



TO START

Guac Trio: Truffle | Crab Salad | Blue Demon

TO SHARE

Queso Flameado

melted oaxacan & chihuahua cheese in a cast iron skillet

Flautas de Res

crispy taquitos, beef tinga, salsa verde, chipotle orange, queso fresco & crema

MAIN

choice of

Carne Asada

seared skirt steak, serrano tartar sauce & hand cut garlic parmesan herb fries

Seared Salmon

lobster demiglace, mole verde, baby fennel confit, preserved lemon peel

Enchilada Suiza

shredded chicken, creamy tomatillo sauce, chihuahua & oaxacan cheese

Enchilada Vegetariana

roasted brussels sprouts, delicata squash, cauliflower, potato, carrot puree, cinnamon, pine nuts, crisp leeks, lemon zest, fire engine red salsa & ranchera sauce

Peking Duck Tacos

duck confit, seared foie gras, plum sauce, peking glaze & red cabbage slaw

Taco Machin

roasted bone marrow topped with crispy pork belly & shredded cabbage

SIDES

to share

Esquites Gratinee

charred corn, crema, citrus, queso fresco & crisp panko parmesan crust

Brussels Sprouts

salt & pepper

DESSERT

to share

Carrot Cake Tres Leches

lemon & black poppy seed cake, macerated strawberries, strawberry grand marnier coulis

Flan

chocolate coffee dulce de leche, chocolate ganache & kumquat marmalade

TOAST

Tequila Sunrise | Harvey Wallbanger | Piña Colada

#oralemk