

31
10

Motel-Mexicola

DIA DE LOS + MUERTOS +

20
24

SEMINYAK

(AVAILABLE 6PM - 10.30PM)

"ESPECIALES"

GUACAMOLE (GF,DF) 95

SMASHED AVOCADO, PICO DE GALLO, HOMEMADE CORN CHIPS

ESQUITES (GF) 40

GRILLED CORN WITH CHIPOTLE MAYO, CHEESE, SOUR CREAM & TAJIN

TOSTADA DE CANGREJO (GF,DF) 75

BLUE SWIMMER CRAB, RED ONION MAYO, SALSA ADOBO, CRISPY LEEK, TAJIN

TOSTADA DE HONGOS (GF) 45

ROASTED MUSHROOM, CHILLI, CORIANDER, CHARRED CAULIFLOWER SALSA, GUACAMOLE, PARMESAN CHEESE

AGUACHILE MIXTO (DF) 120

LIME CURED PRAWN & SNAPPER, STEAMED OCTOPUS & CLAMS, SPICY CUCUMBER, GREEN CHILLI SAUCE, AVOCADO, RADISH, ONION, SALTED CRACKERS

ENSALADA CÉSAR "TIJUANA" (GF) 120

COS LEAVES DRESSED WITH CAESAR DRESSING, SOFT BOILED EGGS, PEPITAS, TORTILLA CHIPS, PARMESAN CHEESE & TAJIN

TAMAL DE POLLO (GF) 110

CHICKEN TINGA TAMAL, AVOCADO, ONION & SALSA ROJO

TAMAL VEGETARIANO (GF) 80

BLACKBEAN & CHEESE TAMAL, PICO DE GALLO & SALSA ROJO

POZOLE ROJO (GF,DF) 120

CHICKEN STEW, HOMINY, RED CHILLI, TOMATO, AVOCADO

PESCADO FRITO (GF) 240

MARINATED & DEEP FRIED WHOLE MARKET FISH, JICAMA & CITRUS, HERB SALAD, MASECA TORTILLAS & CORIANDER CREMA

CARNE ASADA 450

AUSTRALIAN ANGUS MB4 SIRLOIN, ONION, RADISH, HABANERO SALSA & OAXACA CHEESE QUESADILLAS

PAN DE MUERTOS Y CHOCOLATE CALIENTE 70

SUGAR COATED BRIOCHE BUN WITH HOT CHOCOLATE

CHURROS 60

MEXICAN DOUGHNUTS, DULCE DE LECHE, CHOCOLATE SAUCE & CINNAMON SUGAR

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SEMINYAK

(AVAILABLE 6PM - 1.30AM)

"TACOS"

BIRRIA DE RES (GF) 55

SLOW COOKED BEEF, SPICED CONSOMMÉ, ONION & CORIANDER SALSA

CHICHARRÓN (GF,DF) 55

BRAISED PORK IN SALSA VERDE, ONION & OREGANO SALSA,
CHICHARRÓN, PURSLANE

CAMARON AL CARBON 60

GRILLED KING PRAWN SERVED IN A CRISPY TORTILLA, SALSA ROJA,
AVOCADO, PICO DE GALLO

POLLO TINGA (GF,DF AVAILABLE) 60

ROASTED CHICKEN, SIMMERED IN A LIGHTLY SMOKEY TOMATO BROTH,
MELTED MOZARELLA, AVOCADO & SALSA CHILTEPIN

CALABAZA (V) 60

AGAVE ROASTED PUMKIN FRIED IN TEMPURA, GRILLED LEEKS,
PEPITAS, CHINTEXTLE MAYO

AL PASTOR (GF,DF) 60

ACHIOTE MARINATED PORK BELLY, ONION, PINEAPPLE & SALSA TAQUERIA

BAJA (DF) 55

TEMPURA FISH, WHITE CABBAGE, PICO DE GALLO, SALSA GOBERNADOR

"ANTOJITOS"

CALAMARES (GF AVAILABLE) 100

DEEP FRIED SQUID, CORIANDER, CHIPOTLE MAYO, LIME

FLOR DE CALABAZA QUESADILLAS (V) 120

ZUCCHINI FLOWER, OAXACA CHEESE TRUFFLED CORN GRILLED IN A FLOUR TORTILLA,
GARLIC CREMA

BIRRIA FLAUTAS 120

BIRRIA BRAISED BEEF CHEEK, MOZZARELLA & SALSA NEGRO