

# BAD HOMBRES GOOD FOOD

<b>Chips &amp; Guacamole</b> w/ Charred Jalapeno & Pico de Gallo <b>GF</b>	17
<b>Ceviche Acapulqueno</b> w/ Hearts of Palm, Cucumber, Tomato Sauce, Pico de Gallo & Guacamole ( <i>served w/ Corn Chips</i> )	22
<b>Nachos</b> w/ House Cheddar Cheese, Black Beans, Pico de Gallo, Guacamole & Cashew Cream <b>GF, N, S</b>	25
<b>Charred Corn (2)</b> w/ Chipotle Mayo & Sweet Pepita Powder <b>GF, S</b>	14
<b>'Tuna' Tostada</b> w/ Cured Watermelon, Cabbage, Chipotle Mayo & Sesame Seeds <b>GF, S</b>	9
<b>Asada Skewer</b> w/ Oyster Mushroom, Grilled Veggies, Chimichurri & House Chipotle BBQ <b>GF (+3 Add Burrito Wrap)</b>	15
<b>Quesadilla</b> w/ "Oaxaca" Cheese, Kale & Roast Tomato Salsa <b>GF, N, S</b>	15
<b>TACOS (Choose a Taco filling)*</b> w/ Corn Soft tortilla & Salsa <b>GF</b>	8 ea
<ul style="list-style-type: none"> <li>- <b>Barra Vieja Mushroom 'Fish'</b>, w/ Lettuce, Mango Habanero Crema Pico de Gallo &amp; Furikake <b>GF, N</b></li> <li>- <b>Miso Eggplant</b> w/ Pineapple Habanero Salsa &amp; Miso Caramel <b>GF, S</b></li> <li>- <b>Pastor King Mushroom</b> w/ Cashew Crema, Pico de Gallo &amp; Pineapple <b>GF, N</b></li> <li>- <b>Jackfruit Tinga</b> w/ Red Cabbage, Chipotle Mayo, Pickled Onion &amp; Coriander <b>GF, S</b></li> </ul>	
<b>Make it a Bowl</b> w/ Jasmin Rice, Braised Black Beans, Pico de Gallo, Corn, Shredded Cabbage, Nopales, Pepitas & Guacamole <b>GF</b>	25
<b>BH Cauliflower</b> w/ Oregano-Paprika Salt, Cashew Crema, Salsa Verde, Coriander & Onion ( <i>served w/ Corn Tortillas</i> ) <b>GF, N</b>	34
<b>FABLE Mushroom Birria Tacos (4)</b> w/ Coriander, Onion, Salsa Verde, Crispy Enoki Mushroom & Dipping Consomé <b>GF, S</b>	34
<b>DESSERT</b>	
<b>Sweet Corn &amp; Coconut Creme Brûlée</b> w/ Burnt Cacao Sugar <b>GF</b>	13

OUR KITCHEN IS FULLY VEGAN AND GLUTEN FREE. PLEASE INFORM THE STAFF OF ALLERGIES/SPECIAL DIETARY REQUIREMENTS (we reserve the right to refuse service)

**GF = GLUTEN FREE**

**N = NUTS**

**S = SOY**

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## **BANQUET MENU** **\$45PP (8+PAX)**

### **STARTERS**

- Chips & Guacamole** w/ Tomato, Coriander, Onion & Jalapeño **GF**  
**Charred Corn** w/ Chipotle Mayo & Sweet Pepita Parmesan **GF, S**  
**Pastor Mushroom Bowl** w/ Jasmin Rice, Braised Black Beans,  
Pico de Gallo, Corn, Shredded Cabbage, Nopales,  
Pepitas & Guacamole **GF**

### **TACOS**

- Miso Eggplant**  
w/ Pineapple Habanero Salsa  
& Miso Caramel **GF, S**  
**Jackfruit Tinga**  
w/ Purple Cabbage, Pickled Onion  
Coriander & Chipotle Mayo **S, GF**

### **MAIN**

- BH Cauliflower** w/ Oregano-Paprika Salt, Cashew Crema, Salsa  
Verde, Coriander & Onion (*served w/ Corn Tortillas*) **GF, N**

### **DESSERT +\$5PP**

- Sweet Corn & Coconut Creme Brûlée** w/ Burnt Cacao Sugar **GF**

*Please note a surcharge of 15% applies on all bills on public holidays  
as well as a of 10% discretionary service charge for Groups of 8+*

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