

VIDA

SMALL PLATES

Guacamole VG/GF/DF Avocado, White Onion, Jalapeno, Matcha Verde, Tajin Lime Salt. Served With Tortilla Chips.	17	Chilaquiles Rojos V/GF Tortilla Chips, Warm Salsa Roja, Queso Fresco, Avocado Crema, Pasilla Crema, Pickled Radish	19
Tortilla Chips and Salsas VG/GF/DF Salsa Roja, Salsa Verde, Pico Di Gallo, Pickles	16	Agua Chile Verde GF/DFO Fresh Market Fish, Lightly Cured In Lime. Coriander, Jalepeno, Avocado, Red Onion	26
Elotes V/GF Chargrilled Corn, Chipotle Butter, Lime Mayo, Queso Fresco, Coriander	14	Taquitos Pollo GF Rolled And Fried Tortillas Filled With Chicken Topped With Pasilla Crema, Avocado, Iceberg Lettuce, Salsa Amarillo	18
Tostada De Camarón GF Crispy House-Made Tortilla Topped With Queensland King Prawn, Avocado Crema, Grapefruit, Coriander, Onion, Guajillo Chilli,	16	Calamari Asados GF/DF Chargrilled Squid, Pickled Green Tomato Salsa, Salsa Matcha Verde	24

TACOS

All Our Tortillas Are Made In House From Nixtamalized Corn Flour



Baja Fish (2) GF Battered Reef Fish, Charred Chipotle Pineapple Salsa, Avocado Crema, Pickled Cabbage, Lime	17	Cauliflower (2) VG/GF/DF Fried Cauliflower, Cashew Crema, Pickled Onion, Matcha Verde	17
Cochinita Pibil (2) GF/DF Braised Pork, Citrus and Achoite Glaze, Salsa Yucatan, Coriander	18	Chorizo Con Papas (2) GF Chorizo, Potatoes, Pasilla Crema, "Faux-Pales" White Onion, Coriander	18
Carne Asada (2) Flank Steak, Salsa Borracha, Esuites Style Corn, Queso Fresco, Tajin, Lime	19	Pollo (2) GF/DF Chargrilled Achiote Chicken Thigh, Salsa Verde, Pico Di Gallo, Pickled Onion	17

SIDES

Tortillas VG/GF/DF 6 Fresh House made Tortillas	5
Salsas And Condiments VG/GF/DF Salsa Roja, Salsa Verde, Pico Di Gallo, Pickles	8
Chilli Toredos VG/GF/DF Blistered Chilis and Onions Finished in Lime	6
Esquites V/GF Street Corn Salad, Pasilla Crema, Queso Fresco, Onion, Coriander, Lime	12
Cucumber Salad V/GF Cucumber, Pickled Onion, Lime Dressing, Fresh Chilli, Queso Fresco	10
Papas Fritas VG/GF/DF Crispy Fried Potatoes, Vidas Secret Seasoning	7
Corn Chips VG/GF/DF	5

MAINS

Our large plates can be enjoyed socially or solo. They are designed to be paired with our sides selection.

Agave Pumpkin GF/V Pipian Verde, Escabeche, Queso, Pepitas	25
Lamb Barbacoa GF/DF Lamb Barbacoa, Mint Chimichurri, Charred Onion	32
Pollo Sinaloa GF/DF Guajillo Marinated Half Roast Chicken, Mole Amarillo, Pickled Jalapeno	29
Pesce Asada GF/DF Chargrilled Market Fish, Mojo De Ajo, Blackened Citrus	36

DESSERT

Tres Leche Soft Sponge Cake soaked in Sweet Milk Custard, Dark Chocolate and Chantilly Cream	14
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While we take great care in preparing our dishes we cannot guarantee the complete absence of allergens in any of our meals. 20% surcharge on public holidays.