

MENU



STARTERS

Start with one of our famous signature “Besos Margarita”

SALSA ROJA / \$8.00

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

FRIJOLITOS / \$8.00

Traditional refried beans, epazote, feta, corn chips (gf/v)

GUACAMOLE / \$14.00

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

“OAXACA” CHEESE DIP / \$16.00

Artisanal cheese dip with mushrooms, corn chips. Add Chorizo \$4 (gf/v)

EMPANADAS DE CAMARÓN / \$16.00

Traditional stuffed pastry (x2) filled with shrimps, cheese & pebre

Ceviche is a classic South American raw fish dish. We use the freshest catch of the day and marinate it with lime juice, ginger, coriander, celery and chilli. Ceviches are very popular throughout Central and South America and is considered Peru’s national dish.

CEVICHE BAR

Our ceviches are made to order with the freshest catch

CLÁSICO / \$18.00

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

AMARILLO SPICY / \$18.00

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

AMAZONIAN / \$18.00

Coconut, cassava, brazil nuts and chili (df/gf)

VEGETARIAN CEVICHE / \$18.00

Roasted mushrooms, cancha corn, kumara, chili, red onion, lime (gf/gf)

MENU



MEXICAN SPECIALITIES

TUNA TOSTADA / \$18.00

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

TACO DEL TORO / \$18.00

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

DIABLA PRAWNS / \$26.00

Seriously spicy flame grilled giant prawns with smoked habanero salsa & rice (gf/df)

CHICKEN ENCHILADA / \$26.00

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

SHRIMP QUESADILLA / \$28.00

Grilled shrimps, molten cheese, sweetcorn, chipotle sauce and guacamole

MONTERREY STYLE STEAK (250g) / \$32.00

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

SPECIALS

KING CRAB TACO / \$24.00

Baja Style battered King Crab, avocado cream, flour tortilla and jalapeño (df)

CHICHARRON DE MARISCOS / \$24.00

Crispy fried calamari rings, fish chunks and tiger prawns seasoned with lime & chili (gf/df)

RISOTTO DE MAR / \$32.00

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

SIDES

Red Salsa \$3.00 / Beans \$5.00 / Guacamole \$6.00 / Mix Veggies \$6.00

Green Salad \$5.00 / Chipotle Salsa \$4.00 / Habanero Salsa \$6.00

Dessert of the day

Please ask your waiter!