

BITES

Oysters, pickled onion, tigers milk	8
Oyster, natural	6.5
Baked scallop, red chimichurri butter, corn	8
Cheese and corn empanada	9
Pickled mussel tostada, avocado cream, rocoto	19
Chipa bread, jamón, tomato	19
Octopus tentacle, Mexican mole mayo	24

PINCHOS, ANTICUCHOS

Wagyu flank	19
King prawn	19
Marinated mixed mushroom	14
Chorizo	16

CEVICHE, CRUDOS, AGUACHILES

Kingfish belly, green aguachile, cucumber, apple, radish	28
Scallop crudo, roe, finger lime, shiso, agave	27
Ora King salmon tiradito, coconut and basil tigers milk, roe	28
Snapper ceviche, cranberry tigers milk	28
Cauliflower ceviche, almond tigers milk, chalaquita	22

PLATES

Wood fired Provoletta, zucchini, green salsa	21
Flat bread, Café de Mexico butter	14
Fried calamari, mandarin tigers milk, corn ashes, avocado	27
Crispy lamb flank, panela glaze, garlic, ginger, coriander	23
Short rib, chicha morada glaze, fried shallots, cos lettuce	25

WOODFIRED

Fresh ingredients prepared on the Jospur grill & wood fired Mesiano oven.

Blackened spatchcock, ají pollero	39
Beef, malbec jus, chimichurri	<i>See specials menu</i>
Rainbow trout, salsa macha, charred pineapple, corn tortilla	44
Slow cooked lamb shoulder, saltado sauce, tomato	55
Wood roasted eggplant, green & red mojo, pomegranate	29

SIDES

Corn, chilli butter, pecorino	14
Woodfired pumpkin, garlic yogurt, pepitas	14
Provençal potatoes, parmesan, garlic, parsley	14
Wedge salad, salsa verde, puffed quinoa	14
Grilled broccolini, pepita and almond cream, chilli crisp	14
Spice set: chilli crunch, dried, sauce	8

DESSERT

Tres leches cake, raspberry	20
Chocolate and dulce de leche fondant, berries, ice cream	20
Venezuelan quesillo, toasted coconut	20



TASTING MENUS

FEED ME

95PP

Oyster, pickled onion, tigers milk
Kingfish belly aguachile cannoli
Snapper ceviche, cranberry tigers milk
Chorizo anticucho, chalaquita
Chipa bread, jamón, tomato
Blackened spatchcock, ají pollero
Beef, malbec jus, chimichurri
Chef's sides
Dessert

INDULGE ME

119PP

Oyster, pickled onion, tigers milk
Kingfish belly aguachile cannoli
Ora King salmon tiradito, coconut and basil tigers milk, roe
Chorizo anticucho, chalaquita
Cheese and corn empanada
Chipa bread, jamón, tomato
Blackened spatchcock, ají pollero
Fish of the Day
Beef, malbec jus, chimichurri
Chef's sides
Dessert

PLANT ME

89PP

Pumpkin tostada, garlic yogurt, chimichurri
Avocado, finger lime cannoli
Cauliflower ceviche, almond tigers milk
Mixed mushroom anticucho
Chipa bread, tomato
Provoletta, zucchini, green salsa
Wood roasted eggplant, green & red mojo, pomegranate, side
Chef's sides
Dessert

