



## SNACKS & COCKTAILS

## MEZKLA TRIO

Serrano emulsion, hibeş, salsa macha, and nachos

## GUACAMOLE

Avocado, fresh jalapeño, red onion, garlic, lime, tomato, cilantro

## PAPAS FRITAS

Potato chips with spice mix with hot chipotle mayo

## PADRON PEPPERS

Sea salt flakes, lime

## GRILLED CALAMARI

Adobo-marinated calamari, grilled little gem lettuce, xnipek, spring chimichurri

## MINI BURGERS

Brioche buns, caramelized onion, pickled cucumber and manchego cheese

## COMAL

Our tortillas are made with 100% corn.

## BIRRIA TACO

Slow cooked beef ribs, black bean purée, caramelized onion, beef jus, fresh herbs

## TONGUE TACO

Slow-cooked beef tongue, mango chipotle, fermented carrot

## SEA BASS TACO

Mezcal tempura sea bass, chili mayo, cilantro, radish, chili

## OYSTER MUSHROOM TACO

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

## DESSERT

### MINI CHURROS

Served with chili chocolate sauce

## LOBITO

Casamigos Reposado  
Lime  
Apricot & Milk Oolong Soda  
Habanero Tincture

## SAGE MAGE

Casamigos Reposado  
Burnt Butter Sage  
Lime

## VERDE

Tanqueray London Dry  
Yuzu  
Cucumber  
Green Apple  
Mint

## SALO PANTO

Ketel One  
Palo Santo  
Bergamot  
Lime

## EL CARIBE

Zacapa  
Lychee  
Elderflower  
Lime  
Fig Leaf Tincture

## JAZZ

Tanqueray London Dry  
Jasmine Milk Tea  
Yuzu  
Orange Blossom Water



Vegetarian



Vegan



Gluten-free



Dairy-free



Contains nuts



Spicy

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 April 25, 2025.