

M TAKEAWAY Menu

PLATO PEQUENO

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

BURRITO-BOWLS

Besan Broccoli <i>Besan Battered Popcorn Broccoli, Mexican Tomato Rice, Spinach, Salsa Verde, Coleslaw, Black Beans, Pico De Gallo. (GFO, VGO)</i>	\$27
Chicken Al Pastor <i>Grilled Chicken Breast, Mexican Tomato Rice, Coleslaw, Spinach, Black Beans, Corn, Mole Negro, Pickled Cucumber. (GFO)</i>	\$28
Adobo Beef <i>Pulled Adobo Beef, Mexican Tomato Rice, Coleslaw, Spinach, Corn, Pico De Gallo, Mexican Crema, Pickled Onion. (GFO)</i>	\$28
Coconut Prawn <i>Coconut Battered Prawns, Mexican Tomato Rice, Coleslaw, Spinach, Pico De Gallo, Mango, Salsa Roja.</i>	\$29
Pork Belly Bowl <i>Glazed Pork Belly, Mexican Tomato Rice, Coleslaw, Spinach, Black Beans, Corn, Avocado & Jalapeno Crema, Pickled Cabbage. (GFO)</i>	\$30
Chicken Caesar Bowl <i>Grilled Chicken Breast, Caesar Dressing, Lettuce, Pork Crackle, Black Beans, Fried Tortilla Strips, Pico De Gallo, Manchego Cheese. (GFO)</i>	\$28

NACHOS

Adobo Mushroom <i>Adobo Mushrooms, Tomato Chutney, Pickled Jalapenos, Cheese, Mexican Crema, Guacamole, Pico De Gallo, Corn Chips. (GF, V, VGO)</i>	\$27
Vegetarian <i>Pulled Jackfruit, Black Beans, Corn, Broccoli, Coleslaw, Roja Cremosa, Mexican Crema, Guacamole, Pumpkin, Pico De Gallo, Fried Kale, Corn Chips. (GF, VGO)</i>	\$27
Adobo Beef <i>Pulled Adobo Beef, Tomato Chutney, Pickled Jalapenos, Cheese, Mexican Crema, Guacamole, Pico De Gallo, Corn Chips. (GF)</i>	\$29
Al Pastor Chicken <i>Al Pastor Chicken, Black Beans, Red Onion, Roja Cremosa, Cheese, Mexican Crema, Guacamole, Pico De Gallo, Corn Chips. (GF)</i>	\$29

TACOS

Mushroom Adobo (3 Tacos) <i>Marinated Adobo Mushrooms, Cashew Crema, Tomatillo Salsa Roja, White Onion, Coriander. (GF, V, VG, DF)</i>	\$26.5
Popcorn Broccoli (3 Tacos) <i>Besan Battered Broccoli, Black Beans, Roja Cremosa, Coleslaw, Mexican Crema, Pickled Cabbage. (GF, V)</i>	\$26.5
Baja Fish (3 Tacos) <i>Battered Reef Fish, Pico De Gallo, Coleslaw, Jalapeno, Morita Mayonnaise, Pickled Cabbage. (DF)</i>	\$26.5
Pork Carnitas (3 Tacos) <i>Pork Belly, Avocado & Jalapeno Crema, Cucumber, Pineapple and Habanero Salsa. (GF)</i>	\$27.5
Adobo Beef (3 Tacos) <i>Slow Cooked Beef, Tomatillo Salsa Roja, White Onion, Coriander. (GF, DF)</i>	\$27.5
Coconut Prawn (3 Tacos) <i>Coconut Battered Prawns, Avocado, Mango, Mexican Crema, Lime, Pickled Onion.</i>	\$27.5
Chicken Classica (3 Tacos) <i>Chicken Al Pastor, Morita Mayonnaise, Salsa Matcha, Coleslaw, Pickled Cucumber. (GF, DF)</i>	\$27.5
Carne Asada <i>Flank Steak, Chimichurri, Crema, Manchego Cheese, Tajin, Corn, Coriander. (GF)</i>	\$27.5
Diez Taco Platter <i>10 Housemade Tortilla, Chicken Al Pastor & Adobo Beef, Pico De Gallo, Coleslaw, Baby Spinach, Jalapenos, Mole Negro, Salsa Verde, Salsa Roja, Pickles, Coriander. (GF)</i>	\$85

DULCES

Churros <i>Cinnamon Sugar Coated Churros, Salted Caramel Sauce.</i>	\$12
Chocolate Brownie <i>Chocolate Brownie, Freeze Dried Raspberry.</i>	\$12



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HERE
TO ORDER

