

POCO PLATES

GUACAMOLE / smashed avocado, salsa fresca & tortilla chips	\$9
POTATO, JALAPENO & CHEDDAR CROQUETTE / whipped goats cheese (2)	\$9
GRILLED CORN ON THE COB / chipotle mayonnaise, ground masa & lime (2)	\$10
SALMON TOSTADA / fennel, cucumber, citrus dressing, salmon roe & smoked yogurt (2)	\$14
SPANNER CRAB TOSTADA / avocado, ranch dressing, tapatio & crispy shallot (3)	\$12
KINGFISH CEVICHE / green chilli dressing, coconut, radish & puffed rice chicharron	\$18
GRAIN SALAD / roasted beets, nuts & seeds, salted ricotta	\$16
FRUITLE & CHEESE EMPANADA / sour cream (3/5)	\$15/\$25
LAMB BELLY TACO / soft corn tortilla, salsa borracha, cucumber & lime (2)	\$15
CRISPY SOFT SHELL CRAB TACO / soft blue corn tortilla, slaw & spicy mayo (2)	\$15
SPICY PULLED PORK TACO / soft corn tortilla, shredded cabbage & sour cream (2)	\$14
WAGYU BEEF SLIDERS / bacon, miso onions, pickled cucumber, cheese & ketchup (2)	\$15
TST FRIED CHICKEN / jalapeno mayo	\$18
NACHO TLAYUDA / frijole, mozzarella, pico de gallo & guacamole	\$18

GRANDE PLATES

MUSHROOM SOPA SECA DE FIDEOS / queso fresco	\$26
BEQ HALF CHICKEN / salsa macha & crushed peanuts	\$30
ROASTED OCEAN TROUT FILLET / red chilli paste, cucumber & jalapeno salad	\$29
ACHIOTE BRAISED SHORT RIB / corn pico de gallo, crisp kale	\$34
CRISPY FORK HOOK / guajillo chilli caramel, green apple salsa verde & lettuce cups	\$38
SLOW ROASTED LAMB SHOULDER / adobo glaze, mexican slaw, soft corn tortilla	\$38

DRINKS

FROZEN MARGARITAS!

Classic Lemon, Passionfruit, Apple, Strawberry \$10

PITCHERS TO SHARE WITH FRIENDS!

THE PASSIONATE BRAZILIAN
Cachaca, Passionfruit, lime

SANGRIA (RED OR WHITE WINE)
White wine based - blood orange, orange & mint
Red wine based - triple sec, fruit, lemonade & coke

DIRTY MEXITO
Spiced rum, spices, mint, ginger beer

\$35.00
EACH

THE BLACK TORO

SIDES

Hand cut chips / chipotle mayonnaise	\$10
Coconut rice	\$8
Oem lettuce / manchego, truffle-caper vinaigrette	\$8
Mexican slaw	\$8
Soft corn tortillas (4)	\$4

SWEETS

RECONSTRUCTED PEANUT BUTTER CHEESECAKE / chocolate ice cream & honeycomb	\$14.00 EACH
ARROZ CON LECHE / salted caramel & pistachio	
CHOCOLATE PARFAIT / hazelnut, salted popcorn & vanilla bean ice cream	
BANANA FRANGIPANE / whipped coconut, chocolate oats & dulce de leche	
DESSERT TASTING PLATE	\$35

FEED ME

If you don't want to think let us order for you...

\$48PP

ex. dessert

\$68PP

inc. dessert

SELECTED BEERS

Corona (Mexico).....	\$9
Estrella (Spain - Pilsner).....	\$9
Pacifico Clara (Mexico - Pilsner).....	\$9
Quilmes (Argentina - Lager).....	\$9
Negra Modelo (Mexico - Dark Lager).....	\$9.50