



## COLD STARTERS

### GUACAMOLE & HOMEMADE CHIPS // 60

Made from scratch with avocado, lime juice, diced tomato and onion, garnished with sliced jalapeño, red chili and coriander. Served with homemade crispy corn tortilla chips (G)(V)

### CHIPS & DIPS // 55

Homemade crispy corn tortilla chips served with house dips, guacamole, salsa verde and salsa de arbol (G)(V)

### BURRATA CHIMICHURRI // 95

Fresh burrata served with pickled tomatillo and homemade spicy chimichurri topped with cilantro chili oil (G)(D)(V) 🌿

### TUNA CEVICHE TOSTADA // 52

Crispy taco tostada topped with fresh tuna ceviche, guacamole, and habanero dressing with coconut milk, diced onion and cucumber (G)(F) 🌿

## SALADS

### AVOCADO MANGO SALAD // 65

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

### BAJA SALAD // 45

Grilled corn, cherry tomato, black beans, chickpeas, avocado, sunflower seeds, and baby rocca leaves, tossed in a homemade agave sherry dressing (V)

### CAESAR SALAD // 55

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

#### 🌿 ADD A PROTEIN 🌿

Grilled Chicken // 15

Grilled Shrimp // 20

Carne Asada // 35

## SIGNATURE FAJITAS

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

#### 🌿 PICK YOUR PROTEIN 🌿

Carne Asada // 185 (D)(G)

Achiote Chicken // 165 (D)(G)

Shrimp // 175 (S)(D)(G) 🌿

Mushroom // 140 (V)(D)(G)

## HOT STARTERS

### MEXICAN STREET CORN // 45

Corn served shredded or on the cob, with sour cream, ancho chili powder and chopped coriander (D)(V)

### FLAUTAS // 55

Crispy rolled corn tortillas filled with shredded chicken, onion and cream cheese, topped with sour cream, salsa verde, sliced onion, pickled red chili and coriander (D)(E) 🌿

### GARLIC SPICED SHRIMP // 60

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

### CHIPOTLE BBQ WINGS // 58

Chicken wings tossed in our homemade chipotle BBQ sauce garnished with coconut cream, affilla cress and seeds of paradise (S)(F)(G)(D) 🌿

### SLIDER TRIO // 99

Cheeseburger, BBQ Mushroom, Pollo Frito (N)(G)(D)(S)(F)(E) 🌿

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

Crispy taco tostada topped with mushrooms, chili crema, baby rocca leaves and pickled chili, garnished with crispy shallots and balsamic soy glaze (D)(G)(V)

### POLLO FRITO BITES // 55

Crispy chicken bites tossed in peanut lime hot sauce topped with tomato salsa, pickled white cabbage, coriander and seeds of paradise (G)(D)(S)(N)(F) 🌿

## QUESADILLAS

### SMOKED CHORIZO QUESADILLA // 55

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

### ACHIOTE CHICKEN QUESADILLA // 45

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

### CARNE ASADA QUESADILLA // 60

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

### MUSHROOM QUESADILLA // 50

Flour tortilla filled with mushrooms mix and melted cheese, served with sweet chili crema. (D)(G)(V)

## NACHOS

### BARBOSSA SIGNATURE NACHOS // 65

Homemade tortilla chips smothered in melted cheese, topped with sour cream, jalapeño, red chili, scallions, coriander, tomato salsa and guacamole. (D)(V)

#### 🌿 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 (F)(G)(S)(N) 🌿

### BARBOSSA CEVICHE // 68

Seabass marinated in citrus dressing with avocado, cucumber, spring onion, jalapeño, coriander, and cilantro oil garnished with pumpkin sunflower seeds (F) 🌿

### SHRIMP AGUACHILE // 58

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

### TROPICAL COCONUT CEVICHE // 78

Black cod in coconut-lime dressing, with red chili, red onion, radish, avocado, and coriander. (F) 🌿

SHELLFISH (S) FISH (F) GLUTEN (G) VEGETARIAN (V) DAIRY (D) NUTS (N) EGG (E) 🌿 MILD 1 🌶️ HOT

If you have any allergies or intolerances, please inform our service team prior to ordering. While we take every precaution, we cannot guarantee that dishes are free from traces of allergens due to shared preparation space.

All Prices Are Inclusive of 5% VAT



## TACOS

All tacos are served on homemade corn tortillas (Gluten) with choice of homemade salsa verde or salsa de arbol.

|                                                                                                                                            | ONE | THREE |                                                                                                                                                           | ONE | THREE |
|--------------------------------------------------------------------------------------------------------------------------------------------|-----|-------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-------|
| <b>ACHIOTE CHICKEN</b>                                                                                                                     | 26  | 72    | <b>CRISPY COD</b>                                                                                                                                         | 26  | 72    |
| Grilled chicken with pineapple salsa topped with sour cream, crispy shallots and achiote hot sauce (D)(G)(S)(F) 🌿                          |     |       | Crispy black cod topped with pickled red cabbage, voltron sauce, green apple julienne, sour cream and cilantro (D)(G)(F) 🌶️                               |     |       |
| <b>CARNE ASADA</b>                                                                                                                         | 29  | 79    | <b>BAJA SHRIMP</b>                                                                                                                                        | 26  | 72    |
| Grilled steak topped with avocado, crispy shallots, chipotle mayo, fresh lime and tomatillo salsa (G)(S)(E)(F)(D) 🌿                        |     |       | Crispy shrimp topped with lettuce, garlic mayo, valentina, pickled turnip, and seeds of paradise (G)(S)(D)(E) 🌶️                                          |     |       |
| <b>MEXICAN CHORIZO</b>                                                                                                                     | 29  | 79    | <b>CRISPY CAULIFLOWER</b>                                                                                                                                 | 26  | 72    |
| Beef chorizo topped with guacamole, crispy shallots, mango salsa and habanero mayo (D)(G)(E) 🌿                                             |     |       | Crispy cauliflower topped with pickled celery, charred pepper sauce, sour cream, guacamole, and pickled jalapeño, garnished with spring onion (D)(G)(V) 🌿 |     |       |
| <b>POLLO FRITO</b>                                                                                                                         | 26  | 72    | <b>BIRRIA</b>                                                                                                                                             | 28  | 76    |
| Crispy chicken tossed with our homemade peanut lime hot sauce topped pickled white cabbage, sour cream and tomato salsa (D)(G)(N)(S)(F) 🌶️ |     |       | Slow cooked lamb topped with onion, cilantro and salsa verde (G)(E)(D) 🌿                                                                                  |     |       |
| <b>QUESABIRRIA</b>                                                                                                                         | 32  | 92    | <b>BARBOSSA TACO PLATTER</b>                                                                                                                              | 219 |       |
| Slow cooked lamb birria topped with jack cheese served with birria sauce on the side (D) 🌶️                                                |     |       | 10 tacos selected by our chef<br>2 Achiote Chicken, 2 Pollo Frito, 2 Carne Asada,<br>1 Mexican Chorizo, 1 Crispy Cauliflower, 2 Baja Shrimp               |     |       |
|                                                                                                                                            |     |       | <b>ULTIMATE TACO PLATTER (SELECT 10 TACOS)</b>                                                                                                            | 229 |       |

## MAINS

- AL PASTOR CHICKEN // 155**  
Achiote marinated chicken served with peri peri sauce on the side, baked sweet potato, and kale sautéed with chili garlic
- SEABASS FILLET // 165**  
Grilled seabass fillet seasoned with cajun spices, and balsamic soy glaze served with jicama slaw, charred grilled lemon wedge, and your choice of two sides (F)
- EL POLLO LOCO // 150** 🌿  
Half fried chicken garnished with pickled red chili, coriander and jalapeño, served with chipotle BBQ sauce and sweet chili crema on the side (G)(S)(F)(D)
- GARLIC BUTTER SHRIMP // 95**  
Grilled garlic butter shrimp with a hint of lemon, served over savory Mexican rice and finished with fresh parsley. (S)(D)(G)

## CARNE

- TENDERLOIN // 290**  
Served with salsa picante, demi-glaze, homemade chili chimichurri, and your choice of two sides. (G)(D)
- THE BIG TOMMY // 835**  
1.3kg US prime cut Tomahawk served with spicy Mexican fries, homemade chili chimichurri, demi-glaze, cilantro, and salsa picante and a side of sautéed kale with chili garlic (G)(D)
- RIB EYE STEAK // 295**  
Served with salsa picante, chili chimichurri, demi-glaze and your choice of two sides. (G)(D)
- BARBACOA // 175**  
Slow cooked lamb with barbacoa broth, avocado slices, topped with pickled onion served with salsa verde, corn tortillas, and sour cream. (G)(D)(E)

## SIDES

- SPICED FRIES // 30**  
French fries seasoned with Mexican spicy seasoning (G)(V) 🌿
- MEXICAN RICE // 35**  
Rice cooked with tomato, corn, and ancho chili, topped with spring onion and lime wedge (D)(V) 🌿
- PADRÓN PEPPERS // 38**  
Sautéed ancho and arbol pepper served with sour cream (D)(V) 🌿
- SAUTÉED KALE // 30**  
Kale sautéed with garlic and chili (V) 🌿
- SWEET BATATAS BRAVAS // 49**  
Sweet potato fries topped with bravas sauce, sweet chili cream and chopped coriander (D)(G)(V) 🌿

## DESSERTS

- CHURROS // 45**  
Crispy golden churros dusted with cinnamon sugar, served with warm cajeta or Nutella sauce. (G)(D)(N)(E)(V)
- LOTUS CHEESECAKE // 65**  
Creamy cheesecake topped with a Lotus biscoff crust. (G)(D)(V)
- VOLCÁN DE CHOCOLATE // 60**  
Warm chocolate fondant with a melting center, served with creamy vanilla ice cream. (D)(G)(E)(V)
- TRES LECHEs // 65**  
Homemade vanilla sponge cake soaked with "three milks", topped with whipped cream and berries. (D)(G)(E)(V)
- ICE CREAM**  
Two scoops // 40 Three scoops // 50  
Ask our waiter for available flavours.

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