

BREAKFAST MENU ✦

GUACAMOLE MONTADO	\$16
avocado smash, Spanish onion, tomato, cilantro, jalapeños on sourdough bread (ve)	
MACHACA CON HUEVO	\$25
scrambled eggs, slow cooked pulled beef, pico de gallo, yellow corn arepa, cilantro (gf, dfo)	
HUEVOS RANCHEROS	\$25
butter croissant, grilled chorizo, poached eggs, hash brown, crispy maple bacon, hollandaise sauce, tajin (gfo, dfo)	
MEXICAN CHICKEN WAFFLE	\$25
fried chicken, honey chilli sauce, maple bacon, poached eggs, pico de gallo, salsa norteña	
MEXI-CALI	\$32
2 eggs on your way, hash brown, grilled mushroom, tomato relish, crispy maple bacon, halloumi, fresh avocado, sourdough toast (gfo)	
MEXICAN BENEDICT	\$26
sourdough toast, pulled pork, poached eggs, hollandaise sauce, pico de gallo, tajin (gfo, dfo)	

POSTRES ✦

AÇAÍ BOWL	\$26
organic granola, kiwi fruit, strawberries, banana, toasted coconut shells, peanut butter (gf, df, ve)	
LOADED PISTACHIO PANCAKES	\$24
soft buttermilk pancakes, strawberries, blueberries, pistachio gelato, icing sugar (v, gf)	

A D D I T	AVOCADO +5
	HALLOUMI (2) +6
	PROTEIN (SLOW COOK PULLED PORK, CHORIZO, MAPLE BACON) (gf, df) +8
	EXTRA EGG +3 (SCRAMBLED +5)
✦	AREPA (A FLAT ROUND CORNMEAL) +5 (gfo) +3

v vegetarian ✦ ve vegan ✦ df dairy free ✦ gf gluten free ✦ o option

2% surcharge on all card payments. A 15% surcharge applies on public holidays.

A 10% discretionary surcharge applies to groups of 10 and more. No split bills.