

MAIZE

COMPARTIR TO SHARE

TOMATO TARTARE VG G smoked tomato & watermelon tartare, chilli tomato, vegan chipotle mayo, fried tortilla	60
FRIED PUMPKIN BREAD V G spicy chilean salsa	60
CHEESE QUESADILLA V D mozzarella, cotija cheese, black sesame & guajillo chilli mayo choice of handmade corn flour or wheat flour tortilla	70
BEEF QUESADILLA D tepic beef, mozzarella, cotija cheese, black sesame & guajillo chilli mayo choice of handmade corn flour or wheat flour tortilla	125
GUACAMOLE V local avocado, green chilli, coriander, corn chips	85
WHITE BEAN HUMMUS G V D cotija cheese, coriander, pita bread	100
CHEESE FONDUE G D 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	130
OCTOPUS COCKTAIL tomato, cucumber & onion salsa, avocado, corn chips	130
PRAWN & CORN SALAD D G grilled corn, mayonnaise, lime, cotija cheese, fried tortilla chips	165
BEEF TARTARE G chipotle mayonnaise, smoked tomato, chilli tomato gel, fried tortilla	190
ZUCCHINI BLOSSOM G D corn tempura, jalapeño queso fresco, smoked chilli emulsion	220

PLATOS PRINCIPALES MAIN DISHES

WOOD-FIRED MARKET FISH clam, corn & seaweed sauce, sheep's sorrel, coriander oil	200
SOFT SHELL CRAB G crab croquette, crab mole, pickled cape gooseberry	300
BRAISED BEEF CHEEK edamame, green peas, herb & pumpkin seed sauce, spiced pumpkin seeds, pumpkin seeds oil	370
SUCKLING PIG TERRINE corn miso puree, burnt onion, wood-fired baby corn, castabel chilli & smoked onion jus	390

ASADO GRILLED MEATS

BBQ PORK RIBS guava bbq sauce	280
GLAZED LAMB RACK ancho chilli, cumin & orange glaze	530
WAGYU FLANK, MB 7-8 CÀRARRA, AUS, 400G choice of chimichurri, citrus mojo or confit garlic salsa verde	600
ANGUS RIB EYE, MB 4/5, WANDERER, AUS 400G choice of chimichurri, citrus mojo, or confit garlic salsa verde	900

CHEF'S CHOICE

455

Our "chef's choice" menu allows you to sit back and relax, while our team tailors your dining experience

TACOS CASEROS D.I.Y TACOS

CHOICE OF HANDMADE CORN FLOUR OR WHEAT FLOUR TORTILLA

POPCORN CAULIFLOWER VG G herb tofu mayonnaise, garlic salsa, nasturtium, refried beans	145
WOOD-FIRED BABY CORN V koji chipotle mayo, popcorn crumb, corn chilli salsa, corn puree	190
CHIPOTLE CHICKEN crispy chicken skin, popcorn rosemary crumble, guacamole, white onion salad	195
BATTERED BARRAMUNDI G yuzu mayo, mango salsa, shaved cabbage, lime	240
POPCORN PRAWN G burnt avocado, nasturtium & epazote mayo, lardo, nasturtium leaves	260
BRAISED SHORT RIB D cheese fondue, herbed cream, white onion, coriander	295
BRAISED LAMB SHOULDER D chilean tomato & coriander salsa, cotija cheese, lime	360
DUTCH SMOKED EEL romaine lettuce, burnt avocado, guajillo chilli sauce	600

DULCE SWEET

STRAWBERRY VG N horchata panna cotta, strawberry crumble, strawberry sorbet	80
RICE PUDDING N D orange, salted caramel, roasted almond	80
CORN TAMALE D corn puree, caramel corn, tapioca pearl, salted dulce de leche snow	80
CHURROS G D dulce de leche, cinnamon sugar	80
GOATS MILK FLAN G D pearl barley syrup, popped sorghum	80
CHOCOLATE N D fermented banana, balinese cashew, vanilla oil	80

CONTORNOS SIDES

TACO SIDES tortillas, roasted capsicum, white onion, coriander choice of handmade corn flour or wheat flour tortilla	65
WOOD-FIRED CABBAGE V G N white mole, salted grapes, roasted almond	135
WOOD-FIRED CAULIFLOWER V G N black truffle mole, cotija cheese	165
PUERTO RICAN RICE & BEANS pork, butternut & black bean stew, latin style rice vegetarian option available 100	210

VG - VEGAN • V - VEGETARIAN • G - GLUTEN • N - NUTS • D - DAIRY

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

MAIZE

CÓCTELES SIGNATURE COCKTAILS

TANGERINE PALOMA tequila plata charged with fresh lime juice, agave syrup, tangerine soda, pomelo, and pink himalayan salt on the rim	140
MARACUJA JULEP cuban spiced rum swizzled with passionfruit seeds, passionfruit syrup and fresh mint	145
MAI - MAI light rum shaken with local spiced orgeat, apricot brandy, fresh lime juice, and layered with dark rum	135
BEAM ME UP! spiced rum blended with grilled pineapple honey, fresh banana juice, spiced orgeat, fresh lime juice, chocolate bitters	135
SPICED MANGO DAIQUIRI spiced rum shaken with chilli syrup, mango and coconut cream, fresh lime juice, and garnished with raw cacao	120
MAIZE COLADA spiced rum shaken with corn juice, mixed-coconut, lime juice, gomme syrup, egg white	120
TEPACHE SLING tequila shaken with tepache, sour cherry, mint leaf, lime, and soda water	135
STRAWBERRY SPRITZ italian bitters mixed with bedugul strawberry puree, thyme, and sparkling wine	140

MARGARITAS

TOMMY'S MARGARITA tequila plata blended with fresh lime juice and agave syrup	135
JALAPENO MARGARITA tequila plata soaked with pickled jalapeno, fresh lime juice, smoked agave, and garnished with cilantro salt on the rim	145
WATERMELON MINT MARGARITA tequila plata shaken with watermelon, mint, citrus, orange liqueur, with pink himalayan salt on the rim	150
PASSIONFRUIT MARGARITA tequila plata shaken with fresh passionfruit, fresh lime juice, passionfruit syrup and garnished with lime salt	140
SPICY PINEAPPLE MARGARITA tequila plata blended with mezcal, smoked pineapple juice, fresh jalapeno, fresh lime juice, and garnished with pineapple ash & furikake salt	150

CÓCTELES CLÁSICOS CLASSIC COCKTAILS

CANTARITO tequila mixed with ancho reyes, fresh lime juice smoked agave, spicy salt and blood orange soda	145
EL DIABLO tequila plata shaken with crème de cassis, fresh lime juice, and topped with house ginger beer	135
BLOODY MARIA tequila plata mixed with harissa paste, spiced cherry tomato, fresh lemon juice, and spicy celery salt	135
MICHELADA bloody mary mixed with celery salt and topped with island ale beer	135
CARAJILLO horchata liqueur shaken with freshly made espresso	145

FIESTA HOUR!

BETWEEN 3 PM - 6 PM

DRINKS

ALL COCKTAILS 2 FOR 1

FOOD

HALF PRICE ON "TO SHARE" ITEMS

SANGRIAS

	Glass Pitcher
WHITE SANGRIA sauvignon blanc mixed with frozen grapes, granny smith apple, fermented pineapple, melon liqueur, brandy, rum, and topped with sprite	160 580
RED SANGRIA pinot noir mixed with crème de cassis, brandy, light rum, sweet vermouth, fermented pineapple, tropical fruits, and topped with sprite	160 580
ROSÉ SANGRIA rosé wine, mixed with tropical fruits, fermented pineapple, melon liqueur, bianco vermouth, brandy, rum, and topped with sprite	160 580

CÓCTELES SIN ALCOHOL MOCKTAILS

MINT & CUCUMBER COOLER fresh cucumber, mint leaf, elderflower syrup, apple juice, soda water	65
MANGO PASSION mango juice mixed with mixed-coconut, fresh passionfruit, pandan syrup, and fresh lime juice	65
DRAGON COOLER fresh dragonfruit muddled with fresh lime juice, gomme syrup, cranberry juice, and lychee juice	65
HORCHATA rice milk mixed with almond, cinnamon, nutmeg, and tejakula salt	65

AGUA FRESCA MEXICAN LEMONADES

DRAGONFRUIT	45
HONEYDEW MELON	45
WATERMELON	45
PAPAYA	45

FERMENTACIONES ORGANICAS MOCKTAILS

KOMBUCHA choice of: original, lychee lemongrass, or strawberry mint	60
GINGER BEER 4 days fermented ginger, lemon peel, local spices, trigona honey, fresh lemon	60
TEPACHE 7 days fermented pineapple, sour cherry, and local herbs	60

CERVEZAS BEERS

KURA KURA EASY ALE (DRAUGHT)	85
KURA KURA ISLAND ALE (DRAUGHT)	90
CORONA	95
SAPPORO	85

SIN ALCOHOL NON-ALCOHOLIC

SODAS (COKE COKE ZERO SPRITE SODA WATER TONIC WATER)	35
WATER (STILL OR SPARKLING 380ML 750ML)	35 65
COFFEE	45
DHARMA TEA (ENGLISH BREAKFAST, CHAMOMILE, JASMINE, TELAGA OOLONG, CINNAMON BLACK, LEMONGRASS GREEN, MOROCCAN MINT)	45

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