

SALTILLO

8 COURSE BANQUET MENU

OSTRAS

natural oysters (gf, df)

VIEIRAS ASADAS

scallops, chorizo romesco,
almonds, tomato (gf, df)

TACO DE ATUN

yellowfin tuna taco,
romesco mayonnaise, carrots,
salmon roe (df)

PINCHO DE CARNE

wagyu beef skewer, chimichurri (gf, df)

EMPANADA DE POLLO

achiote, chicken, queso (v)

CEVICHE AZTECA

trout, agave dressing (gf, df)

PICANHA

wagyu rump cap (300g mbs 6-7+),
chimichurri (gf, df)

YUQUITAS

fried cassava chips, aji amarillo (gf, df)

ADD ONS

FLAVOUR UP YOUR OSTRAS

tequila, lime granita
or Azteca hot sauce

4 ea

CEVICHE DE LANGOSTA

lobster, jalapeño, tomato,
leche de tigre (gf, df)

20 ea

TACO DE COSTILLA

braised short rib,
crispy sweet potato (df)

6 ea

TOSTONES

cinnamon tostones, pineapple
jam, star anise plant cream
(gf, df, ve)

10 ea

SIDE OF CORN CHIPS

yellow corn (gf, df)

4

SATURDAYS ~ 8 COURSE BANQUET 57PP

SUNDAYS ~ 2 HR BEVERAGE + 8 COURSE BANQUET PACKAGE 67PP

Beverage Package (*Sundays only*)

Includes House Wines: Sparkling, Rosé, Pinot Grigio, Sauvignon Blanc and Shiraz
Revel Kome Japanese Draught Beer

gf ~ gluten free df ~ dairy free v ~ vegetarian ve ~ vegan

12pm - 6pm Wednesday to Saturday ~ 12pm - 4pm Sunday. 2 - 8 guests. Menu cannot be modified. Vegan and vegetarian guests are welcome to order from our à la carte menu. A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.

