



MOTHER'S DAY

DIA DE LA MADRE | \$75PP

FOR THE TABLE

CORN CHIPS & GUACAMOLE - VE, GF

CHOICE OF ENTRÉE served individually

GAMBAS

pan roasted in a sweet-chilli & tamarind miso butter - GF/DFO

CEVICHE

tuna, orange, chilli, shallots & blue corn totopos - GF/DF

CHARGILLED LAMB CUTLETS

marinated in fajita spice mix



CHOICE OF MAIN served individually

PESCADO

barramundi baked in plantain leaf with epazote spiced salsa verde, dressed leaves & pico de gallo - GF/ DF

WAGYU BIRRIA

slow-cooked wagyu brisket stuffed into corn tortillas with queso fresco & sticky bone broth - GF

ENCHILADAS DE POLLO

chicken tinga baked in corn tortillas with red enchilada sauce, tomatillo rice, sour cream & queso fresco - GF

CHOICE OF DESSERT served individually

CHOCOLATE LAVA CAKE

with vanilla ice cream & caramel - V

CHOCO FLAN

orange-infused chocolate custard flan with a chocolate cake base & a caramel top - GF

