



## 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) 🌿

### CARNE ASADA QUESADILLA // 60

Flour tortilla filled with carne asada and melted cheese, served with guacamole and sour cream (S)(D)(G)

### 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 (F)

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

## MAINS

<b>AL PASTOR CHICKEN // 155</b> Achiote marinated baby chicken served with peri peri sauce, baked sweet potato, and kale sautéed with garlic and chili
<b>SEA BASS FILLET // 165</b> Grilled sea bass fillet with a balsamic soy glaze served with jicama slaw, a lime wedge, pea shoots, and your choice of two sides (F)
<b>EL POLLO LOCO // 150</b> Half a fried baby chicken garnished with pickled red chili and jalapeño, served with chipotle BBQ sauce and sweet chili crema (D)
<b>GARLIC BUTTER SHRIMP // 95</b> Grilled garlic butter shrimp with a hint of lemon, served over savoury Mexican rice and finished with fresh parsley (S)(D)

## CARNE

<b>TENDERLOIN // 290</b> Served with salsa picante, beef Jus, and your choice of two sides
<b>THE BIG TOMMY // 835</b> 1.3kg US prime cut tomahawk served with spicy Mexican fries, homemade chimichurri, beef jus, cilantro, and salsa picante (G)
<b>RIB EYE STEAK // 295</b> Served with salsa picante and your choice of two sides
<b>BARBACOA // 175</b> Slow cooked lamb with barbacoa broth, avocado slices, topped with pickled onion served with salsa verde, corn tortillas, and sour cream (D)

## SIDES

<b>SPICED FRIES // 30</b> French fries seasoned with mexican spicy seasoning (G)(V) 🌶️	<b>MEXICAN RICE // 35</b> Rice cooked with tomato, corn, and ancho chili (V)(D)	<b>PARDON PEPPERS // 38</b> Sauteed ancho and arbol pepper served with crema (V)(D) 🌶️	<b>SAUTÉED KALE // 30</b> Kale sautéed with garlic and chili	<b>SWEET BATATAS BRAVAS // 49</b> Sweet potato fries, bravas sauce, sweet chilli, crema, cotija cheese, and coriander (G)(D)
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## DESSERTS

<b>CHURROS // 45</b> Served with cajeta or nutella sauce (G)(V)(D)(N)	<b>LOTUS CHEESECAKE // 65</b> Creamy cheesecake with a Lotus biscoff crust served with whipped cream (G)(V)(D)	<b>CHOCOLATE FONDANT // 60</b> Warm chocolate fondant with a melting center, served with creamy vanilla ice cream (G)(E)(D)	<b>LOTUS PULL ME UP // 55</b> Corn cake topped with lotus biscoff sauce, lotus crumble served with caramel ice cream (G)(V)(D)	<b>TRES LECHES // 65</b> Homemade vanilla sponge cake soaked with "three milks", topped with whipped cream and berries (G)(V)(D)
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