



TIJUANA

Carmelita Molino y Cocina

29th October - 2nd November

Seafood Platter, Baja Style

Scallop, Ginger Scallion, Preserved Lemon |

Oyster Tijuana Style | Cockle Ceviche | Fish Tostada

Cornish Tuna Warayaki, Salsa Tatemada, Tostadas, Oyster
Mayo, Seed Salsa Macha

Tamal de Westcombe Cheddar, Nixtamalised & Pickled
Winter Tomatoes

Roasted Kale Caesar Salad

Winter Vegetable Mole, Roasted Chicken, Tortillas

Burnt Tortilla Sorbet, Cinnamon Toffee, Crumble de Cacao

We source our produce from ethically-minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change.