Menu

SABINA'S MEXICAN SUPPER CLUB

WELCOME

Warm jalapeño cornbread, lime whipped ricotta, chilli oil

FIRST COURSE

Tuna and cucumber tostada with guacamole, fried leek

Vegetarian: roasted cauliflower
pickled red onion tostada with a chilli sourcream

SECOND COURSE

Stone bass in a coconut aji amarillo sauce with pickled radish, jalapeno, grapes, dill and herb oil

Vegetarian: Seared oyster mushrooms in a coconut aji amarillo sauce with pickled radish, jalapeno, grapes, dill and herb oil

THIRD COURSE

Slow-cooked beef short rib birria tacos with coriander and onion, cheese and a beef consommé

Vegetarian: Pulled oyster mushroom birria tacos with coriander and onion, cheese and a vegetarian consommé

FOURTH COURSE

Apricot chipotle chicken served with garlic, coriander rice, and charred sweetcorn salad

Vegetarian: Grilled spiced tofu, garlic rice, and padron peppers

DESSERT

Dulce de Leche Creme Brulee
with burnt orange topping