

GUERRILLA

SNACKS

GUACAMOLE (ve g/f) 18
avocado, lime, jalapeno,
coriander, topos

ARTICHOKE DIP (v g/f) 18
green olives, chives, blue corn topos

FRIED OYSTERS 3pc 18
soy and agave, chilli mayo,
fish roe

HOKKAIDO SCALLOP 9ea/ 3 for 25
corn miso purée, ancho guajillo,
seaweed crunch

EMPANADA 1pc 10 2pc 19
adobo chicken, tomato rice, olive, corn
puree, kewpie mayo

SMOKEY CORN RIBS (v g/f) 6pc 24
grilled corn, chive & miso butter,
parmesan, tajin spiced nut crunch

CHICKEN TOSTADA 3pc 23
fried chicken, tomato chilli jam, pickled
kohlrabi, guac, hanabero mayo, chive

SMALL PLATES

CEVICHE (g/f) 27
lime and coconut cured reef fish,
chilli, red onion, avocado herb crema,
taro chips, guajillo salt

3 CHEESE FLAUTAS (v g/f) 3pc 22
fried tortilla cigar, creamy potato
& cheese filling, rojo sauce, pickled
radish, cos lettuce cups

MUSHROOM ENCHILADA (v) 27
slow braised shiitake mushroom, salsa
macha, oaxaca, gruyère, pimento romesco,
mint crema

PRAWN GARLIC RICE (g/f) 36
grilled local gulf prawns, confit
tomato & garlic rice, pickled green
tomato, fragrant herb crema, lime

FRIED CHICKEN WINGS 27
soy agave bath, charred pineapple
salsa, chopped jalapenos, shallots,
lots of freshly squeezed lime

SMOKED PORK RIBS (g/f) 36
chipotle bbq glaze, salsa verde,
meat salt, pickled onion, lime

TACOS

BRISKET (g/f) 2pc 20 3pc 28
ancho rubbed brisket, chamoy sauce, spring
onion, sesame, pickled radish, chipotle hummus

CAULIFLOWER (ve g/f) 2pc 19 3pc 27
medjool date, romesco, pickled onion,
olive, spiced nuts, fried basil

BAJA FISH 2pc 20 3pc 29
beer battered fish, avocado, pickled
cabbage, salsa picante

BIRRIA PORK (g/f) 2pc 22 3pc 31
agave roast pork shoulder, Oaxaca cheese,
pickled onion, pasilla broth, tomatillo salsa

QUESADILLA 27
chicken tinga, queso, salsa macha, romesco,
pickled green tomato, umami crunch

BARBACOA

(to share)

All served with Mexican rice & tortilla, seasonal pickle
slaw, selection of hot sauces & salsas

ROAST CHICKEN (g/f) Half bird 59
charred adobo glaze, mezcal infused grapes,
spiced tamarind broth

LAMB SHANKS (g/f) 65
oaxacan chipotle & orange marinade, salsa verde,
braising liquid

CAULIFLOWER ASADA (ve g/f) 56
paprika roasted cauliflower, mole verde, almond crema,
toasted nuts

SIDES

MEXICAN RICE & TORTILLA (ve g/f) 14
arroz rojo, warmed tortillas 4 pc

BROCCOLINI (v g/f) 18
caper butter, lemon, macadamia, sesame &
seaweed crunch

SWEET POTATO FRIES (ve) 15
kewpie, sour onion dressing, parmesan,
chopped herbs, crispys

ENSALADA (v g/f) 17
mint crema, cos lettuce, olives, spring onion,
topos crunch, radish, zesty dressing

FRIDA'S FEAST 89pp

Pull up a seat. Kick back.
Unwind. Indulge.

Signature banquet menu,
ask your server for this
month's edition.

Whole table experience
Minimum 2 people





MARGARITA HOUR

4-6PM

ALL MARGARITAS	15
SANGRIA FOR 2	20
SELECTED WINES	10
TECATE BEER	7
ESTRELLA	7
STONE & WOOD	7

TO EAT

4-6PM

GUACAMOLE (ve g/f) avocado, lime, jalapeno, coriander, totopos	12
ARTICHOKE DIP (v g/f) green olives, chives, blue corn totopos	12
SWEET POTATO FRIES (ve) kewpie, sour onion dressing, parmesan, chopped herbs, crispys	12
FRIED OYSTERS soy and agave, chilli mayo, fish roe	3pc 12
3 CHEESE FLAUTAS (v g/f) fried tortilla cigar, creamy potato & cheese filling, rojo sauce, pickled radish, cos lettuce cups	3pc 15
SMOKEY CORN RIBS (v g/f) grilled corn, chive & miso butter, parmesan, tajin spiced nut crunch	6pc 18
FRIED CHICKEN WINGS soy agave bath, charred pineapple salsa, chopped jalapenos, shallots, lots of freshly squeezed lime	20
TACOS DE CASA your choice of a taco from the taco menu	7



SWEETS

All 16

CHURROS

dusted with cinnamon sugar, vanilla bean ice cream, dark chocolate sauce

CARAMEL FLAN (g/f option)

husk meringue, vanilla agave syrup

TRES LECHEs CAKE

a light airy sponge soaked with a mixture of three milks: evaporated, condensed and pouring cream.
Served with fresh strawberries.