SWEETHEARTS TERRAZA

MELBOURNE CUP

JACOQUE (PES)(GF)
24-hour strained labneh, habanero oil, citrus, toasted pepitas, cucumber, fennel, dill, served on mini tostadas

TOTOPOS (GF)
chunky avocado with citrus & habanero pico, topped with chorizo & roasted pepitas, served with corn chips

KIBIS YUCATECOS (GF)
golden bulgur & beef croquettes with refreshing mint-habanero dressing

TACO CAMPECHANO (GF)
aged chorizo, crispy pork crackling, guacamole, white onion & coriander

PESCADILLAS
crispy masa turnovers filled with achiote marinated fish with pipian verde

POC CHUC (GF)
citrus-marinated pork skewers, honey glaze with tatemada sauce

CEVICHE YUCATECO (GF)
barramundi ceviche dressed in a blend of coconut milk, passionfruit, citrus, habanero, mango, onion & crunchy maiz crackling

CRISPY CACTUS SOPE (GF)(Vg)
fried cactus, tamulada & red cabbage