

# QUIVO ENCOUNTERÓ MEXICO

BRINGING MEDITERRANEAN AND ASIAN FLAVOURS WITH CLASSIC MEXICO EATS



## BEEF CHILI RM22

Chili con carne, sour cream, cheddar cheese jalapeño pickle with grilled corn kernels.



## CHEESY LOBSTER SPINACH RM49

Lobster ragout with creamy spinach and double mozzarella, finished with pepper pesto.



## KARAAGE CHICKEN RM25

Crispy chicken with cabbage onion slaw, double mozzarella cheese and finished Sriracha Aioli.

## NACHOS TOWER RM25

Chicken keema layered with mozzarella cheese, tomato salsa and guacamole.

## BUTTER CRAB RM29

Crispy fried soft shell crab tossed with spicy butter cream sauce and curry leaves.

## MOROCCAN LAMB RM35

Layered spicy lamb with avocado, tomato salsa, double mozzarella finished with tzatziki dip.

## PORTOBELLO TRUFFLE RM29

Truffle scented mushroom tapenade with fried Portobello mushrooms and double mozzarella cheese, finished with Chimichurri tortilla.

## ELOTE RM16

Sweet Japanese corn rubbed with chili, butter and salt chargrilled dusted with cotija cheese, cayenne and chive. Served with lime and chipotle mayo by the side.



# QUIVO ENCOUNTERÓ MEXICAN COCKTAILS



## EL CHAPO RM35

A twist of a classic with strawberry, passion fruit, lime, cinnamon & aquafaba.

## SPICED ESCOBAR RM35

A crazy twist of the classic drink with coconut, lime, curry leaves & aquafaba.

## GRANDE TIKI MAMACITA RM65

A tropical fruit based margarita. Concocted with tequila and tropical fruits, served in a large tiki bowl. Perfect for sharing!

## PABLO'S FAVOURITE RM30

An all-time classic margarita with citrusy madness.

## PEPINO PICANTE RM37

A unique spicy taste with a hint of freshness from the jalapeño infused tequila, cucumber, lime & aquafaba.

