



COLD STARTERS

GUACAMOLE & HOMEMADE CHIPS // 60

Made from scratch with avocado, lime, diced tomatoes and onions, garnished with sliced jalapeño (G)(V)

CHIPS & DIPS // 55

Home made tortilla chips served with a trio of home made dips - guacamole, green tomatillo, and salsa de arbol (G)(V)

BURRATA CHIMICHURRI // 95

Fresh burrata served with pickled tomatillo and home made chimichuri garnished with cilantro and chili oil (V)(D) 🌿

TUNA CEVICHE TOSTADA // 52

Crispy corn tortilla topped with fresh tuna ceviche, guacamole, coconut milk, habanero, onion, and cucumber (G)(F) 🌿

SALADS

AVOCADO MANGO SALAD // 65

Thinly cut avocado and mango served with red chili, jicama and pepitas tossed in a cilantro-lime dressing, garnished with crispy sweet potato (V)(G)

BAJA SALAD // 45

Grilled corn, cherry tomato, black beans, chickpeas, avocado, sunflowers seeds, and pea shoots, tossed in a homemade agave sherry dressing (G)(V)

CAESAR SALAD // 55

Baby gem lettuce and tortilla curls tossed in our homemade Caesar dressing garnished with parmesan (D)(F)

🌿 ADD A PROTEIN 🌿

Grilled Chicken // 15

Grilled Shrimp // 20

Carne Asada // 35

SIGNATURE FAJITAS

Sizzling fajitas served with guacamole, chili crema sour cream flour tortillas

🌿 PICK YOUR PROTEIN 🌿

Carne Asada // 185 (D)

Achiote Chicken // 165 (D)

Shrimp // 175 (S)(D) 🌿

Mushroom // 140 (V)(D)

HOT STARTERS

MEXICAN STREET CORN // 45

Served shredded or on the cob with crema, cotija cheese, arbol & anchor chill powder (V)(D)

FLAUTAS // 55

Rolled corn tortillas stuffed with shredded chicken, cream cheese, baby spinach garnished with sour cream, salsa verde, cotija cheese, and sliced onion (G)(D) 🌿

GARLIC SPICED SHRIMP // 60

Spiced shrimp in a cream sauce with garlic, brown butter, and charred lemon served with homemade corn tortillas (S)(D)

CHIPOTLE BBQ WINGS // 58

Chicken wings tossed in our homemade chipotle BBQ sauce garnished with coconut cream, cilantro, seeds of paradise, lime, and agave (G)(D) 🌿

SLIDERS TRIO // 99

Cheeseburger, BBQ Mushroom, and pollo frito (G)(D)(N)

SMOKED CHORIZO QUESADILLA // 55

Flour tortilla filled with smoked queso oxaca, Mexican chorizo, roasted habanero, and caramelized onion served with chili crema (G)(D) 🌿

ACHIOTE CHICKEN QUESADILLA // 45

Flour tortilla filled with cheddar cheese and grilled achiote chicken served with chili crema (G)(D) 🌿

MUSHROOM TOSTADA // 26 FOR 1 // 76 FOR 3

Mushrooms, fermented chili crema, pea shoots, pickled chili, cotija cheese, crispy shallots, balsamic soy glaze (G)(V)(D)

POLLO FRITO BITES // 55

Fried chicken bites tossed in peanut lime hot sauce, served with Mexican crema, salsa fresca, and cabbage (G)(D)(N) 🌿

NACHOS

BARBOSSA SIGNATURE NACHOS // 65

Homemade tortilla chips smothered in melted cheese, topped with mexican crema, jalapeño, red chili, scallions, salsa, and guacamole (G)(V)(D)

🌿 ADD A PROTEIN 🌿

Achiote Chicken // 15

Chorizo // 20 🌿

Slow Cooked Lamb Barbacoa // 20

Mushroom // 20

Carne Asada // 35

CEVICHE

SALMON CRUDO // 68

Fresh salmon slices topped with lemon zest, crispy leeks, our signature crudo sauce, and a touch of smoky salsa macha (N,F)

BARBOSSA CEVICHE // 68

Sea bass marinated in citrus, with avocado, cucumber, red capsicum, red onion, jalapeño, coriander, and cilantro oil (N,F)

SHRIMP AGUACHILE // 58

Juicy shrimp in zesty aguachile, served with cucumber, red onion, creamy avocado, topped with olive oil (S,F)

TROPICAL COCONUT CEVICHE // 78

White cod in coconut-lime dressing, with red chile, red onion, radish, avocado, and coriander

SHELLFISH (S) FISH (F) GLUTEN (G) VEGETARIAN (V) DAIRY (D) NUTS (N)

🌿 MILD | 🌶️ HOT

All Prices Are Inclusive of 5% VAT



TACOS

Served on handmade corn tortillas with your choice of homemade salsa verde or tomatillo salsa

	ONE	THREE		ONE	THREE
ACHIOTE CHICKEN			CRISPY COD		
Grilled chicken with pineapple salsa topped with Mexican crema, crispy shallots, cotija cheese, and achiote hot sauce (G)(D) 🌶️	26	72	Crispy cod topped with pickled red cabbage, voltron sauce, green apple, lime, Mexican cream, and cilantro (G)(D) 🌶️	26	72
CARNE ASADA			BAJA SHRIMP		
Grilled steak topped with avocado, crispy shallots, chipotle may, fresh lime and tomatillo salsa (G)(D) 🌶️	29	79	Crispy shrimp topped with lettuce, garlic mayo, valentina, pickled turnip, and seeds of paradise (G)(D)(S) 🌶️	26	72
MEXICAN CHORIZO			CRISPY CAULIFLOWER		
Beef chorizo topped with guacamole, cotija cheese, crispy shallots, mango salsa and habanero aioli (G)(D) 🌶️	29	79	Fried cauliflower topped with pickled celery, charred pepper sauce, crema, guacamole, and pickled jalapeño (G)(V)(D) 🌶️	26	72
POLLO FRITO			BIRRIA		
Fried chicken tossed with our homemade peanut lime hot sauce topped white cabbage, Mexican crema, and tomato salsa (G)(D)(N) 🌶️	26	72	Slow cooked lamb topped with onion, cilantro and salsa verde 🌶️	28	76
QUESABIRRIA			BARBOSSA TACO PLATTER		
Slowed cooked lamb birria topped with jack cheese served with birria sauce 🌶️	32	92	10 tacos selected by our Chef	219	
			ULTIMATE TACO PLATTER (SELECT 10 TACOS)	229	

MAINS

AL PASTOR CHICKEN // 155

Achiote marinated baby chicken served with peri peri sauce, baked sweet potato, and kale sautéed with garlic and chili

SEA BASS FILLET // 165

Grilled sea bass fillet with a balsamic soy glaze served with jicama slaw, a lime wedge, pea shoots, and your choice of two sides

EL POLLO LOCO // 150

Half a fried baby chicken garnished with pickled red chili and jalapeño, served with chipotle BBQ sauce and sweet chili crema (D)

CARNE

TENDERLOIN // 290

Served with salsa picante, beef Jus, and your choice of two sides

THE BIG TOMMY // 835

1.3kg US prime cut tomahawk served with spicy Mexican fries, homemade chimichurri, beef jus, cilantro, and salsa picante (G)

RIB EYE STEAK // 295

Served with salsa picante and your choice of two sides

BARBACOA // 175

Slow cooked lamb with barbacoa broth, avocado slices, topped with pickled onion served with salsa verde, corn tortillas, and sour cream (D)

SIDES

SPICED FRIES // 30

French fries seasoned with mexican spicy seasoning (G)(V) 🌶️

MEXICAN RICE // 35

Rice cooked with tomato, corn, and ancho chili (V)(D)

PARDON PEPPERS // 38

Sauteed ancho and arbol pepper served with crema (V)(D) 🌶️

SAUTÉED KALE // 30

Kale sautéed with garlic and chili

SWEET BATATAS BRAVAS // 49

Sweet potato fries, bravas sauce, sweet chilli, crema, cotija cheese, and coriander (G)(D)

DESSERTS

CHURROS // 45

Served with cajeta or nutella sauce (G)(V)(D)(N)

LOTUS CHEESECAKE // 55

Creamy cheesecake with a Lotus biscoff crust served with whipped cream (G)(V)(D)

LOTUS PULL ME UP // 55

Corn cake topped with lotus biscoff sauce, lotus crumble served with caramel ice cream (G)(V)(D)

TRES LECHES // 85

Homemade vanilla sponge cake soaked with "three milks", topped with whipped cream and berries (G)(V)(D)

SHELLFISH (S) FISH (F) GLUTEN (G) VEGETARIAN (V) DAIRY (D) NUTS (N)
🌶️ MILD | 🌶️ HOT

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