

WINE

CHAMPAGNE & SPARKLING WINE

Tarot, Prosecco NV, SA
Cava, Castillo Rocho
Moët & Chandon Brut Impérial NV, Épernay FR
Moët & Chandon 2013 Grand Vintage, Épernay FR
Dom Pérignon Vintage Millésime, Reims FR

WHITE WINE

Pinot Grigio, "Tarot" Alpha Box & Dice, ADL Hills SA
Albarino, Rias Baixas, Spain, Gostes de Mar
Pinot Grigio, Waipara, NZ, Greystone
Piquepoul, McLaren Vale, SA, Yangarra Estate
Bourgogne Blanc, FR, "Couvent Des Jacobins" Louis Jardot
Chennin Blanc, Coal River Valley, TAS, Storm bay
White Blend, McLaren Cale, SA "Ortivelli", Yangarra
Closserie 1er Cru, Van De Vey, FR, Stephane Brocard

ROSÉ

Rosé, "La Tonelle", Provence FR
Rosé, "Whispering Angel", Cote De Provence FR

RED

Malbec, Mendoza, ARG, "The Gaucho Club"
Granache, Carinena, Spain, "Old Vine" Castillo de Monseran
Chianti Superiore DOCG, Tuscany, IT, Fattoria di Petrognano
Nero d'Avola DOC, Sicily, IT, "Deracine" by Baroni di Pianogrillo
Rioja Vega, Rioja Oriental, Espana, Crianza
Morgan, Beaujolais, FR, "Saint-Vincent" Louis Claude Desvignes
Claret, Macedon Ranges, VIC, Josh Cooper
Santanay 1er Cru, Cote de Beaune, FR, Arnaud Baillet



G	L	B	M
12		60	
13		65	
25		125	250
		220	
		580	

G	L	B
15	25	75
15	25	75
16	26	80
13	22	65
23	38	115
14	23	70
22	36	110
		165

G	L	B	M
13	22	65	
		115	220

G	L	B
12	20	65
14	24	70
18	30	90
19	31	95
14	24	70
19	31	95
19	31	95
		165

BANQUETS

\$55pp ESSENTIALS OF YUCATAN

TOTOPOS

creamy avocado with citrus & habanero pico, topped with chorizo & roasted pumpkin seeds.

KIBIS YUCATECOS

golden bulgur & beef croquettes, refreshing mint-habanero dressing

TACO CAMPECHANO

Aged chorizo, crispy pork crackling, guacamole, white onion, coriander

ROASTED PUMPKIN

oven-roasted pumpkin, sikil pak puree, recado rojo butter, jocoque & toasted pepitas

TIKIN XIC FISH

whole fresh barramundi roasted in citrus & annatto, charred lime, pumpkin seed mole

ELOTE

chargrilled corn on the cob, habanero dressing, chilli powder, lime & habanero ashes

CITRUS SALAD

orange, grapefruit, red cabbage, pickled onion, avocado, mint & toasted pumpkin seeds

TORTILLA

house made and pressed fresh tortillas

TRES LECHES

Yucatan-inspired vanilla sponge, coconut & orange syrup, fresh berries

\$75pp YUCATAN JOURNEY

TOTOPOS

creamy avocado with citrus & habanero pico, topped with chorizo & roasted pumpkin seeds.

POC CHUC

citrus-marinated pork skewers, honey glaze, grilled onions & charred tomato salsa

PESCADILLAS

Crispy masa turnovers filled with achiote marinated fish, salsa verde

CEVICHE YUCATECO

barramundi dressed in a blend of coconut milk, passionfruit, citrus, habanero, mango, onion & crunky maiz crackling

TIKIN XIC FISH

whole fresh barramundi roasted in citrus & annatto, charred lime, pumpkin seed mole

SHORT RIB

slow-braised beef short rib, sour orange-honey glaze, roasted pumpkin puree

ELOTE

chargrilled corn on the cob, habanero dressing, chilli powder, lime & habanero ashes

CITRUS SALAD

orange, grapefruit, red cabbage, pickled onion, avocado, mint & toasted pumpkin seeds

TORTILLA

house made and pressed fresh tortillas

TRES LECHES

Yucatan-inspired vanilla sponge, coconut & orange syrup, fresh berries

All credit card payments incur a 1% surcharge. A 10% surcharge will apply on public holidays.

ENTRES

TOTOPOS	21
creamy avocado with citrus & habanero pico, topped with chorizo* & roasted pumpkin seeds.	
YUCATAN STYLE OYSTERS	6pc 34
tres granita: citrus & habanero, tequila & habanero, jamaica	12pc 68
SALBUT VEGETARIANO	10
crispy tortilla with roasted pumpkin, spinach, queso fresco & habanero crema.	
PANUCHO DE POLLO PIBIL	14
black bean stuffed corn tortilla, pulled chicken in adobo, lettuce, tomato, avocado & pickled onion and habanero.	

SIDES

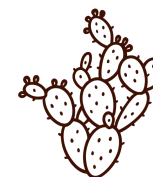
ELOTE	13
chargrilled corn on the cob, habanero dressing, chilli powder, lime & habanero ashes	
CITRUS SALAD	16
orange, grapefruit, red cabbage, pickled onion, avocado, mint & toasted pumpkin seeds	
TORTILLAS	2.5
house made and pressed fresh tortillas	

BOTTLES & TINS

CORONA	11
MODELO ESPECIAL	12.5
TECATE	10
PACIFICO	11
CASCADE LITE	7.5
ASAHI ZERO	7.5

NON-ALC

TEPACHE DE PINA	12
fermented pineapple juice (around 3% ABV)	
JAMAICA AGUA FRESCA	12
hibiscus iced tea	
HORCHATA	12
rice, water, cinnamon, vanilla	
LA VIRGIN DE LA PALOMA	12
Fever Tree grapefruit soda, lime	
JARRITOS	9.5
Mexican soda	



HOUSE COCKTAILS

PALOMITAS (POPCORN) Buffalo Trace, charred maize, chocolate mole bitters	23
NUEVO ORLEANS (NEW ORLEANS) Los Vecinos Espadin Mezcal, Sesion Blanco, Absinthe, Peychaud's, chocolate mole	24
PALMA Y PINA (PALM & PINEAPPLE) Sesion Blanco, pineapple, coconut	21
LA RESURRECCION (THE RESURRECTION) Los Vecinos Espadin Mezcal, Sesion Blanco, lemon, tomato, Chipotle, Achiote, Paprika	24
LA LUNA NEGRA (THE BLACK MOON) Sesion Blanco, Sesion Mocha, Liquor 43, Algorithm Espresso cream	26



SMALLS

KIBIS YUCATECOS golden bulgur & beef croquettes, refreshing mint-habanero dressing	19
POC CHUC - PORK SKEWERS citrus-marinated pork skewers, honey glaze, grilled onions & charred tomato salsa	24
CEVICHE YUCATECO barramundi dressed in a blend of coconut milk, passionfruit, citrus, habanero, mango, onion & crunky maiz crackling	33
JACOQUE 24-hour strained labneh, habanero oil, citrus, toasted pepitas, cucumber, fennel & dill. served with warm tortillas	17

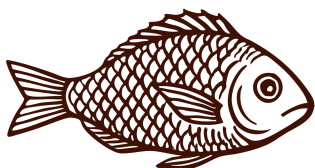


BIGS

TIKIN XIC FISH 43
whole fresh barramundi roasted in citrus & annatto,
charred lime, pumpkin seed mole

SHORT RIB 62
slow-braised beef short rib, sour orange-honey glaze,
roasted pumpkin puree

ROASTED PUMPKIN 26
oven-roasted pumpkin, sikil pak puree, recado rojo
butter, jocoque & toasted pepitas



DESSERT

TRES LECHES CAKE 22
Yucatan-inspired vanilla sponge, coconut & orange
syrup, fresh berries

COCKTAILS

SOL FUEGO (FIRE OF THE SUN) 24
Sesion Blanco, habanero, chipotle, chilli,
cilantro, spiced agave

EL CLARO (THE CLEAR) 26
Sesion Blanco, lime, agave, coconut washed

PLAYA ROSA (PINK BEACH) 22
Sesion Blanco, Campari, strawberry, pink grapefruit

SANGRE DEL SOL (BLOOD OF THE SUN) 26
Los Vecinos Espadin Mezcal, bloody orange,
lime, agave

SPRITZ

ISLA BLANCA (WHITE ISLAND) 20
City of London Gin, Tarot pinot grigio,
apricot, lemon, mint

RUBY BONITA (BEAUTIFUL RED) 20
Cinzano Rosso, Acme pinot noir, mixed
berries, agave

EL FERMENTO (THE FERMENT) 20
Mt Gay Rum, Tepache de Pina