

BOTTOMLESS DRINKS

- Tropical Mimosas
- Espresso Mezcal Martini
(one per person)
- Spicy Bloody Maria
- Mexican Horchata
- Soft Drinks & Juices
- Optional - House Beers &
Wines (extra \$15pp)

TO START - SHARED PLATES

GUACAMOLE & SALSA ROJA

Corn chips served with creamy guacamole and smoky salsa roja.

ESQUITES

Soft corn kernels, smoky chipotle butter, mayo, grated cheese, and a squeeze of fresh lime.

BREAKFAST TACO

Spanish chorizo, scrambled eggs, pico de gallo, and chipotle aioli in soft corn tortillas.

DESSERT - CHOOSE ONE

CHURROS

Served with chocolate ganache and dulce de leche.

CHAHA

Latin pavlova with cream, mixed berry jam, and meringue.

BOTTOMLESS BRUNCH

Saturdays & Sundays

11 AM - 3 PM

set menu + 2 hrs unlimited
drinks \$69pp, must prebook

MAIN - CHOOSE ONE

BAJA CALIFORNIA CRISPY FISH TACO

golden-battered fish layered with tangy pickled cabbage, chipotle mayo, and a touch of pickled jalapeño for a hint of heat.

BREAKFAST BURRITO

Scrambled eggs, Spanish chorizo, roasted sweet potatoes, avocado, smoky salsa and refried beans.

YUCATAN MUSHROOM TACO

Adobo-marinated mushrooms, creamy guacamole, and fresh zesty lime.

SCOTCH FILLET

Tender steak served with coriander-lime rice and grilled vegetables.

TUNA CEVICHE BREAKFAST BOWL

Fresh yellowfin tuna, avocado, cucumber, and mango in a delicate soy-sesame dressing, served on quinoa.