

EL PLANTA

FEB
2024

ANTOJITOS (little cravings)

Elote grilled corn on cob, chipotle and lime mayo, spice mix	6ea
Tostada cesar salad	9ea

BOTANA (snacks)

Chilaquiles corn chips, salsa roja, mayo, yum things	15
Aguachile palmito ceviche, coconut aguachile, saladas	16
Papas fried potatoes, salsa brava, garlic aioli, coriander	15
Skewer oyster mushroom, garlic butter, crunchy peanut molè, herbs	17
Sugar Loaf Cabbage creamed tofu, crispy chilli oil, toasted sesame, herbs	16
Tetela prawn, corn, potato, spring onion, salsa borracha, herbs	16

TACOS (house made tortillas | 2 per serve)

Pescado beer battered fillet, garlic mayo, baja salsa, pickled red onion, cabbage	18
Carne carne asada, onion crema, salsa borracha, pico de gallo	17
Jackfruit adobo sauce, pineapple jam, guachille, white onion	17

ACOMPAÑAMIENTOS (sides)

Hot Sauce house made fermented tropical hot sauce	3
Escabeche house made pickles	5

ALGO DULCE (something sweet)

Pudín coconut tapioca pudding, macerated syrup, summer fruit salsa, tajin	12
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BANQUETE (min 2 people | 40pp)

Can't decide? let us feed you so you can just chat and enjoy your night. A selection of snacks and tacos, served family style for the table



TABLES OF 7 OR MORE WILL BE REQUIRED TO DINE OFF OUR BANQUETE MENU
ALLERGEN INFORMATION AVAILABLE ON REQUEST