

FOOD

A few summers ago, we embarked on the trip of a lifetime around Mexico with a concise to-do list: eat tacos and drink mezcal.

This was a journey that took us from Jalisco and Michoacán to Oaxaca and Mexico City. We fell in love with the people, the culture and the cuisine.

piña is a result of that arduous 'research'.

We encourage you to eat tacos as they should be eaten – with your hands!

STARTERS

ESQUITES (v) (l) 5⁵⁰
CREAMED CORN w/ SIDE OF TOTOPOS

COCONUT SHRIMP (g) (e) (l) (c) 6⁵⁰
w/ MANGO & HABANERO DIPPING SALSA

CACTUS FRIES (vg) (g) 5⁰⁰
DEEP-FRIED CACTUS w/ CORN DIPPING SAUCE

DESSERTS

CHURROS (v) (g) (e) (l) (n) 4⁵⁰
DEEP-FRIED SPANISH DOUGHNUT
DARK CHOCOLATE DIPPING SAUCE

AFFOGATO (l) 4⁵⁰
TONKA BEAN ICE CREAM · TOASTED COCONUT
DARK WOODS CROW TREE ESPRESSO

SORBET (g) 3⁵⁰
WAFFLE CONE
MANGO, TEQUILA & HABANERO SORBET

TACOS

2 for 9⁰⁰ / 3 for 12⁰⁰

AL PASTOR
PORK · PINEAPPLE · AVOCADO SALSA
ONION · CORIANDER

CHILMOLE (l)
CHILMOLE CHICKEN · RADISH
SOUR CREAM · CORIANDER

SAN FELIPE FISH (g) (e) (l) (f)
BATTERED WHITE FISH · PICO DE GALLO
PICKLED CABBAGE · MAYO CREMA

OYSTER MUSHROOM CHILMOLE (vg) (n)
OYSTER MUSHROOMS · RADISH
'SOUR CREAM' · CORIANDER

SAN FELIPE TO-FISH (vg) (g) (s)
BATTERED TOFU · PICO DE GALLO
PICKLED CABBAGE · 'MAYO CREMA'

CEVICHE TOSTADA 8⁵⁰
CITRUS CURED WHITE FISH · AVOCADO
DEEP-FRIED TORTILLA · CUCUMBER · CHILLI OIL

(v) Vegetarian (vg) Vegan (g) Gluten
(e) Eggs (l) Milk (f) Fish (n) Nuts (s) Soya (c) Crustaceans
Please ask about any other allergies / dietary requirements

piña