## MENU

## ENTRÉE

Pulled chicken and chick pea Carnitas set in a cornbread crust, finished with romesco sauce.

## MAIN COURSE

Margarita glazed pork ribs served on sweet potato purée with beet and carrot slaw.

Chicken breast coated with Cuban spiced dukkha, sided with chipotle sour cream and taco seasoned wedges.

Baked fresh fish of the day with a sweet corn, black bean, cilantro, and tomato salsa.

(GF)

A vibrant vegan patty with a mix of beans, peas, spinach and aromatic spices topped with beet and carrot slaw and tomato chutney.

(V) (GF) (DF) (V)

## **DESSERT**

Chocolate, espresso and chili mousse layed to rest in a dark chocolate coffin lined with salted caramel. Dusted with a day of the dead dirt.