

M E S T I Z O

S T A R T E R S


-  **GUACAMOLE CON TOPOS (V)** 899
Traditional guacamole, prepared tableside,
served with fresh corn and flour nachos
-   **MEXICAN CAESAR SALAD (V)** 449/
Romaine, Caesar dressing, parmesan cheese,
549
toasted pumpkin seeds (add on chicken)
- CRISPY QUINOA SALAD (V)** 499
Quinoa, peppers, lemon vinaigrette, pomegranate
-  **ELOTE RIBS (V)** 499
Grilled and blistered Mexican street style corn ribs, garlic crema,
crumbled cheese, tajín, and cilantro
-   **JALAPEÑO, POTATO AND CHEESE
CROQUETTES (V)** 449
Potato, jalapeño, three cheese mix served with chipotle mayo
-   **BACON AND CHEESE CROQUETTES** 499
Potato, bacon and caramelized onion mozzarella cheese
served with Caesar mayo
-   **QUESO FUNDIDO** 549
Melted cheese and chorizo served on a hot cast-iron skillet,
with warm tortillas, pico and a variety of salsas



Government taxes as applicable.
We levy a 10% discretionary staff contribution.

S O U P S

 MEXICAN TORTILLA SOUP (V) 399
Tomato and jalapeño based soup, black bean, sour cream, cilantro topped with crispy tortilla


 PERUVIAN CHICKEN BROTH 449
Chicken meatballs, roasted sesame seed oil, cilantro and green onion

T A C O S


MEAT

 CHICKEN AL PASTOR TACO 699
Al pastor-marinated grilled chicken, served with grilled pineapple salsa and chipotle mayo

 LAMB BIRRIA TACO 899
(WITH CONSOMMÉ)
Crispy cheese tortilla stuffed with pulled lamb meat, cilantro, salsa and onions served with ancho chilli consommé for dipping

 CARNITAS 799
Confit pork shoulder, salsa verde, pickled onion and cilantro, served on a tortilla

FISH

 BAJA FISH 749
Beer battered white sole, corn tortilla, dill crema, shredded red cabbage, pico and cilantro

 GRILLED PRAWN TACO 749
Spice-rubbed grilled prawn, chipotle mayo, pico de gallo, cheese mix, flour tortilla and cilantro





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VEGETARIAN

-  **M U S H R O O M T A C O** 649
Garlic orange and soy-marinated grilled mixed mushrooms, served with potato straws, chilli crema, pea shoots, cilantro and onion
-  **A V O C A D O A N D B E A N T O S T A D A** 799
Refried beans, avocado, bean medley, charred corn, and pickled onions
-  **S W E E T P O T A T O T A C O** 599
Crispy sweet potato, chilli crema, black bean, corn salsa, pickled jalapeño, shredded lettuce (iceberg), crumbled feta
-  **P U L L E D J A C K F R U I T B I R R I A** 749
Crispy cheese-crusted tortilla filled with savory pulled jackfruit, fresh cilantro, salsa, and onions. Served with rich ancho chile consommé for dipping

S M A L L P L A T E S

FROM THE GRILLS

-  **G R I L L E D C A B B A G E (V)** 449
Walnut crema, herb crumb and chilli oil crisp
- F I R E - R O A S T E D P O T A T O (V)** 399
Chipotle mayo, pico de gallo, cheese mix
-  **C H A R R E D A U B E R G I N E (V)** 449
Miso-mirin marinated aubergine, tajin, chilli crisp, and nori crumb
-  **G R I L L E D C A U L I F L O W E R S T E A K (V)** 499
Spice-rubbed cauliflower steak, romesco, chimichurri
-  **C H I C K E N A N D L E E K G R I L L** 499
Aji verde dressing

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GRILLED CHICKEN

Roasted red pepper paste, chunky pepper sauce, served with fries

549

RANCHERO - STYLE RIBS

Belgian pork ribs with a spiced orange glaze and a fresh slaw

1099

GRILLED GAMBAS

Prawn, olive oil, sliced garlic, chilli flakes, lemon and parsley, served with grilled bread

799

MAINS

FROM THE GRILLS



MUSHROOM A LA PLANCHA (V)

Fajita-style grilled portobello mushroom and peppers, a variety of salsas, refried beans, guacamole, soft tortillas

749



ENCHILADAS

Soft tortillas filled with queso fresco and potato, topped with enchilada sauce, house cheese mix, iceberg lettuce, crumbled feta and garlic crema (add on chicken)

749/
799



THE CLASSIC BURRITO BOWL

Tofu burrito, house cheese, spiced rice and beans, lettuce, (quinoa or rice optional), also available with chicken

699/
749



VEGETARIAN CHILE EN NOGADA

Green pepper stuffed with minced soya, onion and Mexican rice, drizzled with a walnut cream, pomegranate and parsley

749

MIXED BEAN PATTY BURGER (V)

Potato and bean medley patty, cabbage slaw, chilli aioli and house cheese

649



FRIED CHICKEN BURGER

Buttermilk fried chicken breast, lettuce, tomato and pickle, with a pickled beetroot and chipotle mayo

749



GREEN CHILE SMASH BURGER

Ground lamb/tenderloin patty with pickled onion and a green chilli mayo

799

ARROZ CON POLLO

Our twist on the Peruvian classic Arroz con Pollo – spiced and grilled chicken, served on a savory herbed rice

899



SEAFOOD PAELLA

Our twist on the classic paella – a medley of seafood, served on a creamy tomato paella (add on chorizo)

1299/
1499



NORWEGIAN SALMON NIKKEI

Miso glazed Grilled Norwegian Salmon, served with a side salad

1949



NEW ZEALAND LAMB CHOPS CHURRASCO

Grilled New Zealand lamb chops with grilled veg, corn potato hash, herb sauce and cauliflower puree

2349

STEAK A LA PLANCHA

Grilled buff steak with a creamy chipotle sauce, cauliflower purée, and marinated tomato salad

999

SIDES

French Fries

199

Charred Corn Salsa

249

Guacamole

399

Coleslaw

199

Grilled Vegetables

249

Mexican Refried Beans

199

Spiced Rice

249



FOOD MENU

Government taxes as applicable.

We levy a 10% discretionary staff contribution.

DESSERT

-  **CHURROS** 599
Cinnamon dusted churros along with dips of dark chocolate, white chocolate and salted caramel
-  **TRES LECHES** 499
Cake soaked in three types of milk - topped with vanilla whipped cream and berries
-  **FLAN DE CARAMELO** 429
Caramelised sugar, vanilla-bean custard
-  **BASQUE CHEESE CAKE** 499
Cream cheese, Greek yoghurt and blueberry compote
-  **MOLTEN CHOCOLATE CAKE** 499
Made with Callebaut chocolate, served with ice cream
-  **BANANA TOFFEE ALMOND TART** 499
Toffee base, banana and sweet dough, served with vanilla ice cream

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SWEET TREAT

CON MUCHO AMOR

Every great fiesta needs its crew. Here's to the dreamers, creators, and partners who helped us bring this Latin soul to life.

Gracias:

INTERIOR DESIGN

Meher Sra Designs
@MeherSraDesigns

DECOR

Neha Singh Designs
@NSDesignAndCompany

BRANDING

The Neat Trick
@TheNeatTrick

BAR PROGRAMME

Ankur Chawla
@AnkurChawlaa