

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

ENTRES

YUCATAN STYLE OYSTERS

6pc **34**

tres granita: citrus & habanero, tequila & habanero, jamaica

12pc **68**

KIBIS YUCATECOS

19

golden bulgur & beef croquettes & refreshing
mint-habanero dressing

POC CHUC

24

citrus-marinated pork skewers, honey glaze, grilled
onions & charred tomato salsa

SIDES

ELOTE

13

chargrilled corn on the cob, habanero dressing,
chilli powder, feta, lime & habanero ashes

CITRUS SALAD

16

orange, grapefruit, red cabbage, pickled onion,
avocado, mint & roasted pepitas

TORTILLAS

2.5

house made fresh tortillas

SMALLS

CEVICHE YUCATECO

33

barramundi dressed in a blend of coconut milk, passionfruit, citrus, habanero, mango, onion & crunchy maiz crackling

JACOQUE

17

24-hour strained labneh, habanero oil, citrus, toasted pepitas, cucumber, fennel, dill, served with warm tortillas

TOTOPOS

21

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

SALBUT VEGETARIANO

10

crispy tortilla with roasted pumpkin, spinach, queso fresco & habanero crema.

PANUCHO DE POLLO PIBIL

14

black bean puffed corn tortilla, pulled adobo chicken, kale, tomato, avocado, pickled onion & habanero.



BIGS

TIKIN XIC FISH

43

whole fresh barramundi roasted in citrus & annatto,
charred lime & pepitas mole

SHORT RIB

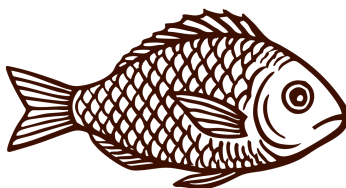
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slow-braised beef short rib, sour orange-honey glaze,
barbacoa sauce & roasted pepitas

ROASTED PUMPKIN

26

roasted pumpkin, sikil pak puree, recado rojo
butter, jocoque & roasted pepitas



DESSERT

TRES LECHEs CAKE

22

vanilla sponge, coconut & orange
syrup, fresh berries

MARGARITA Y PALOMA

SOL FUEGO (FIRE OF THE SUN) 24

Sesion Blanco, habanero, chipotle, chilli,
cilantro, agave

EL CLARO (THE CLEAR) 26

Sesion Blanco, lime, agave, coconut washed

PLAYA ROSA (PINK BEACH) 22

Sesion Blanco, Campari, strawberry, pink grapefruit soda

SANGRE DEL SOL (BLOOD OF THE SUN) 26

Los Vecinos Espadin Mezcal, blood orange,
lime, agave, force-carbonated

SPRITZ

ISLA BLANCA (WHITE ISLAND) 20

City of London Gin, Tarot pinot grigio,
apricot, lemon, mint

RUBY BONITA (BEAUTIFUL RED) 20

Cinzano Rosso, Acme pinot noir, mixed
berries, agave

EL FERMENTO (THE FERMENT) 20

Mt Gay Rum, Tepache de Pina

NUESTROS COCTELES

PALOMITAS (POPCORN) 23

Buffalo Trace, charred maize, chocolate mole bitters

NUEVO ORLEANS (NEW ORLEANS) 24

Los Vecinos Espadin Mezcal, Sesion Blanco, Absinthe,
Peychaud's, chocolate mole bitters

PALMA Y PINA (PALM & PINEAPPLE) 21

Sesion Blanco, pineapple, coconut foam

LA RESURRECCION (THE RESURRECTION) 24

Los Vecinos Espadin Mezcal, Sesion Blanco, lemon,
tomato, Chipotle, Achiote, Paprika

LA LUNA NEGRA (THE BLACK MOON) 26

Sesion Blanco, Sesion Mocha, Liquor 43,
Terraza orange cream

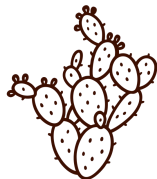


BOTTLES 4 TINS

CORONA	11
MODELO ESPECIAL	12.5
TECATE	10
PACIFICO	11
CASCADE LITE	7.5
ASAHI ZERO	7.5

SIN-ALC

TEPACHE DE PINA	12
house fermented pineapple juice (around 3% ABV)	
JAMAICA AGUA FRESCA	12
hibiscus infused iced tea	
HORCHATA	12
rice, water, cinnamon, vanilla	
LA VIRGIN DE LA PALOMA	12
Fever-Tree grapefruit soda, lime	
JARRITOS	9.5
Mexican soda	



WINE



CHAMPAGNE & SPARKLING WINE

	£	L	£	℥
Tarot, Prosecco NV, Murray Darling, SA	12		60	
Gran Castillo Del Rocio, Cava Brut, Catalunya, ESP	14		70	
Moët & Chandon Brut Impérial NV, Épernay, FR	25		125	250
Moët & Chandon Grand Vintage, Épernay, FR			220	
Dom Pérignon Millésime, Reims, FR			580	

WHITE WINE

	£	L	£
Pinot Grigio, Adelaide Hills, SA, "Tarot" Alpha Box & Dice	12	20	60
Pinot Gris, Waipara, NZ, Greystone	16	26	80
Albarino, Rias Baixas, ESP, Gotas De Mar	15	25	75
Piquepoul, McLaren Vale, SA, Yangarra Estate	13	22	65
Chenin Blanc, Coal River Valley, TAS, Storm Bay	14	23	70
Bourgogne Blanc, Beaune, FR, "Couvent des Jacobins" Louis Jadot	23	38	115
Grenache Blanc / Roussanne, McLaren Vale, SA "Ovitelli", Yangarra	22	36	110
Premier Cru, "Vaillons", Chablis, FR, Closerie des Alisiers			165

ROSÉ

	£	L	£	℥
Rosé, Provence FR, "La Tonelle"	13	22	65	
Rosé, Cote De Provence FR, "Whispering Angel"			115	220

RED

	£	L	£
Malbec, Mendoza, ARG, "The Gaucho Club"	12	20	60
Garnacha, Carinena, ESP, "Old Vine" Castillo de Monseran	14	24	70
Chianti Superiore DOCG, Tuscany, IT, Fattoria di Petrognano	18	30	90
Nero d'Avola DOC, Sicily, IT, "Deracine" Baroni di Pianogrillo	19	31	95
Rioja Vega, Rioja Oriental, ESP, Crianza	14	24	70
Morgon, Beaujolais, FR, "Saint-Vincent" Louis Claude Desvignes	19	31	95
Claret, Macedon Ranges, VIC, Josh Cooper	19	31	95
Premier Cru, "Santanay", Burgundy, FR, Arnaud Baillot			165

All credit card payments incur a 1% surcharge. A 10% surcharge will apply on public holidays.