



DAY OF THE DEAD

Menu 2026

STARTERS

Gambas Pil Pil | LDO LGO | prawns, garlic, chilli, cowboy butter and grilled sourdough.

Traditional Guacamole | LD LGO V VGO | Avocado, chilli, cashew, red onion, coriander, lime

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2ND COURSE

Birria Tacos | LDO LGO | 12h braised beef, queso, fresh coriander served in fried tortilla with broth

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3RD COURSE

Mole de Pollo | LG | Marinated and grilled chicken breast, mole poblano, almond, salsa criolla, steamed rice

Pozole | LDO LG | Mexican stewed pork in a broth made of guajillo chilli served with garbanzo beans, charred cabbage, radish, and coriander

Seasonal Greens | LDO LG V | smoked butter, mojo de ajo

Mexican Streetcorn | LDO LG V | corn, chipotle mayo, crumbled queso, gaucho butter, coriander, fresh lime

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DESSERTS

Calabaza en tacha LDO V VGO | Candied Pumpkin Tart, spiced brown sugar syrup, toasted almond served w/ whipped maple cream

Buñuelos LD VGO | Fried sweet potato dough balls, finished with cinnamon sugar and chocolate

Jamoncillo de leche V | Mexican milk fudge spiked with dark rum

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BEV SPECIAL

\$13 - 30ml Tequila, lime and Ginger Beer (**Diablo**)

\$13 (30ml) Tequila, lime and Grapefruit Juice (**Paloma**)