

Ancestral gastronomy
from Oaxaca, México



Ancient Mezcal library
and cocktails

CHEF'S TASTING MENU \$80

Add \$55 Beverage Experience

ENTRADAS

MARKET FISH CEVICHE GF, DF

Mango sauce, spicy edamame, fermented cucumber, leche de tigre

NV STEFANO LUBIANA BRUT RESERVE, TASMANIA

MAÍZ

BLUE SWIMMER CRAB MEMELITAS, GF

Marinated spicy crab, guacachile, chichilo sauce

2019 SALVARD BLANC, SAUVIGNON BLANC, FRANCE

FUERTES

ANCIENT SPATCHCOCK

Coloradito mole, roasted hazelnuts

CRISPY PORK BELLY GF, DF

Mole verde, roasted choko, baby corn, macadamia

2019 EXOPTO 'BOZETO' TEMPRANILLO, SPAIN

ACOMPAÑANTES

GREEN BEANS EMULSION GF, DF

Garlic emulsion, crushed almonds, olive oil

FINAL FELIZ

CHOCOLATE TACO

Cacao tortilla, roasted pineapple, mulberry and oaxacan chocolate

A COPITA OF AGAVE



No split bills. 1.5% surcharge on credit cards. 10% surcharge on Sundays. 15% surcharge on Public Holidays. 10% service charge added to groups of 10+.

Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be completely allergen-free.

Follow us @santacatarina.mexican

156

Clarence
STREET

