatoes | Spicy Tomato Sauce | Aioli

Chargrilled Sweet Corn \$14

Manchego Cheese | Truffle Oil | Chipotle Mayo

DESSERT

Churros \$16

Homemade Churros | Dulce De Leche | Salted Caramel Ice Cream

Vegan Chocolate Mousse \$16

Cacao & Coconut Mousse | Fresh Berries | Coconut Flakes

Seasonal Roasted Fruit \$16

Seasonal Fruit Compote | Chefs' Selection of Sorbet