

BANQUETS

\$55pp

ESSENTIALS OF YUCATAN

TOTOPOS

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

KIBIS YUCATECOS

golden bulgur & beef croquettes & refreshing
mint-habanero dressing

TACO CAMPECHANO

aged chorizo, crispy pork crackling, guacamole,
white onion & coriander

ROASTED PUMPKIN

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

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