



EAT

ANTOJITOS SNACKS

FUNDIDO 90
Hot pot of melted cheese, chorizo, tomato and jalapeño served with tortilla chips

TORTILLA CHIPS & SALSA (VE) (GF) 50
Crispy corn tortillas served with guacamole and spicy roasted cherry tomato

ESQUITES (V) (GF) 25
Charred sweet corn, chipotle mayo, parmesan and spices

ALBÓNDIGAS (4PCS+) 70
Pork and beef meatballs in tomato and chipotle sauce

AHI POKE (N) 70
Fresh sashimi tuna, avocado, spring onions and soy dressing, served with tortilla chips

CALAMARI (N) 65
Tempura battered and fried squid with smokey salsa roja

CEVICHE LACASITA (GF) 65
From our Ubudian Sister...fresh snapper cured in a ginger tiger’s milk with spring onions cherry tomatoes and home made crispy tortillas

NACHOS LIBRES (GF) 90
Homemade tortillas chips, bean puree, braised mochomos beef, mozzarella, salsa, guacamole and sour cream

QUESO BURRATA (GF) (N) (V) 150
Fresh local burrata with 3 way tomatoes, salsa seca and salsa verde

TOSTADITAS MINI CRISPY CORN TORTILLAS WITH TOPPINGS

ATÚN (GF) 65
Sashimi tuna with chipotle and dill mayo and cured avocado

CHORIZO (GF) (VO) 60
Spicy pork chorizo sausage topped with guacamole, radish and pickled red onion

TINGA DE POLLO (GF) 60
Smokey shredded chicken with avocado, beans and corn salsa

TACOS THREE PIECES SERVED IN OUR HOME MADE AUTHENTIC SOFT CORN TORTILLAS (GF)
* ALSO AVAILABLE: CRISPY TOSTADA / ICEBERG LEAVES *

SWEET POTATO (V) (GF) (N) 80
Roasted Sweet Potatoes, Spicy romesco sauce, shaved almonds, feta, spring onions and coriander

JACAMOLE (VE) (GF) 80
Shredded jackfruit in adobo, guacamole, pineapple salsa, crispy jackfruit & pickled onion

CARNE ASADA (GF) 135
Black Angus Rib-eyed steak, chipotle mayo, queso and salsa roja

CARNITAS (GF) 85
Triple Pork: Shoulder& Belly Confit + crispy crackling, pineapple salsa & verde

BBQ POLLO ADOBADO (GF) 80
Adobo marinated chicken and refried beans topped with pico de gallo and avocado

PESCADO (GF) 85
Annatto rubbed fresh market fish with chipotle mayo and tomato salsa

BIRRIA DE CORDERO (GF) (N) 135
Chipotle braised lamb shank served with rocket, garlic mint labneh, salsa seca, lamb broth

TORTAS MEXICAN BURGERS AND SANDWICHES

SHORT RIB BEEF BURGER 135
Slow braised short rib and chuck steak, guacamole, cheddar, bacon, onion, iceberg and tomato

BAJA FISH BURGER 100
Battered market fish with guacamole, dill sauce, tartare, tomato salsa and fresh crisp iceberg leaves

CUBANOS 100
Roasted fresh white roll filled with braised pork, sliced ham, melted cheese, pickles and mustard

PAMBAZO 100
White roll dipped in delicious ranchero sauce and filled with chorizo, crispy chats, fetta cheese, lettuce and crema

TORTA DE POLLO MILANESA 100
White roll, crumbed spiced chicken, guacamole, slaw, Lacalaca green sauce and chipotle mayo

PLATOS LARGER PLATES

POLLO DE MOLE AMARILLO (GF) (N) 200 / 380
Half / whole boneless organic chicken with yellow mole sauce. served with tortillas and salsas.
Ideal for sharing (approx. 600gr)

RED MOLE BEEF CHEEK (N) 175
Beef cheek slowly braised in black beer and red mole. Served with rice, corn, crema and soft corn tortillas

ADOBO GLAZED RIBS 120
Pork Ribs in homemade smokey adobo sauce

POLLO A LA VERACRUZANA (GF) 95
Crumbed chicken fillet, topped with Veracruzana sauce and melted cheese, served with chats and salad

COLIFLOR CAMPUR (VE) (GF) (N) 90
Cauliflower cous cous bowl with pico de gallo, guacamole, coconut salad, tortitas de elote, green leaves, sweet potato cubes, corn salsa, chia and sesame seeds

ENSALADAS, SOPAS Y LADOS SALADS, SOUP & SIDES

KALE CRUNCH (V) (GF) (N) Kale cabbage, mint, coriander, crunchy peanuts & parmesan 60

ARROZ OAXAQUEÑO (V) (GF) Lime, coriander, rice 20

FRIJOLES CHARROS Spiced beans with tomatoes, peppers and bacon 35

CHORIZO ROASTED CHATS (GF) (VO) Baby potatoes and chorizo on ranchero sauce 55
and topped with sour cream

BROCCOLI Y PIPIAN (V) (GF) (N) Chargrilled broccoli, toasted pumpkin seed sauce, salsa mexicana 80

SUPERFOOD SALAD (VE) (GF) (N) 85
Three different types of quinoa mixed with toasted chia seeds and loads of fresh veggies.

AZTEC LIME SOUP 85
Shredded chicken, feta, broth, lime & chilli

QUESADILLAS TOASTED FLOUR TORTILLAS WITH DELICIOUS FILLINGS • CHOOSE FULL OR HALF SIZE

QUESO (V) 40 / 80
Three cheese with grilled zucchini and fresh oregano

MOCHOMOS SINALOENSES 55 / 110
Sinaloan style shredded beef served with pico de gallo

POLLO EN PIPIÁN (N) 50 / 100
Shredded chicken in toasted pumpkin seed sauce with light jalapeño spice mixed with mushroom and rocket

DE LUXE 10 / 20
Add guacamole, salsa roja and sour cream

SHARING IS CARING 225 P/P

OUR SHARING MENU IS PERFECTO TO SAMPLE A BIT OF EVERYTHING,
EIGHT DISHES TO SHARE, 4 PEOPLE MINIMUM

POSTRES DELICIOUS MEXICAN INSPIRED DESSERTS

BANOFFEE PIE 55
Coconut and thyme biscuit base topped with layers of banana, dulce de leche and sumac cream

CHOCOLATE BROWNIES (V) (N) 55
served warm with chocolate sauce and vanilla ice cream

COCONUT FLANTASTIC 55
Our good old Granma’s caramel and coconut flan recipe topped with a fresh scoop of delicious coconut sorbet

CHURROS CON CHOCOLATE 55
Light, sweet and heavenly crispy traditional Mexican fried pastries served with a warm molten chocolate sauce to dip

(V) VEGETARIAN • (VE) VEGAN • (GF) GLUTEN FREE • (N) CONTAINS NUTS

NEW - ALL CHORIZO DISHES CAN BE MADE VEGETARIAN / VEGAN

NO SEPARATE BILLS PLEASE

ALL PRICES IN '000 RUPIAHS & SUBJECT TO 6% SERVICE CHARGE & 10% TAX