

DI

PLATOS GRANDES served w/ wheat tortillas

Lamb mole
grandmas mole, roasted macadamia cacao crumb,
slow cooked beets..... 48

Beef OP ribs (400g)
chimichurri, bbq shishito peppers, mix leaves... 48

Grilled octopus
potato confit, tomato relish, kalamata olive sauce.. 36

Roasted pumpkin
spinach, grana padano, mojo verde, pasilla..... 32

Bbq organic chicken
mole blanco, roasted baby carrots, almonds..... 36

Mooloolaba sword fish a la talla
grilled swordfish, achiote, cucumber mojo..... MP

ENTRADAS

Guacamole
cornichones, char artichokes,
chilli oil..... 16

Burrata divorciada
heirloom tomato salsa, green
tomatillo, basil..... 23

Tuna nikkei ceviche
Yellow fin tuna, sesame soya
lime dressing, avocado puree.. 26

Wild sardine toastada
bean puree, dill crema, salsa
tatemada..... 20

SALSAS

complimentary & homemade
hazelnut macha
morita
salsa verde

ER

NNN

SIDES

Maneado beans
stewed black beans, jalapeño crema, pico de
gallo, queso fresco..... 12

Elote
charred sweet corn, butter, tajin,
ricotta salata..... 12

Brussels sprouts
red wine reduction, almonds..... 12

Sauté mushrooms
al ajillo sautéed mushrooms..... 12

DESSERTS

Buñuelo
guava compote, panela syrup, crema..... 14

Chocolate flan
tonka creme chantilly..... 14

TUE - FRI.....5PM - 12AM
SAT - SUN.....12PM - 10PM

SONORA 1.5% surcharge on all
card transactions