



UBUD FOOD FESTIVAL 2024

DINGO ATE MY TACO X CANTINA ROOFTOP

01 JUN 2024 | 18:00 - 21:00

FOOD

Croquetas con Jack Fruit y Goat Cheese

BBQ Baby Scallop con Salsa Tinga

Mushroom Anticuchos con Salsa Criolla

Mahi Mahi Ceviche y Fresh Corn Tostadas

Grilled Snapper Tacos on Handmade Blue
Corn Tortillas, Pico de Gallo

Carne Asada Tacos on Handmade White Corn
Tortillas, Salsa Fresca

Birria Quesactacos con Consomé. Slow
cooked beef brisket in chiles, locally made
Oaxacan Cheese by Mazraat. Spicy Dingo
Salsa, Dipping Consomé

Churros

Berries Pannacotta

COCKTAILS

Spicy Margarita 150
El Jimador Tequila Reposado,
spicy pineapple liqueur,
cucumber, lime, agave, pickled
jalapenos

Paloma 170
Mezcal Salmiana, pomelo, sweet
sour, Himalayan salt, lime

Maracuya 220
Karusotju, passionfruit, rosella,
egg, lime

Michelada 80
Heineken pilsner beer, tabasco,
Worcestershire sauce, lime, salt
& pepper

CANTINA
ROOFTOP

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VEGETARIAN

Croquetas con Jack Fruit y Goat Cheese

Watermelon con feta, Jalapeño crema

Mushroom Anticuchos con Salsa Criolla

Quesadillas

Pumpkin, Spinach, Feta, Salsa roja

BBQ Chiles Rellanos, Corn filled green
chillies, Gorgonzola cream

Chili sin carne linguini, Nachos gremolata

Churros

Berries Pannacotta

COCKTAILS

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spicy pineapple liqueur,
cucumber, lime, agave, pickled
jalapenos

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