

CEVICHE

KINGFISH TOSTADITOS x4. 15.9
small crispy blue corn tortillas topped w fresh lime cured kingfish, cilantro, fresh jalapeno, lettuce, tomato & red onion

MARINATED OCTOPUS 15.5
slow cooked octopus, chilled and tossed w olive oil, avocado, orange segments, cherry tomato, pickled peppers and red onion w rocket and green banana crisps

★ **MASTER KIM 5 STAR CEVICHE 16.9**
local red snapper ceviche, lemon cured red snapper in a orange-gochujang sauce with avocado, daikon, cucumber, tomato, green onion and lettuce in a rice paper basket

ANJOJITOS SNACKS

ELOTE 5.5ea
chargrilled yellow corn, brushed w chipotle mayonesa, dry cheese & lime

ALBONDIGAS x5 13.5
beef & pork meatballs, corn porridge & charred tomato salsa

CHILIES RELLENOS x2 12.9
corn meal crusted mild green chilies filled w sweet potato, smokey cream cheese, garbanzo beans, spinach & roasted shallot with pipian verde, sour cream & tomato

AREPAS x3 16.8
mini colombian corn cakes topped w guacamole, slow cooked beef, capsicum, dry cheese & hogao

★ **MASTER KIMS 5 STAR WINGS x6. 15.5**
crispy chicken wings, tossed w chipotle gochujang sauce with green onion, sesame, wasabi mayonesa and pickled daikon & carrot

NACHOS SANTOS 16.9
crispy yellow corn tortillas, green onion, salsa, cilantro, jalapeno, black beans, dry cheese, crema & guajillo sauce - tortilla chips cooked and seasoned in house

PORK RIBS 17.9
grilled pork ribs tossed in a guajillo-hibiscus glaze w crispy turmeric cauliflower and chipotle aioli

BEEF TAQUITOS(mexican spring roll)x6 14.5
crispy corn tortillas filled w. pulled beef brisket, caramelized onion, cheese, carrot & cilantro served w refried black beans, pickled red onion, salsa and crema

CALAMAR FRITO 14.9
fried squid tossed with green onion & bird's eye chilli served with salsita and smokey paprika-tabasco aioli for dipping

TACOS

SMOKEY CHICKEN 7.5
cumin & coriander grilled & pulled chicken, creamy chipotle slaw, shredded lettuce, black bean salsa & onion crisps

★ **MASTER KIMS 5 STAR BEEF 10.5**
flour tortilla with sliced sweet soy-habanero glazed beef filet, shredded lettuce, pickled daikon, spinach, asian pear, sesame seed, tomato and gochujang mayonesa

BELLY AND BEANS 7.9
flour tortilla with seared pork belly, black bean salsa, shredded lettuce, raddish, pear-habanero mayonesa, fresh white onion and tomato

VERDURAS Y ESQUITES 6.9
pinto bean,poblano, pumpkin, cilantro, potato, zucchini & roasted corn-cheese salsa w shredded lettuce

FLATHEAD AND BAROSSA GYPSY BACON. 10.9
in a corn tortilla with lettuce, capers, black olive, tomato salsa and chimmichurri mayonesa

BARBACOA ALL LOVED UP 9.5
shredded slow cooked lamb, fresh white onion, cilantro, goat's curd & beetroot salsa

★ **MASTER KIMS 5 STAR CHICKEN 8.9**
flour tortilla with crispy chicken, wasabi mayonesa, pickled vegetables, cilantro & daikon kimchi

CRISPY PORK 8.5
marinated crispy pork, lettuce, smoked cashew-gochujang butter, salsa verde, pepper slaw & dry cheese

TOSTONES

SMASHED CRISPY PLANTAINS TOPPED WITH

VEGAN BLEND. 14.9
smoked corn, black bean-soy protein chilli, creamy tofu, grilled spinach, guacamole and vegan cheese

CRISPY PRAWN 17.9
coconut dusted South Australian prawns, creamy slaw and mango salsa.

ORANGE HABANERO DUCK 16.9
pinto bean mash, shredded lettuce, habanero-orange duck, smoked corn salsa, red onion, crema and dry cheese

★ **MASTER KIMS 5 STAR BEEF 15.9**
seared bulgogi beef, cilantro pesto, chipotle aioli and apple kimchi

PLATOS GRANDES

VEGETARIAN ENCHILADAS 21.5
corn tortillas filled with carrot, zucchini, onion, pablano, herb & smoked corn w zucchini creme, cheese blend, spinach, salsa, chipotle, red cabbage & mushroom chips

★ **SLOW COOKED BEEF SHORT RIBS. 37**
ribs, rice & pickled red cabbage w master kims 5 star soy-morita sauce

DUCK DIRTY DUCK 28.5
crispy slow cooked duck leg with pulled duck rice, pickled jalapeno, black beans, w rocket tossed in a cilantro pesto, pepitas and parmesan.

BRAZILIAN BLACK BEAN STEW 25.9
with braised pork scotch, chorizo sausage, pork belly & speck w fresh orange, farofa & rice

GUAJILLO & GARLIC PRAWNS 28.9
pan sauteed South Australian prawns cooked w guajillo chilli, garlic, olive oil & grated tomato w crusty sourdough bread

HAMBURGUESA HAVANA 17.9
beef, pork and chorizo pattie served w house made pickle, creamy chipotle slaw & crinkle cuts

BIRD IN A BOWL 24.9
poached chicken breast w salad leaves, mint, cilantro, jicama, pineapple, orange, crispy tortilla strips & chipotle-honey vinaigrette

HEARTS OF PALM SALAD 16.9
hearts of palm & frisse, orange segments, diced dates, shallot crisps, coconut, roasted almonds & coconut vinaigrette

CAESAR SALAD 14.9
smokey grilled cos lettuce, crouton, parmesan-anchovy dressing

LOVE FOR LATIN

PASSIONFRUIT DAIQUIRI 14.5
santiago de cuba rum, passionfruit puree and lime

HAVANA CUP. 16.5
havana club rum, cucumber, lime, orange, mint & ginger beer

ROPA VIEJA. 26.9
slow cooked beef brisket, shredded w onion, green olive, herbs capsicum served w fresh tomato salsa, black beans, cumin and rice

ARROZ CON LECHE Y COCONUT 8.9
short grain rice pudding w lemon, cinnamon, toasted coconut and fresh whipped cream