

EL PRIMO SANCHEZ

69 GROUP DINING MENU

GUACAMOLE

CHILI OIL, TOTOPOS (VG,GF)

KINGFISH TOSTADA

SMOKED SOY-HABANERO MAYO, FURIKAKE, WASABI LEAF (GF)

ROASTED CORN

LIME MAYO, CHILE DEL QUE PICA, SALTED RICOTTA (V,GF)

AL PASTOR TACO

ACHIOTE MARINATED PORK BELLY, COOKED OVER COALS,
PINEAPPLE, SALSA VERDE, JARDÍN (GF)

PINK LING TACO

BAJA BASE, CABBAGE, CARROT, CORIANDER

CHARCOAL TIGER PRAWNS

CHILLI BUTTER, SHISO (GF)

PAPAS A LA SANCHEZ

SPECIAL SEASONING, ROASTED HABANERO MAYO, (V,GF)

ROASTED BRUSSEL SPROUTS

SMOKED ALMONDS, MANDARIN/TEPACHE DRESSING (VG,GF)

ADD \$7 PER PERSON

MARGARITA CHEESECAKE (v)

Menus are subject to seasonal change. We can cater to most special dietary requirements and allergies, please advise our staff. Due to the potential of trace allergens, we are unable to guarantee complete allergen free dining. (gf) – gluten free (gfo) – gluten free option (v) – vegetarian (vg) – vegan. All credit card transactions incur a 1% processing fee. 10% gratuity applies for groups of 6+. 15% surcharge applies on all public holidays.