

MAIZE

TO SHARE

TOMATO TARTARE 🥬 smoked tomato & watermelon tartare, chilli tomato gel, fried tortilla, vegan chipotle mayo, lime	60
FRIED PUMPKIN BREAD spicy chilean salsa	60
CHEESE QUESADILLA 🥬 🧀 mozzarella, cotija cheese, black sesame & guajillo chilli mayo	70
BEEF QUESADILLA 🥩 tepic beef, mozzarella, cotija cheese, black sesame & guajillo chilli mayo	125
GUACAMOLE 🥑 local avocado, green chilli, coriander, corn chips	85
WHITE BEAN HUMMUS 🥬 🧀 cotija cheese, coriander, pita bread	100
CHEESE FONDUE 🧀 savory churros, mexican chorizo & cheese fondue	115
BARRAMUNDI CEVICHE heirloom cherry tomatoes, leche de tigre, wood sorrel	120
POMFRET CEVICHE mango, burnt avocado, jalapeño chilli water, cocoa nib, coriander oil	120
OCTOPUS COCKTAIL tomato cucumber & onion salsa, avocado, corn chips	130
PRAWN & CORN SALAD 🧀 grilled corn, mayonnaise, lime, cotija cheese, fried tortilla chips	165
BEEF TARTARE chipotle mayonnaise, smoked tomato, chilli tomato gel, fried tortilla	210

GRILLED MEATS

GLAZED LAMB RACK ancho chilli, cumin & orange glaze	530
BBQ PORK RIBS guava bbq sauce	280
WAGYU FLANK 400G mb8-9, *choice of chimichurri, citrus mojo or confit garlic salsa verde	840
ANGUS RIB EYE 400G mb4/5, *choice of chimichurri, citrus mojo, or confit garlic salsa verde	950

D.I.Y TACOS

FERMENTED CARROT 🥕 🥬 🧀 black garlic salsa macha, spiced pepitas, queso fresco, peruvian mint	145
POPCORN CAULIFLOWER 🥬 herb tofu mayonnaise, garlic salsa, nasturtium, refried beans	152
CHIPOTLE CHICKEN crispy chicken skin, popcorn rosemary crumble, guacamole, white onion salad	195
BATTERED BARRAMUNDI yuzu mayo, mango salsa, shaved cabbage, lime	240
POPCORN PRAWN burnt avocado, nasturtium & epazote mayo, lardo, nasturtium leaves	280
BRAISED SHORT RIB 🥩 cheese fondue, herbed cream, white onion, coriander	310
BRAISED LAMB SHOULDER 🥩 chilean tomato & coriander salsa, cotija cheese, lime	360
DUTCH SMOKED EEL romaine lettuce, burnt avocado, guajillo chilli sauce	800

SIDES

TACO SIDES tortillas, roasted capsicum, white onion, coriander, selection of salsa	65
WOOD-FIRED CABBAGE 🥬 🥕 white mole, salted grapes, roasted almond	145
WOOD-FIRED CAULIFLOWER 🥬 🥕 black truffle mole, cotija cheese	165
PURTO RICAN RICE & BEANS latin style rice with black bean stew, pork & butternut squash vegetarian option available 155	225

MAIN DISHES

WOOD-FIRED MARKET FISH clam corn & seaweed sauce, sheep's sorrel, coriander oil	200
SOFT SHELL CRAB crab croquette, crab mole, cape gooseberry gel	300
BRAISED BEEF CHEEK edamame, green peas, herb & pumpkin seed sauce, spiced pumpkin seeds, pumpkin seed oil	350
SUCKLING PIG TERRINE corn miso puree, burnt onion, wood fired baby corn, cascabel chilli & smoked onion jus	380

SWEET

STRAWBERRY 🍓 🥕 horchata panna cotta, strawberry crumble, strawberry sorbet	80
RICE PUDDING 🍌 🧀 rice pudding, orange, salted caramel, roasted almond	80
CORN TAMALE 🧀 corn puree, caramel corn, tapioca pearl, salted dulce de leche snow	80
CHURROS 🧀 dulce de leche, cinnamon sugar	80
GOATS MILK FLAN 🧀 pearl barley syrup, popped sorghum	80
CHOCOLATE 🍫 🥕 fermented banana, balinese cashew, burnt meringue, vanilla oil	80

🥬 Vegetarian • || Gluten • 🥕 Nuts • 🧀 Dairy

Items are subject to availability. All prices are in thousands of rupiah & subject to 10% government tax and 8% service charge.

MAIZE

COMPARTIR TO SHARE

TARTAR 🥩 smoked tomato & watermelon tartare, chilli tomato gel, fried tortilla, vegan chipotle mayo, lime	60
SOPAIPILLAS fried pumpkin bread, pebre	60
QUESADILLA 🥑 🥛 mozzarella, cotija cheese, black sesame & guajillo chilli mayo	70
QUESADILLA DE CARNE 🥩 tepic beef, mozzarella, cotija cheese, black sesame & guajillo chilli mayo	125
GUACAMOLE 🥑 local avocado, green chilli, coriander, corn chips	85
FRIJOLES 🥑 🥛 refried white bean hummus, cotija cheese, coriander, pita	100
QUESO FUNDIDO 🥛 🧀 🍷 churros, mexican chorizo & cheese fondue	115
CEVICHE barramundi, heirloom cherry tomatoes, leche de tigre, wood sorrel	120
AGUACHILE pomfret, mango, burnt avocado, jalapeño chilli water, cocoa nib, coriander oil	120
COCKTAIL DE PULPO octopus, salsa al acapulqueña, avocado, corn chips	130
PRAWN ESQUITES 🥛 grilled corn, mayonnaise, lime, cotija cheese, fried tortilla chips	165
CARNE APACHE angus beef tartare, chipotle crema, smoked tomato, chilli tomato gel, fried tortilla	210

ASADA GRILLED MEATS

CORDERO ancho chilli glazed lamb rack	530
BBQ PORK RIBS guava bbq sauce	280
WAGYU FLANK 400G mb8-9, *choice of chimichurri, citrus mojo or confit garlic salsa verde	840
ANGUS RIB EYE 400G mb4/5, *choice of chimichurri, citrus mojo, or confit garlic salsa verde	950

TACOS CASEROS D.I.Y TACOS

ZANAHORIAS 🥕 🥑 🥛 fermented carrot, black garlic salsa macha, spiced pepitas, queso fresco, peruvian mint	145
HUARACHE 🥑 cauliflower taco, tofu crema verde, garlic salsa, nasturtium, refried beans	152
POLLO chipotle chicken, crispy chicken skin, popcorn rosemary crumble, guacamole, white onion salad	195
PESCADO BAJA tempura fish, yuzu mayo, mango salsa, cabbage, lime	240
GAMBA popcorn prawn, burnt avocado, nasturtium & epazote mayo, lardo, nasturtium leaves	280
BIRRIA 🥩 slow cooked lamb shoulder, pebre, cotija cheese, lime	310
BARBACOA 🥩 slow cooked lamb shoulder, pebre, cotija cheese, lime'	360
ANGUILA dutch smoked eel, shaved lettuce, burnt avocado, guajillo sauce	800

CONTORNOS SIDES

GUARNICIONES DE TACOS tortillas, roasted capsicum, white onion, coriander, selection of salsa	65
REPOLLO 🥑 🥑 🥛 wood-fired cabbage, white mole, salted grapes, roasted almond	145
COLIFLOR 🥑 🥑 🥛 wood-fired cauliflower, black truffle mole, cotija cheese	165
ARROZ CON FRIJOLES latin style rice with black bean stew, pork & butternut squash vegetarian option available 155	225

PLATO PRINCIPAL MAIN DISHES

PESCADO DE MERCADO wood-fired market fish, clam corn & seaweed huatape, nasturtium capers, sheep's sorrel, coriander oil	200
CANGREJO MOLE crab croquette, soft shell crab tempura, crab mole, cape gooseberry gel	300
MEJILLA DE RES glazed beef cheek, edamame, green pea, pipian, quelites, spiced pepitas, pumpkin seed oil	350
CONCHINILLO suckling pig terrine, corn miso puree, burnt onion, wood fired baby corn, cascabel & smoked onion jus	380

DULCE SWEET

FRESA 🥑 🥑 horchata panna cotta, strawberry crumble, strawberry sorbet	80
ARROZ 🥑 🥛 rice pudding, orange, salted caramel, roasted almond	80
MAIZE 🥛 fermented corn tamale, corn puree, caramel corn, tapioca pearl, salted dulce de leche snow	80
CHURROS 🥛 dulce de leche, cinnamon sugar	80
LECHE 🥛 goats milk flan, pearl barley syrup, popped sorghum	80
CHOCOLATE 🍫 🥑 fermented banana, balinese cashew, burnt meringue, vanilla oil	80

🥑 Vegetarian • || Gluten • 🥑 Nuts • 🥛 Dairy

Items are subject to availability. All prices are in thousands of rupiah & subject to 10% government tax and 8% service charge.