

BOTANAS

TOTOPOS, GUACAMOLE & 2 SALSAS toasted arbol chile salsa, xni pec (v)	5.75
CÓCTEL DE MARISCOS a spicy seafood cocktail, filled with mussels, clams, crab & shrimps, roast & pickled mixed chillies, cucumber. served with avocado & saltines	8.75
SIKIL PAK spiced pumpkin seed dip, with jicama, carrot & cucumber strips (v)	5.00
'CONTRAMAR' TOSTADAS marinated yellowfin tuna, chipotle mayo, crispy leeks, avocado – 2 per portion	6.00
BEEF TARTARE TOSTADAS bavette steak, egg yolk, roast habanero crema, chopped jalapenos & onions	6.00

TACOS // 2 PER PORTION

BACON, EGG & CHEESE 2 fried eggs, bacon lardons, burger cheese, pico de gallo, salsa ranchera	6.50
CARNITAS slow cooked pork belly & collar, in a marinade of o.j., Mexican oregano, cinnamon & garlic, served with crispy pork skin, pickled jalapeno & salsa verde	8.25
the OC carrot, ginger & fennel puree, shaved coconut, chipotle oil (v)	6.50
BAJA FISH beer battered haddock, red & white shredded cabbage, chipotle mayo, blue corn tortilla	9.50
CARNE ASADA chipotle, orange & soy marinated hanger steak, pickled onions, avocado, blue corn tortilla	9.50
MAJAHUITAS white brixham crab cake, spiced with cayenne & guajillo chili powder, jalapeno tartare sauce	10.50
HORACIO roast butternut squash, wild mushrooms, huitlacoche, crispy chestnuts, queso fresco (v, n)	8.00

PLATOS MAYORES

BUTTERMILK CORNMEAL PANCAKES caramelised banana, toasted pecans, whipped cream	7.75
LAURA'S SALAD mixed leaves, jicama, grilled corn, tomato, boiled egg, avocado, tostada, and a housemade spiced ranch crema (v) add grilled chicken, steak, or prawns 4.50	8.00
CHILAQUILES ROJOS sauteed & baked tortillas in salsa rojo, onions, jalapenos, 2 fried eggs, queso fresco (v) ... or add grilled hanger steak 4.50	9.00
HUEVOS RANCHEROS baked eggs and tortillas in ranchera sauce, served with black beans, jalapenos, queso fresco, guacamole & pickled onions	9.50
FLAUTAS DE POLLO rolled & shallow fried tortillas filled with roast chicken, capers, raisins & tomatoes. black bean puree, queso fresco	10.50
CARNE ASADA PLATE marinated, grilled hanger steak, guacamole, grilled spring onions, pickled onions, salsa ranchera, 2 tortillas	14.50

PARA ACOMPAÑAR

ESQUITES grilled sweetcorn, stripped from the cob & served with guajillo chile powder, epazote mayo, lime, cows milk cheese (v)	5.00
PILONCILLO BACON thick cut smoked streaky bacon, cane sugar glaze	3.50
BREAKFAST HASH fried potatoes, poblano peppers, caramelised onions, chipotle, sour cream (v)	4.00
DRUNKEN BLACK BEANS with bacon, booze, crema, & coriander (*)	4.00
COLESLAW Pickled Red Cabbage & Carrots, Yoghurt Dressing, Green Chilli, Pomegranate	3.25

Want 3 tacos or tostadas? We'll happily upsize the portion & price; just ask.

A discretionary service charge of 12.5% will be added to your bill - every penny goes to the team.

If you have a allergy or special dietary need, please let us know - a manager will serve you.

(N) Contains nuts. (v) Vegetarian. (*) Contains Tequila!

Corazón