



BORRACHOS

CHOICE OF 1 DISH PER COURSE OR CHOICE OF 2 DISHES PER COURSE
(SMALLER PORTIONS) \$80 PER HEAD

ENTRÉE

Housemade smoked salmon con remolacha

Golden beetroot, crème fraîche, horseradish

Chargrilled calamari

Pickled nopalino cactus, lime aioli

Wagyu Ceviche criolo con tigre de leche

Waygu beef MB3+, onion, coriander, coconut

Chargrilled bullhorn pepper

Heirloom toms, piquillo peppers, mexican oregano

MAINS

Carne asada

Skirt steak, hand cut yucca fries, charred broccolini, chimichurri

Lamb barbacoa

Lamb shoulder, braised cavolo nero, snow pea, tendrils, puffed quinoa, mojo picon

Pollo con ajo blanco

White garlic, zucchini, coriander, toasted corn, masa dumplings

Miso jalapeno glazed eggplant

Coriander, chargrilled king brown mushrooms, crispy shallots, lime



BORRACHOS

SIDES

Soffrito roast potatoes

Desiree potatoes, onion, capsicum, saffron, garlic

Pickled vegetable salad

pickled seasonal veg, lettuce, mustard dressing

Green salad

mixed leaves, fine herbs, lemon dressing

DESSERT

Chocoflan

Mexican dark chocolate, cajeta, pecans

Empanada

Banana, cinnamon, vanilla ice cream

Frescas con crema

Strawberries, coconut milk, mexican shortbread

