

MENU



SALSA ROJA / \$8.00

Charred tomatoes, coriander, chili, corn chips (gf/v/df)

GUACAMOLE / \$14.00

Avocado, pico de gallo, corn chips (gf/v/df)

CEVICHE CLÁSICO / \$18.00

Chef's selection fish, kumara, corn, lime, red onion, coriander (gf/df)

CEVICHE AMARILLO SPICY / \$18.00

Amarillo chili, lime, ginger, orange, red onion, coriander (gf/df)

TUNA TOSTADA / \$18.00

Yellowfin Tuna, guacamole, fried leek, chipotle mayo (gf/df)

CRAB EMPANADAS / \$20.00

Traditional stuffed pastry (x3) filled with crab, corn and pebre

CHEESE QUESADILLA / \$28.00

Toasted flour tortilla, cheese, sweetcorn, and your choice of: Beef/Chicken/Shrimps

MONTERREY STYLE STEAK (250g) / \$32.00

Lansdowne Angus steak served with "chilaquiles" (baked corn chips) and sour cream (gf)

CHICKEN ENCHILADAS / \$26.00

Corn tortillas dipped in red salsa stuffed with shredded chicken, beans and sour cream (gf)

TACO DEL TORO / \$18.00

Juicy steak, spicy pork chorizo, fresh avocado, red onion, coriander (gf/df)

RISOTTO DE MAR / \$32.00

Creamy and slightly spicy risotto, king prawn, scallops, fish and calamari (gf)

SIDES

Salsa \$3 / Beans \$5 / Guacamole \$6 / Veggies \$6 / Green Salad \$5.00 / Chipotle

Dessert of the day

Please ask your waiter!