



# SALSAS & SHARES

**Corn Chips** 4.0  
Totopos

Freshly fried daily. Add dips or salsas from the selection below.

**Warm Tortillas** 4.0

Grilled to order, choice of flour (2) or corn (4) tortillas.

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## House Salsas

3.0 ea

## Dips & Guac

Salsas de la Casa

### Pico de Gallo

Fresh tomato, capsicum, onion, coriander and lime.

### Salsa Roja

Fire-roasted tomatoes with árbol chilli. 🔥

### Salsa Verde

Tangy charred tomatillo with chiltepin chilli.



### Salsa Macha

Oaxacan chili oil with toasted peanuts, sesame, and garlic. Nutty, smoky heat.



### Salsa Cremosa de Habanero

Fruity habanero heat with a creamy texture.



### Hand Hacked Guacamole

Chunky avocado with fresh pico de gallo

12.0

### House Crema

House cultured Mexican-style soured cream. The perfect cooling counterpoint.

4.0

### Sikil Pak

Yucatecan pumpkin seed dip with toasted pepitas, habanero, coriander and lime. 🔥🔥

5.0

### Cheesy Jalapeño Dip

Queso Fundido

Melted cheese dip studded with pickled jalapeños. 🔥

8.0

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## Salsa Tasting Flight

15.0

Vuelo de Salsas

All five salsas plus sikil pak. Perfect with two orders of corn chips or a chips-and-tortillas combination

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### Salsa Broncona

3.0

Hot Table Sauce

Choose violence with a dropper of our incendiary table sauce. Use sparingly. 🔥🔥🔥🔥🔥

Please advise your server  
of any allergens or dietary requirements.





# ENTREES

**Grilled Beef & Cheese Tacos – 22.0**  
**Beef Quesabirria & Consommé**

Birria Braised Brisket, Queso, Salsa Naranja, Grilled Corn Tortillas, Raw Onion, Coriander, Dipping Broth

**Prawn Ceviche Tostada 18.0**

**Aguachile Roja Tostada**  
Prawns cured in árbol chilli, garlic and lime with cucumber, red onion, avocado and avo crema. Finished with manuka smoked sea salt. 🔥🔥🔥 DFO

**Barbacoa Cauliflower 21.0**

Peanut Salsa Macha, Toasted Cabbage, Pipián Blanco, Chilli Oil

🏆 2025 Manawatu Plate of Origin  
Bar Category Winner 🔥🔥🔥 DFO

**Add Crispy Chipotle Crickets 6.0**  
Garnish

**Ancho Roasted Celeriac & Mushroom Tacos 18.0**

Onion Sofrito, Baby Spinach, Pumpkin Seed, Blue Corn Tortillas, Salsa Verde Tatemada 🔥

**Grilled Chicken Tacos – 18.0**  
**Pollo Asado**

Guajillo Chilli Marinated Chicken, Shredded Cabbage, Avocado Crema, Flour Tortillas, Pipián 🔥 DFO

**Chorizo & Potato Flautas 18.0**  
**Flautas de Chorizo y Papa**

Crispy corn tortilla rolls filled with spiced chorizo and potato, topped with shredded iceberg, radish, salsa verde and house crema. 🔥

|           |    |                   |     |                   |
|-----------|----|-------------------|-----|-------------------|
|           | v  | Vegetarian        |     |                   |
| 🔥 Mild    | VO | Vegetarian Option | DF  | Dairy Free        |
| 🔥🔥 Medium | Ⓥ  | Vegan (DF)        | DFO | Dairy Free Option |
| 🔥🔥🔥 Hot   | VO | Vegan Option      | LHO | Low Heat Option   |

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## MAINS

### 300g Flank Steak - Carne Asada

Marinated Grilled Flank Cooked to 55c, Caramelised Red Brussels, House Chorizo, Feta & Salsa Borracha 🔥 LHO

42.0

### Chicken Mole - Enmoladas de Pollo

BBQ Chicken (Pollo Asada), Puebla Style Mole Poblano, Corn Tortillas, Feta, House Crema, Sesame 🔥

35.0

### Birria de Res Nachos

Corn Chips, Birria Beef, Black Bean, Guacamole, Tomato, Avocado, Jalapeno, Onion, Crema DFO

32.0

### Pork Belly - Carnitas Pozole

Confit & Fried Pork Belly Carnitas, Pozole Rojo, Peanut Salsa, Hominy, Salsa Bandera, Shredded Cabbage, Radish 🔥🔥

36.0

### Baja Bowl

Quinoa, Red Rice, Avocado, Sweet Corn, Black Bean, Tomato, Onion, Totopos, Salsa Verde Tatemada 🔥 LHO V VO DFO

24.0

Add BBQ Chicken

+ 8.0

### Flame Grilled Bird-Fiesta for Two

55.0pp

#### To Start

Corn Chips and a Trio of Salsas

#### Main

Pollo Asado - Guajillo-marinated Fire Roasted Whole Chicken served with Peanut Coleslaw, Sikil Pak, Arroz Rojo-Mexican Rice, Warm Flour Tortillas, Salsa Cremosa de Habanero & Salsa Verde.

#### Dessert

Chocolate Churros with Chocolate Sauce and Chocolate Hazelnut Ice Cream.

## SIDES

### Patatas Bravas

Crispy Potatoes, Chimichurri Mexicana

12.0

### Mexican Rice - Arroz Rojo

Seasoned Long Grain Rice, Tomato

6.0

### Creamy Black Beans - Frijoles Refritos

Seasoned Black Beans, Epazote

10.0

### Warm Corn Tortillas & Mole Poblano

12.0

### Orange Slaw - Curtido de Cacahuete

Red and green cabbage with carrot, red onion, oregano and citrus-agave dressing, finished with salsa seca 🔥 LHO

12.0

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