Corazon's Set Taco Menu Lunch Every Day + Dinner before 6:30 pm and again after 9:30 pm

Botanas

BEEF TARTARE bavette steak, egg yolk, roast habanero crema, chopped jalapenos & onions

SIKIL PAK spiced pumpkin seed dip, with jicama, carrot & cucumber strips (v)

7acos

Choose any pair. Served with a portion of drunken black beans (*)

CARNITAS slow cooked pork belly & collar, in a marinade of o.j., Mexican oregano, cinnamon & garlic, served with crispy pork skin, pickled jalapeno & salsa verde

LENGUA 12 hour braised ox tongue, pearl onions, serrano, red wine jus

CARNE ASADA chipotle, orange & soy marinated hanger steak, pickled onions, avocado

BARBACOA lamb shoulder & liver — rubbed in housemade adobo, wrapped in banana leaf — cooked for 7 hours and served with salsa borracha* & lambs lettuce

BAJA FISH beer battered fish, red & white shredded cabbage, chipotle mayo

THE GUV'NOR king prawns & baby shrimps grilled with mixed peppers, tomatoes & onions; garlic, butter, cream & oaxacan cheese goodness

the OC carrot & fennel puree, crumbled ginger tostadas, shaved coconut, chipotle oil (v)

HORACIO roast butternut squash, wild mushrooms, huitlacoche, crispy chestnuts, queso fresco (v, n)

Postres

COCONUT FLAN the classic caramel treat made with coconut milk, topped with toasted coconut

ICE CREAM or SORBET please ask for our flavours 'del dia'

2 courses - L 16 | 3 courses - L 19

(N) Contains nuts. (V) Vegetarian (*) Contains Tequila!

Please note the Lengua, Barbacoa & Guv'nor are not available during brunch on Saturday and Sunday. Please note our drunken black beans contain pork.

If you have a allergy or special dietary need, please let us know - a manager will serve you.

A discretionary service charge of 12.5% will be added to your bill - every penny goes to the team.