

BAJA



BOTANAS

- GUACAMOLE (GF V VO)** \$13
Avocado puree with a citrus salsa verde, cherry tomatoes, goats feta and serrano chile
- MEXICAN FRUIT STAND (GF VV)** \$12
Watermelon, melon, cucumber and carrot with mint and a citrus chile vinaigrette
- ESQUITES (V GF)** \$13
Sweet corn salad with corn broth, lemon garlic aioli, grated parmesan and ancho chile powder
- TINGA DE POLLO TOSTADA (2 OR 3)** \$14/19
White bean Puree, chicken with tomato chipotle sauce, green salsa, lemon aioli and red onion escabeche

ENTRADAS

- CAULIFLOWER (V)** \$16
Fried cauliflower with a brown butter and permasan crumb, fermented green chile yogurt and a cauliflower mole
- BURRATA DE BUFFALO (V)** \$19
Burrata with a smoked cashew salsa macha, served with charred red onion and coriander garlic toast
- BONELESS CHICKEN WINGS (GF)** \$17
Slow roasted wings with pomegranate molasses, red onion escabeche with a buttermilk and coriander dressing
- CEVICHE (GFO)** \$21
Raw king fish with habanero coconut milk, chile oil, baby cucumber and fried shallots
- OCTOPUS (GF)** \$24
Twice cooked octopus tentacles with citrus, chile oil and a squid ink burnt jalapeño soy sauce

TACOS ^{2/3}



- "Tortillas by la Tortilleria"
- CARNE ASADA (GF)** \$16/\$23
Grilled flank steak marinated in tomatillo, coriander and serrano chiles served with guacamole, white beans and salsa tatemada
- MUSHROOM (V VO GFO)** \$15/\$21
Mushrooms two ways with mozzarella, mushroom mole and fried shallots
- CARNITAS (GF)** \$16/23
Slow cooked pork neck served with spicy green salsa, red onion escabeche and coriander
- BAJA FISH** \$17/\$24
Beer battered king fish with a chipotle slaw

DESSERT

- RASPADO CON LECHE (GF V)** \$12
A salted milk panna cotta with cucumber granita, melon, mint and a pineapple jam tajin salt
- SPICED CHOCOLATE MOUSSE (GF V)** \$12
Spiced milk chocolate mousse with house made passion fruit yogurt, passion fruit curd and burnt brownie pieces

¡COMER!
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GF - gluten free | V - vegetarian |
VV - Vegan | VO - Vegan Option