

## Aperitivos

Black Bean Soup	70
Mexican Corn on the Cobb	80
Jalapeno Poppers	80
Queso Fundido	90
Salmon Tartare	120
· Served in a Charred Avocado	
Don J Marrow Luge	195
· Roasted Beef Bone Marrow, Served with a shot of Don Julio Reposado	

## Tostadas

Crispy Pork Belly	115
Soft Shell Crab	125
Tequila USDA Ribeye	125
· Served with Chimichurri and Topped with a Fried Egg	

## Table Side Guacamole

· USDA Ribeye +\$60	150
· Free Range Chicken +\$40	
· Tequila Marinated Shrimp +\$50	

## Ceviche

Vallarta	125
· Sea Bass, Tomato, Chilli and Avocado	
Salmón Leche De Coco	135
· Nordic Salmon, Coconut milk, Cucumber, Avocado Puree	

## Street Tacos

Al Pastor	50
· Spit Roasted Pork Shoulder, Grilled Pineapple	
Pescado	50
· Beer Battered Fish, Mango salsa, Pico De Gallo	
Ribeye	50
· Grilled USDA Ribeye Marinated in a Chimichurri Sauce, Guacamole	
Avocado	50
· Fresh Avocado with Melted Jack Cheese	
Carnitas	50
· Slow Roasted Pork Belly	
Southern Fried Chicken	50
· Inspired by North of the Border	
Lobster Drunk on Tequila	70
· Avion Tequila Marinated Lobster, Guacamole	

## Desserts

Churros	50
Waffle Taco	80
· Served with Ice Cream, Fresh Berries and Chocolate Sauce	

+ 10% service charge

## La Parrilla (Mexican Grill)

Traditional Street Quesadilla	140
· Ham, Cheese, Mayo and Grilled on a Charcoal Grill.	
· Tequila Pairing: Ocho Blanco +\$55	

Vegetarian Enchiladas	190
· Mixed Mushroom, Sauteed Spinach and Truffle Wrapped Inside Corn Tortillas, Baked with a three Cheese Blend (Parmesan, Jack and Queso Fresco). Topped with Avocado and Sour Cream.	
· Tequila Pairing: Illegal Mezcal Joven +\$90	

Lasagna Mexicano	210
· A Mexcian Style Lasanga, Smothered in Chipotle Béchamel and Filled with Chicken Al Pastor. Topped with Rocket and Freshly Shaved Parmesan.	
· Tequila Pairing: Sieta Leguas Blanco +\$80	

Charcoal Grilled Spatchcock	290
· Marinated in Al Pastor Seasoning, Served with Roasted Pineapple, Pico de Gallo, Guacamole and Charred Lime.	
· Tequila Pairing: Casamigos Blanco +\$90	

Duck Carnitas	340
· Duck Confit Served with Roasted Avocado, Tomato Salsa and Freshly Baked Corn Tortillas.	
· Tequila Pairing: Cazadores Reposado +\$95	

Tequila USDA Ribeye	360
· 10oz Ribeye Steak Marinated in Avion Tequila, Chimichuri, Dill, Coriander and Fried Jalapeno.	
· Tequila Pairing: Fortaleza Reposado +\$80	

Whole Barramundi Vera Cruz Style	390
· Whole Barramundi Fish, served in a Vera Cruz Sauce, topped with capers and crispy garlic	
· Tequila Pairing: Mezcal Amaras Cupreata +\$110	

Barbacoa Beef Short Rib	490
· Slow Cooked USDA Beef Short Rib Barbacoa Style, Served with Sliced Avocado and Freshly Baked Corn Tortillas.	
· Tequila Pairing: Patron Anejo +\$110	

Patron x Tomahawk	1,350
· 48oz USDA Tomahawk marinated in Patron Silver	
· Tequila Pairing: Patron Gran Platinum +\$340	

## Sides

Truffle Mash	60
Mexican Caesar Salad	60
Mexican Rice	50
Mixed Vegetables	50
Roasted Avocado	70
· with Sweet Corn, Pico De Gallo, Chimichuri and Sour Cream	

+ 10% service charge