

Battleshop

menu

—by omar sanchèz

— food

michelada oyster - 1 piece	5.5
passionfruit aguachile oyster - 1 piece	5.5
mushroom tempura, hokkaido pumpkin, kosho chimichurri	14
tuna tostada, squid ink mayo, quail egg yolk	16
pulpo presse tostada, avocado, morita macha	15
padron pepers, whipped tahini, spicy honey, dukkah	12
cauliflower, almond sauce, salsa macha, parmesan	15
bbq dorade, guajillo adobo, achiote beurre monte	22
bbq pork neck, bok choy, pineapple sweet chili, tarragon jus	23

— desserts

riz au lait, poached peach, salted caramel, roasted almonds	11
fig sorbet, fig leaf meringue	11

food comes at the pace of the kitchen — sharing is always recommended
please inform us about any allergies or dietary restrictions