

MENU



\$38 SET MENU

Pico de gallo & cornchips

Beef queso fundido

2x beef tacos

2x pork tacos

Pan seared barramundi

Curly corn

Buñuelos

**Minimum 2 people*

\$40 SET MENU

Pico De Gallo & Cornchips

Kingfish Tostada

Jalapeno Poppers

Beef Enchilada

Rotisserie Chicken

Rastic Slaw Salsa

Churros

**Minimum 2 people*

\$42 SET MENU

Pico de gallo & cornchips

Chapulines

Kingfish tostada

4x beef taco | 4x fish taco

Chicken quesadilla

Pork carnita

Curly corn

Mexican grain salad

Rotisserie chicken

Churros

Buñuelos

**Minimum 4 people*

STARTERS TO SHARE

Totopos	5
Totopos & Guacamole	9
Totopos & Pico De Gallo	8
Totopos Con Ambos [V] [GF]	12

PLATANOS FRITOS	7
Fried plantains & huancania sauce [V]	

JALAPENO POPPERS	10
Goat cheese, smoked paprika & crema agria [V]	



CHAPULINES	8
Roast cricket, chilli, garlic & lime [GF]	

SCALLOP CEVICHE	17
Strawberry salsa, avocado mole, Chilli & cucumber [GF]	

MENU

KINGFISH TOSTADA	14
Heirloom tomato salsa, queso oaxaca & coriander sprouts	

BEEF QUESO FUNDIDO	16
Coffee marinated flank steak, queso oaxaca & crispy tortilla points	

TRADITIONALS



BEEF TACO	6
Asada beef, salsa rojo, garlic sesame mayo & pickled red cabbage [GF]	

PORK TACO	6
Roasted pork shoulder, grilled pineapple salsa, kiss peppers & salsa mojo [GF]	

BEEF ENCHILADA	17
Slow cooked beef brisket, tomatillo salsa, salsa rojo & queso oaxaca [GF]	

CHICKEN QUESADILLA	17
Achiote spice, piquillo pepper, onion salsa & queso oaxaca	

CHICKEN TACO	6
Achiote grilled chicken, chipotle mayo, charred corn salsa & lettuce [GF]	

SOFT SHELL CRAB TACO	8
Serrano morita mayo, jalapeno & cactus salsa [GF]	

CHICKEN ENCHILADA	17
Chilli chicken & fennel, chichilo mole, green mango salsa & queso oaxaca [GF]	

PORK QUESADILLA	17
Slow cooked, fire roasted capsicum, crispy sweet potato & queso oaxaca	

FISH TACO	6
Habanero mayo, strawberry tomatillo salsa & lettuce	

JALAPEÑO TACO	6
Crème cheese stuffed Jalapeño, cactus salsa & pumpkin mole	

MUSHROOM TACO	6
Mushroom with pumpkin mole and corn salsa [GF] [V]	

HUITLACOCHÉ & WILD MUSHROOM QUESADILLA	17
Mexican truffle & wild mushroom, serrano morita mayo & queso oaxaca [V]	

BIG PLATES



PAN SEARED BARRAMUNDI	24
Green salsa salad, garlic mojo & roasted scallions [GF]	

ROTISSERIE CORN FED CHICKEN	27
Creamed corn puree, curly corn salsa & ancho spice dust [GF]	

ELTOPO STYLE PORK CARNITA	28
12 hr braised scotch, salsa rojo, pickled cabbage & warm corn tortillas [GF]	

GRASS FED SHORT RIB	28
Smoky potato puree, kale chicharron, mexichuri & braising jus [GF]	

CHAR GRILLED OCTOPUS	21
Cauliflower puree, mexichuri, sweet potato crisp & pickled jicama [GF]	

SIDES & LEAVES



CHIPOTLE CURLY CORN	6
Pepitas, queso fresco & fresh lime [V]	

GREEN BEANS	7
Sautéed with epazote [V] [GF]	

RUSTIC SLAW SALSA	6
Pickled shredded cabbage & onion [V] [GF]	

ELTOPO GRAIN SALAD	11
Puy lentils, freekah, pepitas, pinenuts, currants, herbs & cumin yoghurt	

DESSERT



CHURROS	11
Mexican churros & warm dark chocolate	

BUÑUELOS	9
Crispy fritters, spiced sugar & Azteca chilli chocolate	

APPLE & PECAN ENCHILADA	13
Slow stewed apple & cinnamon, salted caramel & vanilla ice cream	

V- vegetarian | GF- gluten free

*Customers with allergies, please let staff know