



# ACUUYO

Crafted from Mexican Heritage



## STARTERS

Hamachi tiradito \$27  
*Hamachi crudo, on a tomatillo, serrano & avocado sauce, finished with salsa macha.*

Tarasca soup \$18  
*Creamy pinto beans, roasted tomatoes & smoked ancho chiles.*

Caesar salad \$19  
*Roasted gem lettuce, classic caesar dressing, breadcrumbs and parmesan cheese.*

TACOS (2 pieces)  
The forgotten \$18  
*Grilled octopus "zarandeado" on a corn tortilla, pickled red onion.*

The speechless \$18  
*Beef tongue on a corn tortilla, chile de uña & avocado cream.*

Asadito \$20  
*Ribeye on a corn tortilla, crusted queso fresco & sliced avocado.  
(Add bone marrow \$4)*

TOSTADAS  
The Mexican albacore \$13  
*Albacore crudo, sliced avocado, serrano mayo & sour black sauce.*

The green prawns & scallops \$14  
*Prawns and scallops in aguachile, sliced avocado, cucumber & red onion.*

Colimita \$12  
*Colima-style cauliflower ceviche, aquafaba mayo and bottled Mexican sauces.*

## ENTRÉES

Zarandeado cod & octopus \$33  
*Marinated in adobo and then grilled. Served in a charred banana leaf.*

Lion's mane enchiladas \$21  
*Tortilla filled with sautéed mushrooms, finished with moreliana sauce.*

Duck confit pipian \$28  
*Slow cooked duck leg, nutty pumpkin seed mole and pickled onions.*

Gorditas (2 pieces) \$26  
*Hand-formed corn masa, crispy pork belly, finished with lettuce, cream & cheese.*



## SIDES

Tableside Guacamole

\$15

*Freshly handcrafted by your server & finished to your taste.*

Fideo seco

\$11

*Toasted vermicelli simmered in a tomato-chile broth, finished dry.*

Frijoles de fiesta

\$12

*Slow-cooked refried beans with pork belly, chorizo and chiles.*

Rosted veggies

\$9

*Roasted seasonal vegetables, bringing out their natural sweetness.*

## DESSERT

Flan de la casa

\$14

*Silk slow-cooked caramel custard, inspired by my grandmother.*

Corn bread

\$13

*Warm corn pudding, served with cheese ice cream.*

Ice cream & sorbet

\$12

*Seasonal flavour ice cream or sorbet.*