

SALTILLO

8 COURSE BANQUET MENU

OSTRAS

natural oysters (gf, df)

VIEIRAS ASADAS

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

TACO DE POLLO

achiote, chicken,
crispy sweet potato (df)

RECOMMENDED PAIRING

Skipjack Sauvignon Blanc
2025
Marlborough, NZ



10 gl

PINCHO DE CARNE

wagyu beef skewer, chimichurri (gf, df)

EMPANADA DE QUESO

queso, corn (v)

CEVICHE AZTECA

trout, agave dressing (gf, df)

PICANHA

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

ENSALADA DE TOMATE

cherry tomato salad, pickled onion,
queso fresco, coriander (gf)

RECOMMENDED PAIRING

Block Cuttings Cabernet
Sauvignon Reserve 2021
Coonawarra, SA



10 gl

ADD ONS

FLAVOUR UP YOUR OSTRAS

tequila, lime granita
or Azteca hot sauce

4 ea

TACO DE ATUN

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

6 ea

SIDE OF CORN CHIPS

yellow corn (gf, df)

4

CEVICHE DE LANGOSTA

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

20 ea

YUQUITAS

fried cassava chips,
aji amarillo (gf, df)

10

TOSTONES

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

10 ea

WED - SAT 12PM - 6PM 57PP
8 COURSE BANQUET

SUN 12PM - 4PM 67PP
2 HR BEVERAGE + 8 COURSE BANQUET PACKAGE

Beverages Include: House Sparkling, Rosé, Pinot Grigio, Sauvignon Blanc, Shiraz,
Revel Kome Japanese Draught Beer

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

2 - 8 guests. Menu cannot be modified. Vegan and vegetarian guests are welcome to order from our à la carte menu. A 5% surcharge Sat. A 10% surcharge Sun. A 15% surcharge applies for public holidays. A 10% discretionary surcharge for groups of 8 and more. A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.

