

1910

NAVIDAD EN LA CANTINA

CANAPES & STANDING FEASTING

CHOOSE 4 - £19 PER PERSON • CHOOSE 6 - £29 PER PERSON • CHOOSE 8 - £38 PER PERSON

MARISCOS

ATUN TOSTADA

Yellowfin tuna tartare with lettuce, cucumber, tamari dressing, chipotle mayo, avocado sauce, salsa macha & coriander

SINALOA TOSTADA

Cured seabass with tamari soy sauce, tomato juice, wasabi, coriander seeds, avocado & salsa macha

PULPO & CAMARONES CEVICHE

King prawn & octopus in a habanero-mango salsa with tomatoes, red onion, cucumber, avocado & coriander

CAMARONES TACOS

King prawns pan-fried with salsa diabla, with crunchy mixed cabbage, chilli mayo & micro amaranth

BAJA PESCADO TACOS

Lightly battered white fish with shredded lettuce, chipotle mayo, red cabbage in a lime dressing & coriander

SALMON TACOS

Pan-seared salmon fillet in a mango & habanero-chipotle sauce, with lettuce, pickled red onions & jalapeños

BEETOOT CURED SALMON TOSTADA

Salmon cured with beetroot, Mexican gin & spices, with jalapeño mayo, crispy leek, pomegranate seeds & coriander

OSTIONES A LA MEXICANA

Jersey Rock oysters with a michelada style sauce & a garlic, chilli, shallot & coriander vinaigrette

CARNE

COCHINITA PIBIL TACOS

Slow roasted pulled pork marinated in achiote & habanero salsa with pickled red onion & coriander

PORK BELLY TACOS

Tomatillo-agave glazed pork belly with white cabbage marinated with mint-cardamom vinaigrette & coriander

CARNITAS TACOS

Pork confit with sliced avocado, red onion & micro coriander. Served with salsa verde & pico de gallo

CAMPECHANO TACOS

Beef brisket confit with chorizo, topped with white onion & micro coriander. Served with salsa verde

BIRRIA TACOS

Beef brisket marinated in Tijuana spices, onion, red chilli & coriander

QUESABIRRIA TIJUANA STYLE

Beef brisket marinated in Tijuana spices with melted cheese, onion, red chilli & coriander. Served with birria broth for dipping

TINGA QUESADILLA

Traditional chicken tinga cooked in a tomato-chipotle sauce with melted cheese. Served with salsa verde

LAMB BARBACOA FLAUTAS

Slow cooked lamb rolled in corn tortillas & fried crispy, with creamy avocado-jalapeño salsa, pickled onion, feta & sour cream

TIERRA

GUAC, PICO & TOTOPOS (VE)

Our signature guacamole with fresh pico de gallo & homemade totopos

FLAUTAS DE PAPA (V)

Chipotle mashed potato rolled in two corn tortillas & fried. Served with refried beans, sour cream, red onion, feta & micro coriander

ESQUITES (V)

Sweetcorn cooked with epazote, topped with mayonnaise, cheese & crushed árbol chilli

COSTILLAS DE ELOTE (V)

Roasted sweetcorn 'ribs' marinated in garlic confit & guajillo chilli, with jalapeño mayo, cheese & coriander

HONGOS TACOS (V)

Grilled portabello mushroom with garlic confit & guajillo sauce, red onion, coriander & red chillies

AGUACATE CRUJIENTE (V)

Avocado wedge coated in panko breadcrumbs and fried, with shredded lettuce, chipotle mayo, red cabbage in a lime dressing & coriander

PUMPKIN & JALAPEÑO TOSTADA (VE)

Roasted pumpkin with refried beans, chimichurri, jalapeño & coriander

AVAILABLE VEGAN ON REQUEST