

the menu

CHEF
Manuel

Canapes

Snapper ceviche on a mini corn tostada. Lime, mezcal, avocado, radish, english cucumber and Tajin

Jamon iberico bruschetta, ricotta Mexican truffle and caramelised onions.

Family style share plates
Roast Beef green pipian on a toasted salsa

Barramundi al pastor. Marinated on a citrus, annatto and dried chilli paste, grilled pineapple

Stuffed Jalapenos with cream cheese, corn, pancetta and mild pasilla chilli salsa

Fresh masa sope with ajillo mushroom mix on a guacamole base
(VEG, V)

Spring Salad. Rocket, goat cheese, strawberries, pine nuts, ancho honey dressing (VEG)

Grilled leaves. Cos lettuce, radicchio, guanciale, pecans and tequila dressing

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN love food experiences