

## **ANTOJITOS** *(little cravings)*

Esquites- flame-grilled corn off the cob, lime, queso, crema, coriander \$8 (V)

Quesadilla- zucchini blossom, queso Oaxaca in fresh tortilla \$10 (V)

Frijoles- warm black beans with queso + tortilla chips \$10 (V)

Guacamole- classic! topped with queso + tortilla chips \$10 (V)

## **TACOS** *(on soft, corn tortillas made in house)*

Pollo Valladolid- char-grilled chicken shredded, pico de gallo \$7

Bisteck- Cape Byron steak, frijoles, cotija, burnt onion salsa \$8

Lechon- roasted suckling pig, pork crackling, chile agua sauce \$8

Longaniza- house-made chorizo, potato, coriander \$7

Pescado- tikin xic style grilled fish, cabbage \$7

Sabina- mixto of roasted, fresh + pickled mushrooms \$7 (VG)

Sandia- watermelon asado, pepita + coriander sikil pak \$7 (VG)

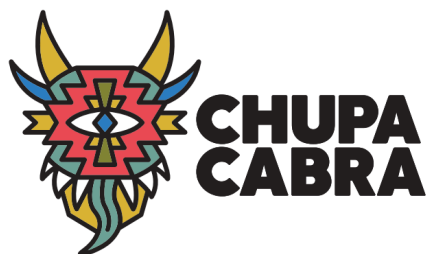
Betabel- roasted beetroot, queso fresca, pecan, oregano (V)

## **TOSTADAS** *(corn tortillas, baked until crisp)*

Ceviche- fresh daily fish with lime juice and chilli \$10

Cochinita- pulled pork, pickled onion, refritos \$7

Aquacate- avocado, onion, brazil nut, chapulines \$9 (V)



**CEVICHE DEL DIA** – fresh sashimi-grade local fish, lightly cured in lime juice, with daily changing mix of chilli, fruits, coriander + onion \$MP

## **CENA** *(dinner share plates)*

Camarones- Ballina prawns, grilled papaya, Mayan salad \$29

Pulpo- flame-grilled octopus, salsa macha, charred tomaro, confit potato, coffee butter \$36

Pez Rostizado- catch of the day, jalapeno honey butter, salsa, salad, + tortillas \$MP

Al Pastor- citrus + achiote marinated Bangalow pork, layered with pina + cooked trompo style with tortillas \$32

Guisano - slow-cooked cochinita pork to share, salsa, salad + tortillas

Asado Platter – char-grilled steak + tortillas to share

~ Cape Byron steak with worm salt + local pepper, habanero, chimichurri, potatoes \$45

or

~ Watermelon steak in lime + chipotle salt, sunflower sprouts, coriander + pepita sikil pak \$35

## **DULCE** *(sweets)*

Flan- classic Spanish custard + Mayan flavours – changes daily \$14

**BANQUET** – for groups of 12 or more – chefs choice, or contact staff to organise custom menu \$35+