

BODEGA

SET MENU (SAMPLE) \$55pp



TOTOPOS WITH GUACAMOLE

Corn chips served with avocado & green pea guac, and salsa roja

ELOTE

Street corn with spiced chipotle mayo and queso cotija

BEEF BIRRIA DIY TACOS

8 hour slow cooked brisket stew, 4 x tortillas, onion, coriander

TACOS DE CALABACITA (ZUCCHINI)

Battered zucchini, corn crema, apple & tomatillo salsa, pico de gallo

PAPAS

Fried potatoes, chipotle garlic sauce, coriander, spring onion

CAULIFLOWER AL PASTOR

Charred cauliflower al pastor, cauli puree, chives, black sesame

LAMB RIBS

Slow cooked lamb ribs, tamarind, chipotle, crushed peanuts

CHURROS CON DULCE DE LECHE

Cinnamon sugar coated churros (GF!) served with dulce de leche

OUR FOOD IS 100% GLUTEN FREE

BODEGA

SET MENU (SAMPLE) \$55pp

VEGAN FRIENDLY OPTION



TOTOPOS WITH GUACAMOLE

Corn chips served with avocado & green pea guac, and salsa roja

ELOTE

Street corn with spiced chipotle mayo and queso cotija

TACOS DE CAMOTE (SWEET POTATO)

Fried sweet potato, pickled beetroot, vegan jalapeño crema, toasted pepitas, coriander

TACOS DE CALABACITA (ZUCCHINI)

Battered zucchini, corn crema, apple & tomatillo salsa, pico de gallo

PAPAS

Spicy fried potatoes, chipotle in adobo sauce, garlic, coriander, spring onion

CAULIFLOWER AL PASTOR

Charred cauliflower al pastor, cauli puree, chives, black sesame

MUSHROOM EMPANADAS X 2

Home-made empanadas, adobo mushrooms, Oaxaca cheese, roast tomatillo mayo, huitlacoche

CHURROS CON DULCE DE LECHE

Cinnamon sugar coated churros (GF!) served with coconut dulce de leche

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