



CEVICHE BAR

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| HOT HOT GREEN MANGO, FERMENTED CHILLI SAUCE, PERSIMMON VINEGAR, SMOKED LABNEH & LIME {V, VGP} | \$17 |
| COCONUT CEVICHE, AGUACHILE, COCONUT CURRY, RADISH, CABBAGE, PICKLES, BLUE CORN CHIPS {V, VGP, GF, DF, NF} | \$16 |
| KINGFISH & TOBIKO TOSTADA, CUCUMBER, PICKLED TURNIPS, ROASTED JALAPEÑO OIL {DF, NF} | \$20 |
| FRUITS DE MER TOSTADA, SALMON, PRAWN, KINGFISH, ROE, CORIANDER & SERRANO AGUACHILE {DF, NF} | \$22 |
| ALBACORE TUNA KINILAW, COCONUT VINEGAR, BANANA BLOSSOM, TOMATO & CHILLI {GF, NF} | \$19 |

ALSO...

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| CHARRED ZUCCHINI DIP, TAHINI, LEMON & SUMAC CHIPS {GFP, V} | \$16 |
| CALI GUACAMOLE, JALAPEÑO, LIME, PICKLED ONION & TOMATO EZME, BLUE CORN CHIPS {VGP, GF, DF} | \$18 |
| SUPER RIPE HEIRLOOM TOMATO, BLACK GARLIC, OREGANO, CAPERS & QUESO FRESCO {V, GF} | \$14 |
| BABY COS CAESAR, GARLIC CASHEW CREAM, COCONUT BACON, PEPITA PARMESAN, DRIED OLIVES {VGP, GF} | \$17 |



SOIL & SEA

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| RILLENDO, CRISP FOUR CHEESE SWEET STUFFED PEPPERS, CHIPOTLE LIME SAUCE {V} | \$9 |
| CAULI & BROCC 'WINGS' CHIPOTLE MAYO, RANCH & CELERY {V, VGP, GF} | \$16 |
| CHILLI SALT ZUCCHINI CHIPS, LEMON & MINT {V, VGP, NF} | \$15 |
| PUMPKIN & CORIANDER FRITO, MINT CREMA, CHILLI PIQUIN (4) {V, NF} ADDITIONAL FRITO \$4 EA | \$14 |
| CRABLESS FRITTER, JACKFRUIT, PALM HEARTS, BAY SPICE, CHIPOTLE MAYO, ROCQUETTE {V, DF, NF} | \$16 |
| CARROT ROAST, BRAISED & ROASTED, MIXED GRAINS, HONEY & SEASONAL PURÉE {V, GF} | \$19 |
| HALF ROASTED CAULIFLOWER, PICKLES, TOMATILLO, ONION, TOUM, HERBS & LETTUCE CUPS {GF, VGP, NF} | \$24 |
| CHARRED KALE, BROCCOLI HEARTS, DILL YOGHURT, AGAVE VINAIGRETTE, ALMONDS, CRISP KALE {V, VGP, GF} | \$16 |
| EGGPLANT SCHNITZEL, TABBOULEH, CORIANDER & TAHINI DRESSING {V, VGP, NF} | \$24 |
| DRY RED PUMPKIN CURRY, BABY CORN & JACK FRUIT CARNITAS {V, VGP, GF, NF} | \$22 |
| WOOD ROASTED SOUTHERN SQUID, CURRANTS, PINE NUTS & SEEDS, SPICED TOMATO & SMASHED HERBS {GF, DF} | \$24 |

ARROZ DE CHAUFA 'PAELLA' | FOR TWO OR MORE

FRUITS DE MER, PRAWNS, SOUTHERN SQUID, & BLUE MUSSELS,
BAGOONG, LAP CHONG, SALSA CRIOLA & SOFT EGG {GF, DF, NF} \$65

PREFER A VEGETARIAN VERSION? SPEAK TO YOUR WAITER!

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| BAKED SNAPPER, ROAST FENNEL, PICKLES & SALSA VERDE {GF, DF, NF} | \$38 |
| SEARED BABY KINGFISH FILLET, AMARILLO CHILLI PTITIM & VERDE {DF, NF} | \$34 |



PROTEINS

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| BERBERE SPICED HALF CHICKEN, BRINED, LABNEH, ZHOUG & PICKLES {GF, DFP} | \$28 |
| SMOKED & SLOW COOKED FREE RANGE LAMB CARNITAS, CAULIFLOWER TABBOULEH, VERDE & PICKLED CHILLI {GF, NF, DF} | \$39 |
| FLASH WAGYU MINUTE STEAK (200G) ROASTED GARLIC & CHIPOTLE BUTTER, REDUCED BONE BROTH {GF, NF} | \$28 |
| GRAIN FED ANGUS HANGER STEAK (250GM), SPICED MAYO, EZME SALSA, BLISTERED ROUGE JALAPEÑO {GF, DF, NF} | \$39 |
| SLOW COOKED & WOOD ROASTED SHORT RIB, ROMESCO & CHARRED LEMON {GF} | \$38 |

ASK YOUR WAITER ABOUT TODAY'S SPECIALS

SIDES

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| POTATO SCALLOPS, VINEGAR SALT, GUAJILLO CHILLI SAUCE, MAYO {V, DF} | \$10 |
| HOUSE LEAF SALAD, AVOCADO & TAHINI {V, VGP, DF, NF} | \$8 |
| HERBED FRIES, SPICED MAYO {V, VGP, DF, NF} | \$8 |



DESSERT

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| CHEEKY LIME TART BRULÉE, PISTACHIO PRALINE, SOUR CREAM CHANTILLY {V} | \$12 |
| VANILLA & RUM POACHED STONEFRUITS & BERRIES, COCONUT SORBET {VGP, GF, NF} | \$12 |
| STRAIGHT AS PUMPKIN FLAN, COCONUT, ALMONDS {V, GF} | \$12 |
| FRIED BUÑUELOS, DULCE DE LECHE CREAM, CINNAMON PRALINE & CRISPIES {V} | \$14 |
| CHILLI CHOCOLATE BROWNIE, CHERRY COMPOTE & COCONUT CREAM {V, NF} | \$14 |
| 'KEYS IN THE BOWL' ESPRESSO MARTINI - SERVES 4 | \$48 |