



TAQIZA

MEXICAN GASTRONOMY

starters.

guacamole with corn chips.	14
elotes. char grilled mexican street corn, adobo mayo, fresco cheese, crunchy shallots, lime	14
coconut ceviche. king fish, coconut leche de tigre, corn chips	26
tuna ceviche bowl. leche de tigre, guacamole, sesame dressing, farro, cabbage, carrots, , radish, crunchy capers, tobiko	24
raspberry prawn aguachile. pineapple mojo, dill, jalapeños, coriander oil	26
queso fundido. oaxaca cheese, chorizo or mushrooms, flour tortillas	20

quesadillas.

served with guacamole & chipotle crema

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

tacos. 8

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