

TODAY'S SALSAS: TAMULADO | ARBOL CHILE

TACOS

served individually on house nixtamalised 12cm corn tortillas

Carne Asada	4	Baja Fish	4
aged onglet steak, miso & bone marrow butter, grelot onion crema		cabbage, habanero & lime mayonnaise add caviar	2
Burford Brown Egg (v)(n)	3.5	Masa Fried Chicken	3.5
macadamia nut mole, queso fresco, sesame seeds		salsa molcajete, shredded cabbage, habanero mayo	
Forge Farm Pumpkin (v)(n)	3.5	Lamb Sweetbread	5
flaked almonds, salsa negra		salsa negra, pea mole	

TOSTADAS

Served individually on a 12cm crispy corn tortilla

Sashimi grade tuna	8.5
fujikko, yellow bean, sesame seeds	

SPECIALS

Lamb Neck Barbacoa (to share)	19
house salsas, mezcal & red wine jus, corn tortillas	
Pollo Asado Al Carbon	9.5
epazote, piloncillo & tamarind salsa, spring onion	
Old spot skewers	3.5 6.5
salsa tamulado	
Beef short rib birria	14
casabel chile broth, corn tortillas	

SNACKS

Tortilla Chips top up	2
Tortilla Chips & Guacamole	5
Carne Quesadilla	7.5
aged onglet steak, oaxaca cheese, salsa molcajete, pickled chile	
Pickled Chile Quesadilla	5
oaxaca cheese, salsa molcajete	
Corn Esquites with Nduja	5

DESSERT

Ice cream Scoop	2
pistachio, macha green tea and fior di latte	
Churros	4
cinnamon sugar, cajeta	

Breddos 'Horse' Tee Shirt	20
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IF YOU HAVE ANY DIETARY REQUIRMENTS, PLEASE SPEAK TO YOUR SERVER.
OUR TORTILLAS ARE MADE IN HOUSE FROM NON GMO CORN, WHICH IS GROUND DAILY USING A VOLCANIC STONE MILL.