

BEACH CANTINA

ELOTE Grilled corn on the cob brushed with coffee mayonesa, tajin & grated parmesan	\$ 9.90
SMOKED GUACAMOLE Avocado, toasted almonds, pepitas, tomatoes, corn & plantain chips	\$ 10.50
DUCK NACHOS Braised duck, tortilla chips, spicy hoisin sauce, corn, salsa, queso & crema	\$ 16.50
TOSTADA DE SALMON Shaved lemon-beetroot chipotle cured atlantic salmon, smoked corn, mayonesa and cilantro pesto	\$ 9.90
CARROT TOSTADA Shredded carrot, spicy tomato sauce, black beans, lettuce, queso & crema	\$ 7.50
TUNA & WATERMELON CEVICHE Fresh tuna w/ watermelon in a white peach & habanero sauce, cucumber, radish, guacamole and cilantro	\$ 14.90
PORK BELLY MINI BURRITO Guacamole, cilantro, rice, cucumber, crisp greens & chipotle hoisin sauce, in flour tortilla	\$ 9.90
GRILLED CHICKEN TACO Corn tortilla with achiote grilled chicken, pickled red onions & guacamole	\$ 7.90
HABANERO PRAWN TACO Tempura prawn w/ coleslaw, lettuce, pickled onion w/ green habanero sauce in a flour tortilla	\$ 12.90
CAULIFLOWER TACO Flour tortilla, chipotle cauliflower, carrot & red cabbage salad, vegan mayonesa	\$ 6.50
SOFT SHELL CRAB TACO Crispy soft shell crab w/ tomato cherry salsa and fermented chili mayo in a flour tortilla	\$ 9.90

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For dietary needs please speak to your waiter.

NO SPLIT BILLS, THANK YOU

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RESTAURANTE

	SMALL	BIG
CAPSICUM EXQUISITO Capsicum filled with scotch fillet, cactus, avocado-tomatillo sauce, crispy potatoes, cheese & cilantro	10.50	20.50
FIDEO SECO WITH 3 CHILLIS Baked angel hair pasta, chipotle, guajillo, pasilla, chorizo, avocado, queso & crema	9.50	18.50
OCEAN SANDS MARISCOS FRESCOS Prawns and squid panfried in a tomato and onion broth on spinach and parsley creamy rice with manchego cheese	16.50	29.50
POMEGRANATE DUCK SALAD Shredded duck leg, greens, pomegranate, orange, walnuts, tortilla chips, lime-guajillo vinaigrette	11.90	23.90
BAJA CALIFORNIA STYLE CHAR-GRILLED OCTOPUS Grilled octopus tentacle, parsley pesto, tomato cucumber and onion salsa w/ guajillo dressing	16.90	31.90
ALBONDIGAS A LA MEXICANA Lamb meatballs, habanero tomato sauce, salsa & queso	9.00	17.50
LIME & CILANTRO CHICKEN Roasted chicken, soy-guajillo sauce, roasted rosemary butternut squash, chard mini cucumber, fresh jalapeno, cilantro & lime	9.90	20.50
LAMB & MEZCAL FAJITAS Char-grilled lamb rump, chile morita, mezcal glaze, cilantro rice, black beans, roasted capsicum & cherries	14.50	28.50
SPINACH-CHIPOTLE ENCHILADAS Corn tortillas filled with zucchini, cauliflower, chipotle, creamed spinach & ricotta	10.50	20.50
SLOW COOKED BEEF ENCHILADAS Corn tortillas filled and baked with slow cooked beef, spicy tomato sauce, pico de gallo, queso, crema, cilantro & mint	11.50	22.50
SALT & VINEGAR WHITING Crispy king george whiting pieces tossed w/ garlic and chili, served w/ chipotle mayo, fresh cucumber, radish, pickled red onions, spicy cashews and greens	16.50	30.50
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ICECREAM SANDWICH Mexican doughnut, house made cajeta icecream, cinnamon, toasted dry cherries & almonds	9.00	16.00
TRES LECHES Traditional sponge 3 milk w/ mango puree and strawberry	9.00	17.50

MEET OUR
MEXICAN
SHOW-OFFS
WHO DO
THEY THINK THEY
ARE?

SEE SHOW-OFFS
BOARDS FOR
SPECIALS