

DI

ENTRADAS

Guacamole
serrano, tomatillo, pomegranate, herbs..... 14

Queso fundido
baked oxaca cheese, 'nduja, honey, pico de gallo, flour tortillas.... 20

Kingfish pineapple aguachile
tequila leche de tigre, pineapple, cucumber, red onions, jalapeno.... 25

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

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SALSAS

complimentary & homemade
hazelnut macha
morita
salsa verde

No split bills.
1.5% surcharge on credit card.
10% surcharge applies on Sundays.
15% surcharge applies on Public Holidays.
10% discretionary service charge added to groups of 10+.

Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be completely allergen-free.

PLATOS GRANDES served w/ wheat tortillas

BBQ eggplant
salsa sonora, oxaca cheese, pomegranate, macadamias..... 26

Tasmanian octopus zarandeado
grilled octopus adobado, tatemada ink sauce.. 36

Grilled market fish with mango mezcal salsa
habanero oil, a la talla sauce..... MP

Pollo a las brasas
half free range chicken sinaloan-style, coriander, pickled onions, jus..... 32

Jack's Creek wagyu flank steak (300g)
charcoal flank steak, chimichurri..... 43

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GUARNICIONES

Ensalada
cos hearts, serrano, tender cactus, avocado, tomates pequeños..... 12

Corn esquites
street corn salad, bone marrow, smoked mayo, queso salado..... 12

Watermelon salad
hazelnut crumble, goat's cheese, basil..... 12

DESSERT

Grilled pineapple
agave syrup and coconut ice cream..... 14

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

Mezcal Nuestra Soledad Matatlan 14

Tequila Fortaleza Reposado 19

Coffee Mezcal Dangerous Don 16

SONORA