

A LA CARTE  
MENU

*alegre*  
BAR & DINING

# BUEN PROVECHO

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- Molcajete guacamole ~ served w. corn chips gf, df, nf 19
- Charred sweet corn & crema fresca dip ~ served w. corn chips gf, nf 19
- Roasted bone marrow w. Mexican beef tartare & jalapeño chimichurri  
~ served w. toasted sourdough bread df, nf 25
- Oven grilled halloumi, mezcal honey butter & chilli ash gf, nf 28

# CRUDO

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Freshly shucked Rock oysters;

Margarita granita w. pickled finger lime gf, df, nf

32 Half Doz | 60 Doz

Kiwi granita, crema fresca, pickled cucumber gf, nf

34 Half Doz | 64 Doz

Beef tartare w. cured egg yolk, aji amarillo emulsion w. tortilla crisps gf, df, nf

28

King salmon tiradito tostada w. avocado cream, fresh onion & capsicum,  
sweet potato crisps gf, df, nf

3pcs 29

add extra pc +9

Beetroot scallop aguachile w. coconut & soursop foam,  
pickled cumquat gf, df, nf

3pcs 29

add extra pc +9

Citrus ponzu cured tuna tostada, pickled hibiscus jicama, sesame mousse,  
avocado cream, fresh shallots gf, df, nf

2pcs 31

add extra pc +15

Passionfruit kingfish ceviche, passionfruit granita, orange pickled sweet potato,  
fresh cucumber, beet tapioca crisps gf, df, nf

31

Octopus al escabeche tostada, avocado cream, pico de gallo, yacatecan aioli,  
crispy sage gf, df, nf

2pcs 31

add extra pc +15

# TACOS

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- Authentic wagyu beef birria, crispy mozzarella, fresh onion & coriander, salsa taquere, consommé gf, nf, df 16
- Al pastor chicken, pickled jalapeño & onion , fresh coriander & pineapple, burnt salsa gf, df, nf 15
- Guajillo BBQ prawns, jalapeno coleslaw, green tomato pico, crispy leek gf, df, nf 16
- Confit portobello mushroom, Mexican truffle pâté, avocado mousse, Oaxaca cheese, crispy enoki mushroom gf, nf 14

# AL CARBÓN

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*All mains come from our Jospur charcoal oven*

300g Jack's Creek sirloin MB4+, mole madre & fresh lime gf, nf	75
500g Tajima wagyu rib eye on the bone MB6+, red wine jus, burnt garlic butter gf, nf	145
250g full blood wagyu chuck tail flap MB8+, mole madre & fresh lime gf, nf	105
Chargrilled corn fed mulato chicken w. mole two ways, escabeche gf, nf	48
Mayan spiced charcoal king prawns & fresh lime gf, nf	49
Patagonian toothfish fillet 180g, coconut pipian rojo, smoked jalapeno blackberry sauce, wasabi leaves & fresh radish gf, nf, df	65
Slow cooked wagyu beef ribs w. mole coloradito, house pickles, served w. fresh tortillas df	54
Achiote fire roasted lamb rack (Great Southern pasture fed), w. roasted cauliflower purée, blistered jalapeño labneh & chilli ash gf	4 rack   48 8 rack   96
Chargrilled octopus w. squid ink & parsley emulsion, corn chimichurri, crispy chickpea, aji amarillo mayo & fresh lime gf, df, nf	54
Grilled lobster w. zarandeado sauce, fresh chives & fresh lime gf, nf	half   90 full   180
Charred cauliflower, poached cherry tomatoes, crispy kale, romesco sauce, chimichurri gf, df	38

# ACOMPAÑANTES

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Yucca chips w. manchego cheese, chives, truffle oil & chipotle mayo gf, nf, dfo	17
Chargrilled corn w. smoked cotija cheese & brava mayo gf, nf	17
Charred broccolini w. spiced whipped ricotta, kalamata, dukkah gf, dfo, nfo	18
Roasted kipfler potatoes, guajillo oil & smoked sour cream cheese gf, nf, dfo	17
Charred Dutch carrots, morita barbecue sauce, crispy hominy, feta cheese gf, nf, dfo	17
Compressed watermelon, manchego cheese, chilli salt & pickled cumquat gf, nf, dfo	18
Chargrilled pumpkin, roasted macadamia & fennel puree, fresh fennel, radish & shallots, cilantro lime vinaigrette gf, dfo, nfo	18

# POSTRE

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## Banoffee tart

Burnt platano custard tart, vanilla mascarpone, dulce de leche jam, cajeta ice cream, roasted macadamia

22

## Mexican Eton Mess

Swiss blueberry meringue, mango sorbet, lychee sorbet, dark chocolate sorbet, chantilly cream gf, nf

24

## Chocolate

Milk chocolate delice, pistachio mousse w. passionfruit & habanero foam

24

## Coco

Cazcabel coffee tequila, coconut sorbet, coconut praline, dark chocolate & coconut ganache gf, df, nf

21