

- THE - MECHANIC

SHARED BANQUET

minimum 4 people

**\$39/
PERSON**

CEVICHE TOSTADITOS

small crispy corn tortillas topped w fresh lime cured kingfish, cilantro, jalapeño, tomato & red onion

ELOTE

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

★ MASTER KIMS 5 STAR WINGS

crispy chicken wings, tossed w chipotle gochujang sauce, green onion & sesame, wasabi mayonesa, daikon & carrot pickled

*ask for sauce on side if you don't like sticky fingers

BIRD IN A BOWL

plancha seared chicken breast tossed w salad leaves, mint, cilantro, jicama, pineapple, orange crispy corn tortillas & chipotle-honey vinaigrette

FEIJOADA

Brazilian black bean stew w braised pork, chorizo sausage, pork belly & speck served w rice, farofa & fresh orange

BEEF BRISKET

36 hour slow cooked beef brisket w. smokey spinach tamal, pickled red cabbage & soy-morita glaze

ENSALADA CAESAR

smokey grilled cos lettuce, croutons, parmesan, tossed w. creamy-black pepper & anchovy dressing

ADD TACO PER PERSON \$5

TRES LECHES

traditional sponge 3 milk cake w caramelised bananas

CORN CAKE

venezuelan flourless corn cake w dulce de leche caramel & whipped cream

F I E S T A

SHARED BANQUET

minimum 4 people

\$49/
PERSON

CEVICHE TOSTADITOS

small crispy corn tortillas topped w fresh lime cured kingfish, cilantro, jalapeño, tomato & red onion

NACHOS SANTOS

crispy yellow corn tortillas, green onion, tomatilla salsa, cilantro, jalapeño, dry cheese & crema

ELOTE

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

★MASTER KIMS 5 STAR WINGS

crispy chicken wings, tossed w chipotle gochujang sauce, green onion & sesame, wasabi mayonesa, daikon & carrot pickled

*ask for sauce on side if you don't like sticky fingers

ALBONDIGAS

beef & pork meatballs, corn porridge & charred tomato salsa

ENSALADA DE PALMITOS

hearts of palm & frisse, orange segments, dried dates, shallot crisps, coconut, almonds, mixed greens & coconut vinaigrette

MOQUECA

brazilian fish stew w snapper fillet, local green prawns & mussels, dende oil, capsicum, red onion, coconut milk, cilantro & rice

BIRD IN A BOWL

plancha seared chicken breast tossed w salad leaves, mint, cilantro, jicama, pineapple, orange, crispy corn tortillas & chipotle-honey vinaigrette

BEEF BRISKET

36 hour slow cooked beef brisket w. smokey spinach tamal, pickled red cabbage & soy-morita glaze

ADD TACO PER PERSON \$5

TRES LECHE

traditional sponge 3 milk cake w caramelised bananas

CORN CAKE

venezuelan flourless corn cake w dulce de leche caramel & whipped cream