

# COMPARTIR

TO SHARE

**ELOTE 8ea**  
Street corn, spiced chipotle mayo, queso cotija  
vgo gofo

**MEXI CAULIFLOWER 15**  
Saucy cauli bites, guajillo, jala crema  
vg gofo

**FLAUTAS 14**  
Chicken / Sweet Potato  
Pulled chicken or marinated sweet potato, in fried, wrapped tacos, cheese, hot sauce, crema  
vgo gofo dfo

**TOSTADAS DE POLLO 18**  
Chipotle chicken, guac, xnipek

**BEEF RIB WITH SALSA NEGRA 35**  
Slow cooked barbacoa, tamarind salsa, xnipek, sour cream  
dfo

OUR FOOD IS 100% GLUTEN FREE

Vegetarian **v** Vegan **vg** Vegan option **vgo**  
Garlic and Onion Free option **gof** Dairy Free option **dfo**

**TOTOPOS WITH GUACAMOLE 15**

Corn chips, guac, jalapeño oil, pepita macha  
vg

**PAPAS 14**  
add Chorizo +4  
Twice cooked potatoes, chipotle & garlic sauce, spring onion  
vg gofo

**BROCCOLINI MOLE VERDE 16**  
Charred broccolini, pepita macha, mole verde, crispy kale  
vg gofo

**KINGFISH AGUACHILE 28**  
Habanero & mango leche de tigre, avocado, xnipek, tostadas



## EL MENÚ DE FOOD

**\$60 PP FEED ME**

**\$56 VEGO OR VEGAN**  
(MIN. 2 PEOPLE)

**\$55 PP**

**PRE-THEATRE**  
GUAVA MIMOSA ON ARRIVAL  
DINNER & DESSERT

ORDER BETWEEN 5PM - 5.30PM  
OUT BY 6.45PM

**\$75 PP BOTTOMLESS BRUNCH**

EVERY WED - SUN

5 DISHES + 90MINS OF COCKTAILS  
LAST SEATING AT 3.00PM

1.65% SURCHARGE ON ALL CARD TRANSACTIONS  
SURCHARGE: 10% ON SUNDAY, 15% ON PUBLIC HOLIDAYS

# TAQUERIA

2 TACOS PER SERVE

**TACOS DE FRIJOLE (BLACK BEANS) 16**  
Black beans, avocado, pickled jalapeños & cactus  
vg gofo

**TACOS DE CALABACITA (ZUCCHINI) 16**  
Battered zucchini, corn crema, apple & tomatillo salsa, pico de gallo  
vg gofo

**TACOS DE AL PASTOR (JACKFRUIT) 17**  
Slow cooked jackfruit, marinated Al Pastor spices, charred pineapple, avocado  
vg

**BIRRIA QUESATACOS 18**  
Beef / Mushroom  
12 hour braised beef or mushroom, Oaxaca cheese, consomé  
vg

**TACOS DE PESCADO (FISH) 17**  
Fried market fish, guac, chipotle mayo, pickled cabbage  
gofo

**TACOS DE LENGUA (OX TONGUE) 17**  
Slow-cooked ox tongue, chili de Arbol

**TACOS DE CHORIZO 17**  
Chorizo, Oaxaca cheese, salsa verde  
dfo

**TACOS DE CHICHARRÓN (PORK BELLY) 17**  
Marinated pork belly, tamarind salsa, pickled onion, crackle

## ADD SALSAS

Guacamole 5  
Vegan Chipotle Mayo 4  
Sour Cream 3  
Salsa Negra 3  
Salsa Morita 3  
Salsa Verde 3

# POSTRE

DESSERT

**CHURROS 12**  
Cinnamon sugar, dulce de leche  
v vgo

**NIEVE DE MEZCAL 14**  
Sorbet, mezcal, tajin  
v

## NON-ALCOHOLITO

|                    |                                                                                             |
|--------------------|---------------------------------------------------------------------------------------------|
| NIÑA COLADA        | Pineapple, coconut puree, lime                                                              |
| FLORES DE ALOE     | Aloe vera, elderflower, lime, flower                                                        |
| VIRGIN MARY MIMOSA | Guava, grapefruit soda                                                                      |
| ZERO ALC BEER      | 0% alcohol beer                                                                             |
| JAMAICA            | House-made Hibiscus tea served sweet and chilled                                            |
| HORCHATA           | House-made rice milk, vanilla, cinnamon, coconut<br>Add Mezcal or Spiced Rum or Kahlua +\$7 |
| ANTIPODES 500ML    | Sparkling Water                                                                             |

## COCTEL

|                       |                                                                      |
|-----------------------|----------------------------------------------------------------------|
| CAFE TEQUILA SHOT     | House-infused coffee tequila shot!                                   |
| TOMMY'S MARGARITA     | Tequila • Lime • Agave - Spicy Jalapeño shrub +\$1                   |
| MEZCAL MARGARITA      | Mezcal • Lime • Agave • Tajin Salt Rim- Spicy Jalapeño shrub +\$1    |
| ESPRESSO MARTINEZ     | Tequila • Espresso • Kahlua • Menta Branca                           |
| PIÑATA COLADA         | Tequila • Sailor Jerry Rum • Coconut • Pineapple • Lime              |
| PEACHY PALOMA         | Tequila • Peach • Vanilla • Grapefruit Soda • Salt Rim               |
| GREEN JUICE MEZCALITA | Mezcal • Verdita • Lime                                              |
| ALOE SEÑORITA         | Tequila • Elderflower • Aloe vera • Lime                             |
| BANANATA              | Rum • Banana • Horchata • Mezcal • Bitters • Cinnamon                |
| BLOOD ORANGE SPRITZ   | Aperol • Blood orange • Prosecco                                     |
| MEZCAL OLD FASHIONED  | Mezcal • Bourbon • Amaro • Bitters                                   |
| MICHELADA             | Mexico's salty, spicy, citrusy, tomatoey beer drink Add mezcal +\$ 6 |

## CERVEZA

|    |                                                       |      |         |
|----|-------------------------------------------------------|------|---------|
| 16 | TAPS                                                  |      |         |
| 14 | NAPOLEONE 'LOUIS' ROSE CIDER                          | 4.7% | 10/12.5 |
| 10 | CHUCHO'S HOUSE LAGER                                  | 4.0% | 10/12.5 |
| 10 | 2 BROTHERS KUNG FOO RICE LAGER <i>LOW GLUTEN/CARB</i> | 4.7% | 10.5/13 |
| 10 | HAWKERS PALEALE                                       | 4.8% | 10.5/13 |
| 8  | BOTTLES & TINS                                        |      |         |
| 9  | SOL CERVEZA                                           | 4.2% | 11      |
|    | CORONA EXTRA                                          | 4.5% | 13      |
| 8  | BALTER CERVEZA                                        | 4.0% | 12      |
|    | WILDE GLUTEN FRE E PALE ALE                           | 3.5% | 11      |
|    | STOMPING GROUND PASS IONFRUIT SMASH                   | 4.2% | 13      |
|    | HAWKERS STOUT                                         | 5.4% | 14      |

## VINO

|    |                                             |                            |       |
|----|---------------------------------------------|----------------------------|-------|
| 24 | WHITE                                       |                            |       |
| 25 | LA MASCHERA PINOT GRIGIO                    | Limestone Coast, SA • 2023 | 13/62 |
| 22 | CHAFFEY BROS KONTRA PUNKT KERNER RIESLING   | Eden Valley, SA • 2022     | 14/67 |
| 24 | VENTISQUERO SAUVIGNON BLANC                 | Maipo Valley, Chile • 2023 | 12/58 |
| 18 | RED                                         |                            |       |
| 24 | OX HARDY GRENACHE                           | McLaren Vale, SA • 2022    | 14/67 |
| 21 | VALDEMORADA TEMPRANILLO                     | Rioja, Spain • 2022        | 12/58 |
| 23 | BLEASDALE CABERNET FRANC <i>CHILLED RED</i> | Longhorne Creek, SA • 2023 | 13/62 |
| 17 | ROSE                                        |                            |       |
| 24 | CONDE DE VALDEMAR GARNACHA ROSE             | Rioja, Spain • 2022        | 12/58 |
| 14 | BUBBLES                                     |                            |       |
|    | COUNTERPOINT BRUT                           | South Australia - NV       | 11/53 |