

MAINS



TRADITIONAL PAELLA

Spanish fried rice of mussels, king prawns, chicken, beans tomato & saffron sharing platter

\$68



BLACK PAELLA

Spanish fried rice of mussels, king prawns, squid, roast peppers & squid ink sharing platter

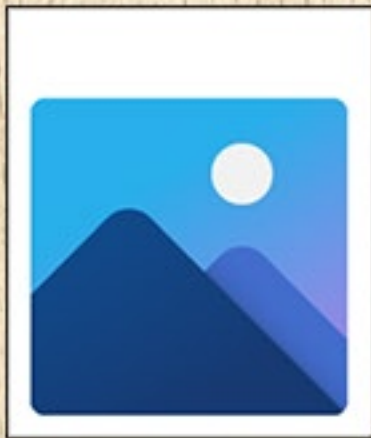
\$68



BIRRIA BRISKET NACHOS

manchego cheese sauce, quacamole, & pico de gallo

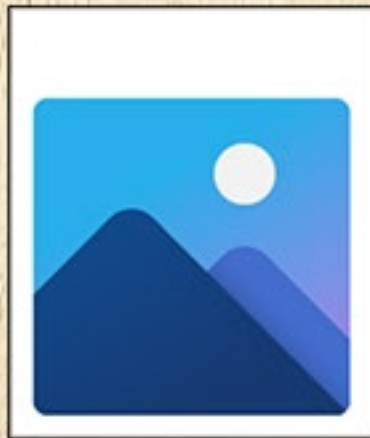
\$28



SALMON CIVICHE

coriander, lemon, pickled onion, mango & baby radish

\$30



CHICKEN QUESADILLAS

Manchego cheese, corn salsa w/ jalapeno sourcream

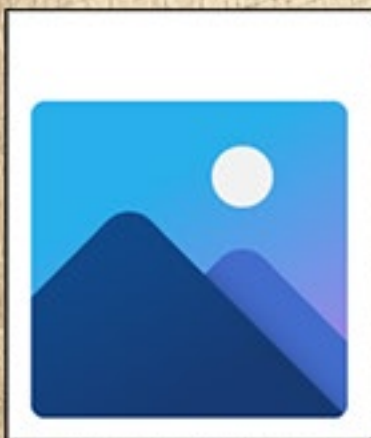
\$26



MEXICAN LASAGNE

layers braised pork belly, tomato, Manchego cheese, sourcream & pico de gallo

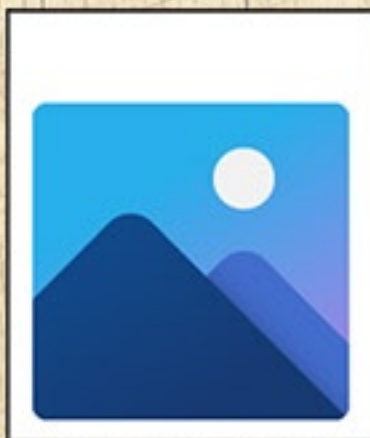
\$28



CEASAR SALAD

cos lettuce, sardines, fried bacon, croutons, cheese

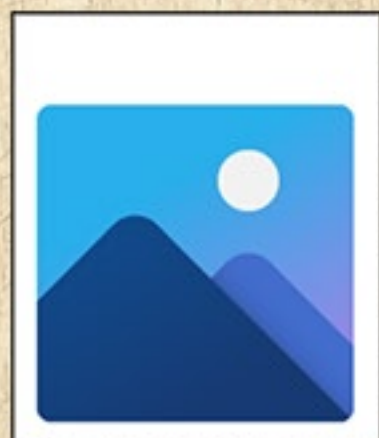
\$21



CAULIFLOWER TACOS

spice roasted cauliflower, w/ pickled cabbage, jalapeno sauce, coriander & lime

\$23

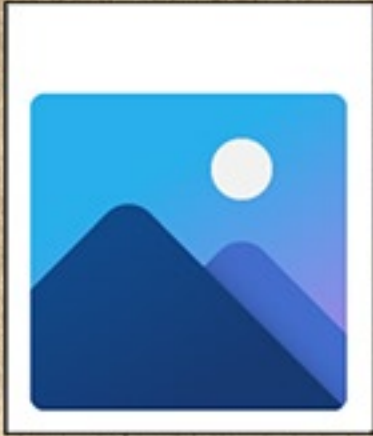


VEGAN NACHOS

fried tortilla chips, beans, guacamole, pico de gallo, & sweet potato sauce

\$26

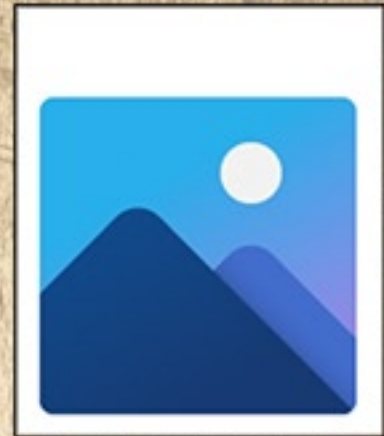
SIDES



Safron rice
\$10



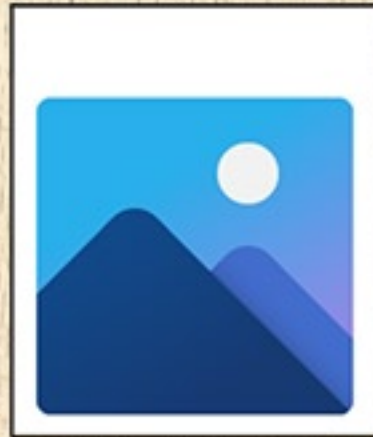
Fries w/ siracha aioli
\$10



**Pickled cabbage,
onion & citrus**
\$10



Seasonal green veg
\$13



Patatas Bravas
\$14

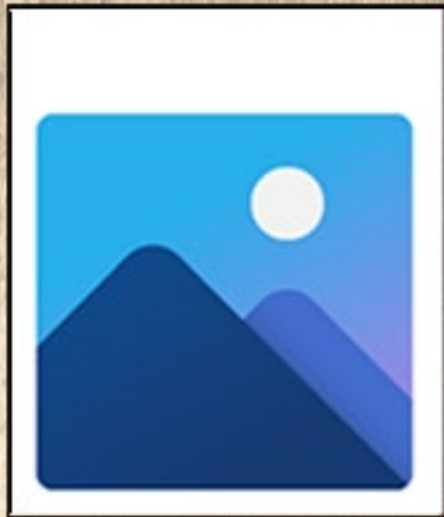
NEXT



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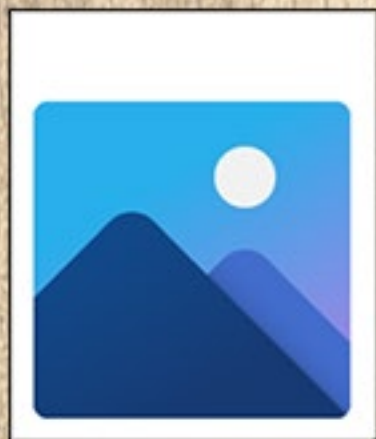
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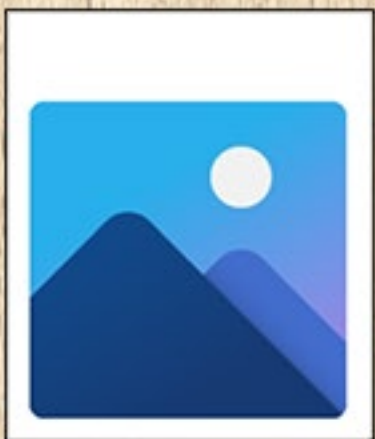
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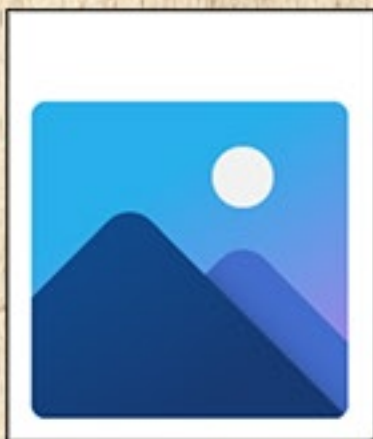
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CHICKEN QUESADILLAS

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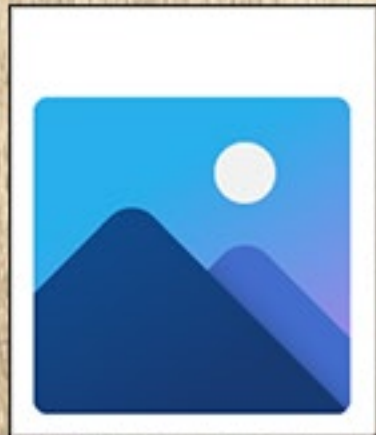
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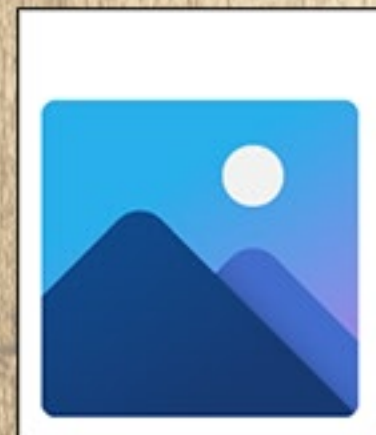
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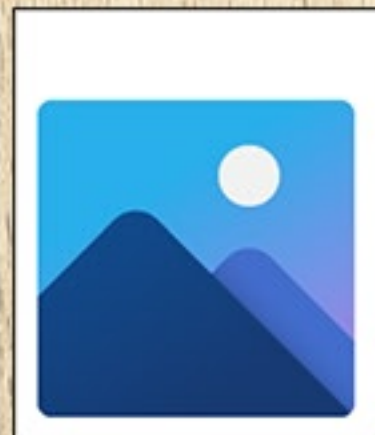
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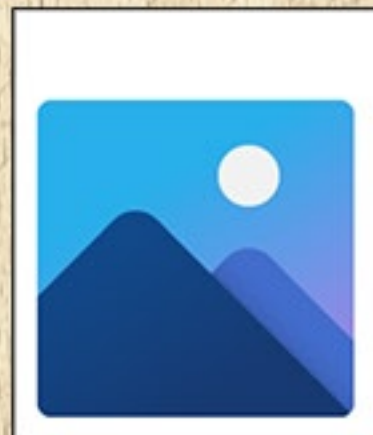
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