

A LA CARTE MENU

alegre
BAR & DINING

BUEN PROVECHO

Molcajete guacamole, burnt salsa, pepitas ~ served w. corn chips gf, df, nf	19
Charred sweet corn & crema fresca dip ~ served w. corn chips gf, nf	19
Burrata w. roasted heirloom tomatoes, cactus, guajillo salsa macha, sesame seeds, salsa verde, fresh green leaves gf, df, nf	24
Oven grilled halloumi, mezcal butter & agave reduction, pepita chilli ash gf, nf	28
Wagyu flank skewer w. aji panca sauce, chimichurri & herb mayo gf, df, nf	17ea

CRUDO

Freshly shucked Sydney Rock oysters;

Margarita w. chilli lime granita & finger lime gf, nf, df 6.5ea (3pcs min)

Celery granita w. fresh cucumber salsa, jalapeño & finger lime gf, df, nf 6.5ea (3pcs min)

Passionfruit scallops ceviche w. pickled cumquat, 3pcs 31
sweet potato gel, jicama, jalapeño & lime gf, df, nf add extra pc +9

Kingfish aguachile w. jalapeño salsa, cucumber, avocado, 32
green tomato pico de gallo & smoked caviar, crispy plantain gf, df, nf

Octopus tostada w. pepita pesto, lime mayonesa, pico de gallo, 2 pcs 28
charred avocado gf, df, nf add extra pc +12

Spicy tuna tartare, corn masa tartlet w. house made morita 3pcs 32
& red miso mayonesa, tobiko, ponzu sauce, chives gf, df, nf add extra pc +10

Cured salmon, leche de tigre, avocado, pico de gallo 32
& roasted chulpi corn gf, df, nf

Spiced wagyu beef tartare w. smoked anchovy aioli, capers, eschalots, 28
coriander, cured egg yolk, potato crisps gf, df, nf

TACOS

- Authentic beef birria, avocado, crispy mozzarella, fresh onion & coriander, salsa taquera, consommé gf, nf, dfo 16
- Baja fish w. pickled cabbage, spicy mayo, green pico de gallo gf, df, nf 16
- Chicken adobado w. frijoles, guacamole tomatillo salsa salsa & pickled onion gf, nf, df 15
- Guajillo BBQ prawns, jalapeño coleslaw, green tomato pico, crispy shallots gf, df, nf 16
- Fried cauliflower w. avocado, pickled cabbage, spicy mayo, corn salsa gf, df, nf 14

AL CARBÓN

All mains come from our Josper charcoal oven and Hibachi grill

Wagyu tomahawk tajima MB6+ w. guajillo butter, veal jus, mustard & chimichurri (1kg min) gf, nf, dfo	100g 20 (30 min)
True North pure wagyu cube rolls 300gr MB8+ w. guajillo butter & veal jus gf, nf, dfo	115
300g Jack's Creek sirloin MB4+ w. mole madre & fresh lime gf, nf, dfo	75
250g full blood wagyu chuck tail flap MB6+, mole madre & fresh lime gf, nf, dfo	84
Chargrilled half chicken w. mole amarillo, chochoyotes, chokos gf, df, nf	48
Fire grilled octopus w. celeriac puree, fried brussel sprouts, panca chilli glaze, maiz blanco, crispy celeriac gf, nf	54
Mayan spiced charcoal king prawns, chipotle tomato salsa & fresh lime gf, nf, dfo	49
Snapper wrapped in banana leave w. recado rojo, salsa verde cruda, coriander, pickled onion & jalapeño gf, df, nf	55
Lamb barbacoa, 14-hour slow-cooked lamb shoulder, barbacoa sauce, house pickles & salsas taqueras ~ served w. fresh tortillas df, nf	59
Adobo rojo fire roasted lamb rack (Great Southern pasture fed), w. roasted celeriac purée, blistered jalapeño labneh & pepita chilli ash gf, nf, dfo	4 rack 48 8 rack 96
King brown mushroom w. cauliflower puree, shiitake salsa, mulato glaze, crispy artichoke, mixed herbs gf, df, nf	38

ACOMPAÑANTES

- Truffle fries w. mixed spices, manchego cheese, chives, truffle oil & chipotle mayo
gf, nf, dfo 16
- Chargrilled corn w. smoked cotija cheese & brava mayo gf, nf 17
- Charred broccolini w. guajillo oil, butternut pumpkin puree, smoked paprika, lemon,
broken pepitas gf, df, nf 18
- Roasted kipfler potatoes, guajillo oil, sour cream & smoked cheese sauce gf, nf, dfo 17
- Gem lettuce salad w. house dressing, eschalots, corn salsa & manchego cheese
gf, nf, dfo 16

POSTRE

Banoffee 22
Burnt platano custard, vanilla mascarpone, dulce de leche jam,
cajeta ice cream, roasted macadamia nfo

Pair it w. Don Fulano ~ Reposado +20
Wahaka Ensemble ~ Mezcal +33

Deconstructed Corn Cheesecake 21
Corn ice-cream, corn husk meringue gf, nf

Pair it w. Casamigos Blanco ~ Tequila +18
Aguas Mansas Espadín ~ Mezcal +19

Chocolate Delice Semifreddo 22
Milk chocolate & avocado semifreddo w. passionfruit & habanero foam,
corn crisp gf, nf

Pair it w. Fortaleza ~ Anejo +28
5 Sentidos Pechuga De Mole Poblano ~ Espadín Mezcal +22

Melon Sorbet 19
Coconut tapioca, yuzu & grape granita, pop candy,
coconut crisps gf, df, nf