



**TAQIZA**  
MEXICAN GASTRONOMY

**starters.**

<b>guacamole with corn chips.</b>	14
<b>elotes.</b> char grilled mexican street corn, adobo mayo, fresco cheese, crunchy shallots, lime	14
<b>coconut ceviche.</b> king fish, coconut leche de tigre, corn chips	26
<b>tuna ceviche bowl.</b> leche de tigre, guacamole, sesame dressing, farro, cabbage, carrots, , radish, crunchy capers, tobiko	22
<b>raspberry prawn aguachile.</b> pineapple mojo, dill, jalapeños, coriander oil	26
<b>queso fundido.</b> oaxaca cheese, chorizo or mushrooms, flour tortillas	20

**quesadillas.**

served with guacamole & chipotle crema

<b>chicken.</b> oaxaca cheese, adobo, pickled onions	20
<b>beef cheeks.</b> oaxaca cheese, burnt onion crema, house pickles	20
<b>wild mushrooms.</b> oaxaca cheese, mexican beans, black cabbage	20
<b>pork belly.</b> oaxaca cheese, watercress, crackling	20
<b>octopus.</b> oaxaca cheese, confit potatoes, pico de gallo	24
<b>prawn.</b> oaxaca cheese, refried beans, corn salsa	24

**tacos. 8**

<b>lamb barbacoa.</b> onion, coriander	
<b>grilled barramundi.</b> pickled cabbage, pomegranate mojo, pineapple salsa	
<b>pork belly.</b> salsa verde, watercress, pork crackling	
<b>mushrooms.</b> sauteed portobello, black beans, mesclun greens	
<b>red hot chilli pepper chicken tinga.</b> chicken tinga, charred bullhorn chilli salsa, burnt scallion crema, cos lettuce	
<b>roasted cauliflower.</b> smoky roasted cauliflower, baby spinach, radicchio, piquillos sauce, goats cheese, fried leeks	
<b>octopus.</b> chorizo, confit potato, chipotle mayo, pico de gallo	
<b>bbq salmon.</b> zarandeado sauce, crunchy sweet potato	
<b>prawn.</b> coleslaw, chipotle mayo, corn salsa	
<b>beef cheeks.</b> modelo beer adobo, burnt onion crema, crunchy sweet potato	
<b>dessert. 12</b>	
<b>chocolate alfajor.</b> dulce de leche, dark chocolate, organic yoghurt, dried raspberries	