



SNACKS & COCKTAILS

GUACAMOLE (V) (GF) (DF)

Avocado with fresh jalapeño, red onion, garlic, lime, tomatoes, and coriander

PAPAS FRITAS (V)

Potato chips with spice mix with hot chipotle mayo

PADRON PEPPERS (V) (GF)

Served with lemon-chili sauce and sea salt

CALAMARES FRITOS

Deep fried calamari, chipotle aioli, lime, chili

MINI BURGERS

Brioche buns, caramelized onion, pickled cucumber and manchego cheese

ENSALADA CÉSAR (V)

Romaine lettuce, authentic caesar dressing, croutons, parmesan cheese

COMAL (2 tacos per order)

Our tortillas are made with corn and kivilca wheat.

OCTOPUS & BEEF TACO

Octopus & beef casserole, morita salsa, salsa criolla

WILD SEABASS TACO

Sumac-lemon sauce, red onion, lettuce, chili pepper

OXTAIL BIRRIA TACO (DF)

Slow-cooked oxtail, refried beans, mango salsa, coriander

OYSTER MUSHROOM TACO (VEG)

Grilled oyster mushroom, pickled red onion, coriander pesto, salsa tatemada

WOOD-FIRED SKEWERS

ACHIOTE CHICKEN

ANTICUCHO BEEF

JUMBO SHRIMP

OYSTER MUSHROOM

DESSERT

MINI CHURROS

Served with chili chocolate sauce

COCO POMELO

Blanco Tequila
Salted Grapefruit
Coconut Soda

SAGE MAGE

Reposado Tequila
Burnt Butter Sage
Lime

NEGRONI CALIENTE

Mezcal
Mole Vermouth
Campari

SALO PANTO

Vodka
Palo Santo
Bergamot
Lime

RUMRUMRUM

Dark Rum
Creme de Banana
Pineapple

JAZZ

Gin
Jasmine Milk Tea
Yuzu

V: Vegetarian VEG: Vegan GF: Gluten-free DF: Dairy-free N: Contains nuts

A 10% service charge will be included in the final bill.

All prices are in TL and include all taxes.

If you have any food allergies, please notify our service team.

This menu was updated on January 6, 2025.

MEZKLA