

# DI

## ENTRADAS

Guacamole  
caperberries, tajin, seeds and  
chili oil..... 14

Burrata quemada  
salsa tatemada of charred chilli,  
tomato and onion, blood orange.... 22

Sardinas  
marinated grilled south australian  
sardines and salsa criolla..... 18

Tuna ceviche  
queensland yellowfin tuna, sesame,  
soy, finger lime and avocado..... 26

Carne apache  
diced raw beef, radishes, pico de  
gallo and tortilla crisps..... 22

# ER

## SALSAS

complimentary & homemade  
hazelnut macha  
morita  
salsa verde

*All credit cards incur a 1.5% surcharge.*

*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.*

*Groups of 6 or more will incur a 10% service charge.*

## PLATOS GRANDES served w/ wheat tortillas

BBQ eggplant  
salsa sonora, oaxaca cheese, pomegranate  
and macadamias..... 26

Tasmanian octopus  
slow cooked and grilled with native pepperberry  
and black olives..... 34

Grilled market fish  
mojo verde, lime..... MP

Half Hazeldene's free range chicken  
bbq with mole blanco and toasted almonds..... 32

Jack's Creek wagyu flank steak 300g  
grilled with chimichurri and charred jalapeño.. 36

# NNN

## SIDES

Ensalada  
cos hearts with lime, serrano chillies,  
avocado, pequeño tomatoes..... 12

Asparagus  
grilled with jalapeño and mint hummus..... 12

Espinacas  
slow cooked spinach, ancho and chipotle... 12

Maiz  
charred sweet corn, tajin powder and requeson.. 12

## DESSERTS

Churros  
dulce de leche and cinnamon sugar..... 14

Flan mexicano  
baked caramel and tonka bean custard..... 14

# SONORA