

OAXACAN LUNCHING

Sharing plates, served family style
with your own choice of tacos.

For groups of 8 or more. £22.50pp

TO START

House Nachos **v VGO**

Black beans, crema, guacamole, pink pickled onions,
queso cheese sauce, fresh tomato salsa and jalapeño



PLATITOS

Sweet Potato & Feta Taquitos **v**

Caramelised onion, salsas and chipotle mayo
in a crisp blue corn tortilla

Black Bean & Three Cheese Quesadillas **v VGO**

With avocado leaf



TACOS

Two soft tortillas, grilled and filled. Choose your own from:

Pork Pibil

Free range, slow-cooked in
citrus and achiote

'Halloumi' Al Pastor **v**

Grilled, with tomatillo and
pineapple salsas and dressed slaw

Grilled Chicken & Avocado

With a warming Yucatecan salsa

Roast Ancho Mushroom **v VGO N**

White bean and garlic purée,
salsa and jalapeño allioli

Beef Gringa

Grass-fed, slow-cooked,
with grilled cheese and
salsa fresca

Buttermilk Chicken

With habanero mayo
and pink pickled onion

Plantain **v VGO**

Chipotle hibiscus glaze, crema
and crumbled feta

Baja Fish

Crisp, panko-crumbed pollock, with
chipotle mayo and pickles

Served with

Grilled Tenderstem Broccoli **v G N**



BOTTOMLESS SALSAS **VG**

Tomatillo

Mild and citrusy

Macha **N**

Nutty, toasted chilli oil

Habanero

Fruity and fiery



v = vegetarian **VG** = vegan **VGO** = vegan option available **N** = contains nuts

Please discuss any dietary requirements or allergies with our team ahead of your booking.
A discretionary 12.5% service charge will be added to your bill.

MEXICAN DINNER PARTY

Sharing plates,
served family style.

For groups of 8 or more. £35pp

TO START

House Nachos **v vgo**

Black beans, crema, guacamole, pink pickled onions, queso cheese sauce, fresh tomato salsa and jalapeño



TAQUITOS

Sweet Potato & Feta Taquitos **v**

Caramelised onion, salsas and chipotle mayo, in a crisp blue corn tortilla

TACOS

Soft tortillas, grilled and filled for the table.

Choose two options, and we'll bring enough for your group to share:

Pork Pibil	'Halloumi' Al Pastor v	Buttermilk Chicken
Chicken & Avocado	Ancho Mushroom v vgo n	Baja Fish
Beef Gringa	Plantain v vgo	

BOTTOMLESS SALSAS **vg**

Tomatillo Mild and citrusy	Macha n Nutty, toasted chilli oil	Habanero Fruity and fiery
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CHEF'S SIGNATURES

A selection of seasonal plates. Plenty for the table to share, guided by our team. Select from:

Grilled Achiote Seabass **n**

Fillet of seabass, charred pineapple salsa, salsa macha

Smoky Pork Belly Skewer

Free range, with tamarind sauce, crispy leeks

Roast Butternut Squash **v vgo n**

Cashew and herb mole, salsa macha and crumbled feta

Served with

Sweet Potato 'Bravas' **v**

Grilled Tenderstem Broccoli **vg n**



BOTTOMLESS CHURROS **v vgo**

Crisp Mexican doughnuts, served with a rich chocolate sauce and dulce de leche caramel for dipping

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CANAPE SELECTION

£20 each



NIBBLES

Guacamole with Tortilla Chips **VG**

Freshly made every day with avocados, lime & coriander

Pico de Gallo with Tortilla Chips **VG**

Finely chopped tomato, onion and jalapeño

House Nachos **V**

Black beans, crema, guacamole, pink pickled onions, queso cheese sauce, fresh tomato salsa and jalapeño



PLATITOS

Small plates inspired by the market

Sweet Potato & Feta Mini Taquito **V**

With caramelised onion, salsas and chipotle mayo
in a crisp blue corn tortilla

Crispy Cauliflower Bites **V**

Crispy buttermilk-battered florets, with roast jalapeño allioli



BABY QUESADILLAS

Flour tortilla, filled, folded and toasted

Black Bean & Cheese **V**

With smoky beans & avocado leaf

Grilled Brindisa Chorizo

With caramelised red onion and cheese



SOMETHING SWEET

Churros & Chocolate **V**

Crisp Mexican doughnuts with a rich chocolate sauce

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CANAPE FEAST

£25 each

NIBBLES

Guacamole with Tortilla Chips **VG**

Freshly made every day with avocados, lime & coriander

Pico de Gallo with Tortilla Chips **VG**

Finely chopped tomato, onion and jalapeño

Butter Bean & Confit Garlic Dip **VG**

Bold Beans, crispy chickpeas and confit garlic, topped with jalapeño oil

House Nachos **V**

Black beans, crema, guacamole, pink pickled onions, queso cheese sauce, fresh tomato salsa and jalapeño



TOSTADITAS

Crispy corn tortillas with fresh toppings

Corn, Bean & Feta Tostada **V N**

With refried beans and tomato salsa



PLATITOS

Small plates inspired by the market

Sweet Potato & Feta Mini Taquito **V**

With caramelised onion, salsas and chipotle mayo in a crisp blue corn tortilla

Crispy Cauliflower Bites **V**

Crispy buttermilk-battered florets, with roast jalapeño alloli



BABY QUESADILLAS

Flour tortilla, filled, folded and toasted

Black Bean & Cheese **V**

With smoky beans & avocado leaf

Pork Pibil

With melted cheese

Grilled Brindisa Chorizo

With caramelised red onion and cheese



SOMETHING SWEET

Churros & Chocolate **V**

crisp Mexican doughnuts with a rich chocolate sauce

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