

MODERN MEXICAN

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FORTITUDE VALLEY

ENTRADAS

GUACAMOLE (GF V VO)

Avocado puree with a citrus salsa verde, cherry tomatoes, feta and serrano chille

BURRATA DE BUFFALO (V)

Burrata with a cashew salsa macha, red onion and herbed garlic toast

CEVICHE (GFO)

Kingfish Sashimi with habanero coconut milk, chili oil, baby cucumber and fried shallots

CAULIFLOWER (V)

Fried cauliflower with a brown butter and permasan crumb, fermented green chile yogurt and a cauliflower mole

OCTOPUS (GF)

Twice cooked octopus tentacles with citrus, chile oil and a squid ink burnt jalapeño soy sauce

¡COMER!
¡COMER!
¡COMER!

TACOS ²/₃



\$13 "Tortillas by la Tortilleria"

BAJA FISH

\$16/\$23

Beer battered king fish with a chipotle slaw

\$19

CARNITAS (GF)

\$16/23

Slow cooked pork neck served with spicy green salsa, red onion escabeche and coriander

\$21

MUSHROOM (V VO GFO)

\$15/\$21

Mushrooms two ways with mozzarella, mushroom mole and fried shallots

\$16

BAJA

TOSTADAS ²/₃

TARTAR (GF)

\$16/\$22

Kingfish, Avocado puree, finger lime, watermelon radish, sesame and serrano chili

TINGA DE POLLO (GF)

\$14/\$19

White bean Puree, chicken with tomato chipotle sauce, green salsa, lemon aioli and red onion escabeche

OCTOPUS (GF)

\$15/21

Bean Puree, Octopus, Mexican XO, black lime aioli, fresh coriander and basil

MODERN MEXICAN
FORTITUDE VALLEY

GF - gluten free | V - vegetarian | VV - Vegan | VO - Vegan Option



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