



NAVIDÁD EN LA CANTINA

SHARING FEAST MENU

ONE MENU FOR THE WHOLE PARTY - CHOOSE YOUR LEVEL - SEATED DINING

PARA TODOS

A mix to please everyone

£55

PER HEAD

PARA PICAR

TOTOPOS & GUACAMOLE (VE)
PICO DE GALLO (VE)
FRIJOLES REFRITOS (V)

PARA LA MESA

COSTILLAS DE ELOTE (V)
Sweetcorn ribs, garlic confit, guajillo,
and jalapeño mayo.
FLAUTAS DE PAPA (V)
Chipotle mash potato rolled in corn
tortillas and fried, sour cream, feta

TACOS PLAZEROS COCHINITA PIBIL

Traditional slow cooked pork, pickled
onions, fresh coriander

BAJA PESCADO

White fish fried in a light batter,
shredded lettuce, jalapeño mayo,
pickled onions, fresh coriander

HONGOS AL AJILLO (V)
Portabello mushroom in garlic confit,
guajillo salsa, chipotle mashed potato
and grilled cheese crust, red onion,
red chillies, coriander

SALSAS
ROJA
VERDE

POSTRE
CHURROS & CHOCOLATE SAUCE

1910 ESPECIAL

Our best sellers on one table

£65

PER HEAD

PARA PICAR

TOTOPOS & GUACAMOLE (VE)
PICO DE GALLO (VE)
COSTILLAS DE ELOTE (V)
CALAMARES FRITOS

Guajillo fried squid, jalapeño mayo

PARA LA MESA ATÚN TOSTADA

Tuna tartare, lettuce, cucumber,
tamari, chipotle, avocado, salsa macha

TINGA TOSTADA
Tomato-chipotle chicken, refried
beans, sour cream, avocado, feta, chilli

QUESABIRRIA TIJUANA STYLE
Beef brisket, cheese, onion, red chilli &
coriander, birria broth

TACOS PLAZEROS CARNITAS

Pork confit, avocado, red onion,
coriander, pico de gallo

RIBEYE STEAK TACOS
42-day aged rib eye steak, salsa
verano, salsa macha

CAMARONES A LA DIABLA
King prawns, salsa diablo, mixed
cabbage slaw, chilli mayo
HONGOS AL AJILLO (V)

SALSAS
ROJA • VERDE • MANGO Y
HABANERO • DIABLO

POSTRE
CHURROS & CHOCOLATE SAUCE
TRES LECHEs CAKE

MAR Y TIERRA

The full works, served tapas style

£75

PER HEAD

PARA PICAR

TOTOPOS, GUAC & PICO (VE)
FRIJOLES REFRITOS (V)
COSTILLAS DE ELOTE (V)
CALAMARES FRITOS

DEL MAR

OSTIONES A LA MEXICANA
Jersey Rock oysters, michelada salsa,
Mexican vinaigrette

PULPO Y CAMARONES CEVICHE
King prawn, octopus, habanero-mango
salsa, tomato, cucumber, avocado

PULPO A LA PARRILLA
Grilled octopus, guacamole, cheese,
guajillo tortillas, habanero salsa

ATÚN TOSTADA

DE LA TIERRA
QUESABIRRIA TIJUANA STYLE
RIBEYE STEAK TACOS
COCHINITA PIBIL
HONGOS AL AJILLO (V)

SALSAS
ROJA • VERDE • MANGO Y
HABANERO • DIABLO

POSTRE
CHURROS & CHOCOLATE SAUCE
TRES LECHEs CAKE

DIGESTIVO
CARAJILLO COCKTAIL
Licor 43, espresso & vanilla

VEGETARIAN ALTERNATIVES AVAILABLE ON REQUEST

1910CANTINA.COM | @1910MEXICANCANTINA | 277 NEW KINGS RD, SW6 4RD