

## Aperitivos

Mexican Corn on the Cobb	80
Jalapeno Poppers	80
Smoked Salmon on a Tostada	130

## Table Side Guacamole

- USDA Ribeye +\$60
- Free Range Chicken +\$40
- Tequila Marinated Shrimp +\$50

## Ceviche

Vallarta	125
• Sea Bass, Tomato, Chilli and Avocado	
Salmón Leche De Coco	135
• Nordic Salmon, Coconut milk, Cucumber, Avocado Puree	

## Street Tacos

Al Pastor	50
• Spit Roasted Pork Shoulder, Grilled Pineapple	

Pescado	50
• Beer Battered Fish, Mango salsa, Pico De Gallo	

Ribeye	50
• Grilled USDA Ribeye Marinated in a Chimichurri Sauce, Guacamole	

Avocado	50
• Fresh Avocado with Melted Jack Cheese	

Carnitas	50
• Slow Roasted Pork Belly	

Southern Fried Chicken	50
• Inspired by North of the Border	

Lobster Drunk on Tequila	70
• Avion Tequila Marinated Lobster, Guacamole	

## Desserts

Mexican Chocolate Flan	90
Churros	50
Waffle Taco	80
• Served with Ice Cream, Fresh Berries and Chocolate Sauce	

+ 10% service charge

## La Parrilla (Mexican Grill)

Traditional Street Quesadilla	140
• Ham, Cheese, Mayo and Grilled on a Charcoal Grill.	
• Tequila Pairing: Ochco Blanco +\$55	

Vegetarian Enchiladas	190
• Mixed Mushroom, Sauteed Spinach and Truffle Wrapped Inside Corn Tortillas, Baked with a three Cheese Blend (Parmesen, Jack and Queso Fresco). Topped with Avocado and Sour Cream.	
• Tequila Pairing: Illegal Mezcal Joven +\$90	

Lasagna Mexicano	210
• A Mexcian Style Lasanga, Smothered in Chipotle Béchamel and Filled with Chicken Al Pastor. Topped with Rocket and Freshly Shaved Parmesan.	
• Tequila Pairing: Sieta Leguas Blanco +\$80	

Cerdo Crujiente	250
• 48 hour slow cooked Pork Belly, Black Bean Truffle Mole, White Wine Reduction	
• Tequila Pairing: El Tesoro Platinum +\$90	

Charcoal Grilled Spatchcock	290
• Marinated in Al Pastor Seasoning, Served with Roasted Pineapple, Pico de Gallo, Guacamole and Charred Lime.	
• Tequila Pairing: Casamigos Blanco +\$90	

Duck Carnitas	340
• Duck Confit Served with Roasted Avocado, Tomato Salsa and Freshly Baked Corn Tortillas.	
• Tequila Pairing: Cazadores Reposado +\$95	

Tequila USDA Ribeye	360
• 10oz Ribeye Steak Marinated in Avion Tequila, Chimichuri, Dill, Coriander and Fried Jalapeno.	
• Tequila Pairing: Fortaleza Reposado +\$80	

Whole Barramundi Vera Cruz Style	390
• Whole Barramundi Fish, served in a Vera Cruz Sauce, topped with capers and crispy garlic	
• Tequila Pairing: Mezcal Amaras Cupreata +\$110	

Barbacoa Beef Short Rib	490
• Slow Cooked USDA Beef Short Rib Barbacoa Style, Served with Sliced Avocado and Freshly Baked Corn Tortillas.	
• Tequila Pairing: Patron Anejo +\$110	

Patron x Tomahawk	1,350
• 48oz USDA Tomahawk marinated in Patron Silver	
• Tequila Pairing: Patron Gran Platinum +\$340	

## Sides

Truffle Mash	60
Mexican Caesar Salad	60
Mexican Rice	50
Mixed Vegetables	50
Roasted Avocado	70
• with Sweet Corn, Pico De Gallo, Chimichuri and Sour Cream	

+ 10% service charge