

BANQUETS

\$55pp **ESSENTIALS OF YUCATAN**

4 guest minimum

TOTOPOS

chunky avocado with citrus & habanero pico, topped
with chorizo & roasted pepitas

KIBIS YUCATECOS

golden bulgur & beef croquettes with 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 & roasted pepitas

TIKIN XIC FISH

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

ELOTE

chargrilled corn on the cob, habanero dressing,
feta, lime & habanero ashes

CITRUS SALAD

orange, grapefruit, red cabbage, pickled onion,
avocado, mint & roasted pepitas

TORTILLA

fresh house made tortillas

TRES LECHES

vanilla sponge, coconut & orange
syrup, fresh berries

\$75pp **YUCATAN JOURNEY**

4 guest minimum

TOTOPOS

chunky avocado with citrus & habanero pico, topped
with chorizo & roasted pepitas

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 & crunchy maiz crackling

TIKIN XIC FISH

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

SHORT RIB

slow-braised beef short rib, sour orange-honey glaze,
barbacoa sauce & roasted pepitas

ELOTE

chargrilled corn on the cob, habanero dressing,
feta, lime & habanero ashes

CITRUS SALAD

orange, grapefruit, red cabbage, pickled onion,
avocado, mint & roasted pepitas

TORTILLA

fresh house made tortillas

TRES LECHES

vanilla sponge, coconut & orange
syrup, fresh berries

ENTRES

YUCATAN STYLE OYSTERS GF, (A)

tres granita: citrus & habanero, tequila & habanero, jamaica

6pc **34**

12pc **68**

KIBIS YUCATECOS

golden bulgur & beef croquettes with refreshing
mint-habanero dressing

19

POC CHUC GF

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

24

SIDES

ELOTE GF, V

chargrilled corn on the cob, habanero dressing,
feta, lime & habanero ashes

13

CITRUS SALAD GF, Ve

orange, grapefruit, red cabbage, pickled onion,
avocado, mint & roasted pepitas

16

TORTILLAS GF, Ve

fresh house made tortillas

2.5

SMALLS

CEVICHE YUCATECO GF, (A) **33**

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

JACOQUE V **17**

24-hour strained labneh, habanero oil, citrus, toasted pepitas, cucumber, fennel, dill, served with warm tostadas

TOTOPOS GF, VP **21**

chunky avocado with citrus & habanero pico, topped with chorizo & roasted pepitas

SALBUT VEGETARIANO GF, V **10**

crispy tortilla with roasted pumpkin, spinach, queso fresco & habanero crema

PANUCHO DE POLLO PIBIL GF **14**

black bean puffed corn tortilla, pulled adobo chicken, kale, tomato, avocado, pickled onion & habanero



BIGS

TIKIN XIC FISH GF, (A)

43

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

SHORT RIB GF

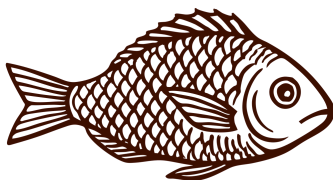
62

slow-braised beef short rib, sour orange-honey glaze,
barbacoa sauce & roasted pepitas

ROASTED PUMPKIN GF, V, VeP

26

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



DESSERT

TRES LECHES CAKE V

22

vanilla sponge, coconut & orange
syrup, fresh berries

MARGARITA Y PALOMA

SOL FUEGO (FIRE OF THE SUN) 24

Sesion Blanco, habanero, chipotle, chilli,
cilantro, agave

EL CLARO (THE CLEAR) 26

Sesion Blanco, lime, agave, coconut washed

PLAYA ROSA (PINK BEACH) 22

Sesion Blanco, Campari, strawberry, pink grapefruit soda

SANGRE DEL SOL (BLOOD OF THE SUN) 26

Los Vecinos Espadin Mezcal, blood orange,
lime, agave, force-carbonated

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

NUESTROS COCTELES

PALOMITAS (POPCORN)

23

Buffalo Trace, charred maize, chocolate mole bitters

NUEVO ORLEANS (NEW ORLEANS)

24

Los Vecinos Espadin Mezcal, Sesion Blanco, Absinthe,
Peychaud's, chocolate mole bitters

PALMA Y PINA (PALM & PINEAPPLE)

21

Sesion Blanco, pineapple, coconut foam

LA RESURRECCION (THE RESURRECTION)

24

Los Vecinos Espadin Mezcal, Sesion Blanco, lemon,
tomato, Chipotle, Achiote, Paprika

LA LUNA NEGRA (THE BLACK MOON)

26

Sesion Blanco, Sesion Mocha, Liquor 43,
Terraza orange cream



BOTTLES 4 TINS

CORONA	12
MODELO ESPECIAL	12.5
CASCADE LITE 2.4%	7.5
BROOKVALE UNION GINGER BEER	12
SOMERSBY CIDER (PEAR OR APPLE)	11
ASAHI ZERO	7.5

SIN-ALC

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



WINE

CHAMPAGNE & SPARKLING WINE

				
	£	L	£	£
Alpha Box & Dice, "Tarot", Prosecco NV, SA	13		65	
Gran Castillo Rocio, Cava Brut NV, Catalonia, ESP	14		70	
Chandon Rosé NV, VIC	18		90	
Moët & Chandon Brut Impérial NV, Épernay, FR	26		130	250
Veuve Clicquot Brut 'Yellow' NV, Reims, FR			160	
Dom Pérignon 2015 Vintage Millésime, Reims, FR			580	

WHITE WINE

	£	L	£
Pinot Grigio, Adelaide Hills, SA, Alpha Box & Dice "Tarot"	12	20	60
Pinot Gris, Waipara, NZ, Greystone	16	26	80
Albarino, Rias Baixas, ESP, Gotas De Mar	15	25	75
Piquepoul, McLaren Vale, SA, Yangarra Estate	13	22	65
Chardonnay, Chablis, FR, Domain Larouche, "Les Chanoines"	19	32	95
Grenache Blanc Blend, McLaren Vale, SA, Yangarra, "Ovitelli"	19	32	95
Chardonnay, Prem Cru, Beaune, Burgundy, FR, Bouchard Pere & Fils	27	45	135

ROSÉ

	£	L	£	£
Rosé, Provence FR, "La Tonelle"	13	22	65	
Rosé, Cote De Provence FR, "Whispering Angel"			115	220

RED

	£	L	£
Malbec, Mendoza, ARG, "The Gaucho Club"	12	20	60
Garnacha, Carinena, ESP, Castillo de Monseran, "Old Vine"	14	23	70
Sangiovese, Chianti Superiore DOCG, IT, Fattoria di Petrognano	18	30	90
Tempranillo, Rioja Oriental, ESP, Rioja Vega, "Crianza"	14	23	70
Morgon, Beaujolais, FR, Louis Claude Desvignes, "Saint-Vincent"	19	32	95
Pinot Noir, Prem Cru, Beaune, Burgundy, FR, Bouchard Pere & Fils	27	45	135