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| CACAHUATES | \$6 |
| roasted peanuts, garlic, chile de arbol, murray river salt | |
| GUACAMOLE | \$17 |
| avocado mash, mercado herbs, confit peanuts & tostadas | |
| TETELA | \$18 |
| grilled maize triangle filled with slow cooked pork, Oaxaca cheese & salsa molcajete. | |
| TOLOACHE CEVICHE | \$26 |
| cured prawn & snapper, avocado, cucumber, tobaziche mezcal & leche de tigre | |
| ENMOLADA | \$19 |
| marinated grilled chicken in rolled tortillas on mole rojo, caramelised onions, queso fresco & sesame seeds (serving of 2) | |
| TACOS PLACEROS | \$22 |
| chef's weekly selection of tacos (serving of 2) | |
| MEMELA DEL MERCADO | \$22 |
| grilled maize dough, bone marrow beans, pork Oaxacan cecina & queso fresco | |
| HUARACHE CARNE ADOBADA | \$28 |
| fried maize cake filled with brisket carne adobada & frijoles refritos | |
| PORK BELLY | \$26 |
| crispy pork belly, cured mole, grilled drunk peaches & watercress salad | |
| FLAT IRON | \$29 |
| flat iron steak rubbed in Oaxacan chilli adobo, guajillo butter, confit habanero emulsion | |
| PULPO ESCONDIDO | \$24 |
| grilled octopus on chintextle paste with huitlacoche & tlayudita | |
| AL PASTOR SKEWERS | \$24 |
| pork rubbed with al pastor adobo, Oaxacan pasilla salsa, grilled pineapple | |
| CHILE RELLENO | \$25 |
| poblano chilli stuffed with shiitake picadillo over walnut mole | |
| EJOTES | \$12 |
| smoked green beans, house-made chorizo & roasted tomato salsa | |
| PAPAS Y HONGOS | \$14 |
| marinated crispy potatoes, shiitake, queso fresco & chilhuatle oil | |
| ENSALADA ASADA | \$14 |
| watercress, grilled cos lettuce, dry chilli marinade | |
| OAXACAN FLAN | \$14 |
| baked caramel custard, Oaxacan cacao bits | |