

**- THE -  
MECHANIC**

**SHARED BANQUET**

minimum 4 people

**\$55/  
PERSON**

**ELOTE . . . . .**

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

**NACHOS SANTOS**

crispy yellow corn tortillas with guajillo-tomato sauce, green  
onion, jalapenos, black beans, cheese blend,  
salsa Mexicana, dry cheese and crema

**★ MASTER KIMS 5 STAR WINGS . . . . .**

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

**BIRD IN A BOWL . . . . .**

poached chicken breast tossed w salad leaves, mint,  
cilantro, jicama, pineapple, orange,crispy corn tortillas &  
chipotle-agave vinaigrette

**VEGETARIAN ENCHILADAS . . . . .**

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

**BEEF BRISKET . . . . .**

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

**BROWNIE BITES. . . . .**

bite sized ancho chile chocolate brownie with fresh  
whipped cream

**ADD A TACO PER PERSON \$7**

extra option on back

**F I E S T A**

**SHARED SNACK**

minimum 2 people

**\$35/  
PERSON**

**ELOTE . . . . .**

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

**NACHOS SANTOS**

crispy yellow corn tortillas with guajillo-tomato sauce, green  
onion, jalapenos, black beans, cheese blend,  
salsa Mexicana, dry cheese and crema

**★ MASTER KIMS 5 STAR WINGS . . . . .**

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

**TACO OF CHOICE . . . . .**

select a taco each, see inside menu for options.

**SHARED DESSERT OF CHOICE . . . . .**

select a dessert shared between 2

**COCO LOCO**

creamy coconut rice pudding w. non-dairy vanilla icecream,  
mango orange reduction, pomegranate molasses, & pepita  
brittle (vegan)

**CORN CAKE**

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

**ANCHO CHILE CHOCOLATE**

brownie bites with whipped cream



# ANTOJITOS

## SNACKS

### TOTOPOSY SALSAS \$12.50

house seasoned corn chips with tomatillo salsa

### ELOTE \$6.90 ea

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

### NACHOS SANTOS \$19.90

crispy yellow corn tortillas with guajillo-tomato sauce, green onion, jalapenos, black beans, cheese blend, salsa Mexicana, dry cheese and crema

### ★ MASTERKIMS 5 STAR WINGS x6 \$16.90

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

### ★ PAPAS FRITAS \$7.50

crinkle fries w gochujang mayonesa

### TAQUITOS DORADOS x3 pce \$19.50

crispy corn tortillas filled with slow cooked beef brisket, cheese blend, cilantro, caramelised onion and house made habanero hot sauce with shredded lettuce, guacamole & dry cheese

# PLATOS GRANDES

### VEGETARIAN ENCHILADAS \$28.50

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

### DUCK DIRTY DUCK \$34.90

crispy slow cooked boneless duck leg w pulled duck rice, pickled jalapeno, black beans, w rocket tossed in a cilantro pesto, pepitas & parmesan

### BIRD IN A BOWL \$29.50

amazing poached chicken breast salad - leaves, mint, cherry tomato, cilantro, pineapple, orange, crispy tortilla strips & chipotle-agave vinaigrette

### ECUADORIAN CHICKEN STEW \$29.70

slow cooked chicken maryland with pork belly, hominy, potatoes, carrot & corn in a paprika broth with green rice

### COSTILLAS DE CARNE 39.5

36hr slow cooked and smoked beef rib with poblano-black bean salsa, mashed potatoes, grilled spinach & soy-morita glaze

# TACOS

### ★ KFCTACO \$11.49 ea

flour tortilla with Korean Fried Cauliflower, wasabi mayonesa, pickled vegetables, gochujang, sesame seeds, cilantro and daikon kimchi

### BELLY AND BEANS \$12.90 ea

flour tortilla with seared pork belly, black bean salsa, shredded lettuce, radish, pear-habanero mayonesa, fresh white onion and tomato

### HABANERO HAPPINESS \$13.90 ea

slow cooked beef brisket shredded with caramelised onion, habanero, cheese blend, pepper slaw, lettuce, avocado and tomato in a flour tortilla

### CRISPY KINGFISH \$14.90 ea

crispy kingfish fillet with shredded lettuce, pineapple black bean salsa & jalapeno mayonesa in a flour tortilla

### CRISPY-CRUMBED CHICKEN (NOT GF) \$9.90 ea

crumbed chicken, smoked corn, chipotle mayo

### LAMBTACO \$10.90 ea

slow cooked lamb shoulder, lettuce, crema, tomato, pickled jalapenos, cilantro

### BEEF CHEEK TACO \$9.90 ea

slow cooked beef cheek, pico de gallo, lettuce, guacamole, pickled red onion

### CHIPOTLE VEEF AND CHEESE \$11.60 ea

chipotle, veef and cheese in a corn tortilla with shredded lettuce, caramelised onion, potato, mushroom, salsa, avocado, mayonesa and red cabbage

## WEEKLY WHIM FROM THE MECHANICS WORKSHOP

### BEEF BRISKET \$36.90

36 hour slow cooked beef brisket with smokey spinach, mashed potato, pickled red cabbage & soy-morita glaze



## PLANT BASED

### VEGAN ELOTE \$6.90 ea

chargrilled yellow corn, brushed w vegan chipotle mayonesa, nutritional yeast flakes & lime

### EMPANADAS \$16.90

corn masa turnovers filled w achiote pea & soy protein mince with non dairy cheese, smoked corn, black beans, chipotle, green onion & cilantro w salsa mexicana, chipotle mayonesa, guacamole & pickled red onion

### VEGAN ENCHILADAS \$28.50

corn tortillas filled with carrot, zucchini, onion, poblano, herb & smoked corn w guajillo sauce, vegan cheese, spinach, salsa, chipotle, red cabbage, rice, black beans & mushroom chips

### ★ KFCTACO \$11.49 ea

flour tortilla w Korean Fried Cauliflower, wasabi mayonesa, pickled vegetables, gochujang, sesame seeds, cilantro and daikon kimchi

### CHIPOTLE VEEF AND CHEESE TACO \$12.90 ea

chipotle, veef and cheese in a corn tortilla with shredded lettuce, caramelised onion, potato, mushroom, salsa, avocado, mayonesa and red cabbage

### CHILES RELLENOS \$21.90

crumbed green chiles stuffed with non dairy cream cheese, smoked corn, paprika, garlic and green onion with rocket, cilantro pesto, tomato, lemon oil and chipotle

### BROCCOLI A LA PARRILLA \$12.90 (vegan)

chargrilled broccoli with chipotle mayo, vegan parmesan, nutritional yeast and a grilled lemon wedge.

## DESSERTS

### COCO LOCO \$16.50

creamy coconut rice pudding w. non-dairy vanilla icecream, mango orange reduction, pomegranate molasses, & pepita brittle (vegan)

### CORN CAKE \$14.50

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

### ANCHO CHILE CHOCOLATE \$12.90

brownie bites with whipped cream