

PLATO PEQUENO

Guacamole	Housemade Guacamole, Pico De Gallo, Corn Chips. (GF, V, VG, DF)	\$17
Trio Plate	Housemade Guacamole & Pico De Gallo, Salsa Roja & Salsa Verde Served with Corn Chips. (GF, V, VG, DF)	\$22
Corn Ribs	Fried Corn, Achiote Butter, Manchego Cheese, Mexican Crema, Coriander. (GF, V)	\$15
Popcorn Broccoli	Crispy Besan Battered Broccoli, Cashew Crema, Roja Cremosa, Pickled Cabbage. (GF, V, VG, DF)	\$16
Baby Squid	Fried Squid, Morita Mayonnaise, Pickled Onion, Coleslaw, Coriander, Herbs. (DF)	\$18
Pescadillas	2 x Fried Tortillas filled with Reef Fish, Salsa Roja, Mexican Crema, Avocado & Jalapeno Crema. (GF)	\$24

NACHOS

Adobo Mushroom

Adobo Mushrooms, Tomato Chutney, Pickled Jalapenos, Cheese, Mexican Crema, Guacamole, Pico De Gallo, Corn Chips. (GF, V, VG) **\$26**

Vegetarian

Pulled Jackfruit, Black Beans, Corn, Broccoli, Coleslaw, Roja Cremosa, Mexican Crema, Guacamole, Pumpkin, Pico De Gallo, Fried Kale, Corn Chips. (GF, VGO) **\$26**

Adobo Beef

Pulled Adobo Beef, Tomato Chutney, Pickled Jalapenos, Cheese, Mexican Crema, Guacamole, Pico De Gallo, Corn Chips. (GF) **\$27**

Al Pastor Chicken

Al Pastor Chicken, Black Beans, Red Onion, Roja Cremosa, Cheese, Mexican Crema, Guacamole, Pico De Gallo, Corn Chips.(GF) **\$27**

DULCES

Churros	\$10
<i>Cinnamon Sugar Coated Churros, Salted Caramel Sauce, Vanilla Ice Cream.</i>	
Chocolate Brownie	\$10
<i>Chocolate Brownie, Raspberry, Vanilla Ice Cream.</i>	

