

BOTANAS

TOTOPOS, GUACAMOLE & SALSAS	toasted arbol chile salsa, xni pec (v)	5.75
'MICHELADA' OYSTERS	two Cornish assured rock oysters dressed with clamato, red onion, cucumber, fresh serrano and chile powder	5.00
SCALLOP CEVICHE	raw Scottish scallops, red onion, lime, radish, coriander, totopos	8.00
3 CHEESE QUESADILLA	blue corn tortilla, wild mushrooms huitlacoche, pea shoots, salsa negra. two pieces (v)	5.25

TOSTADAS // 2 PER PORTION

BEEF TARTARE	bavette steak, egg yolk, roast habanero crema, chopped jalapenos & onions	6.00
CONTRAMAR	marinated yellowfin tuna, chipotle mayo, crispy leeks, avocado	6.25

TACOS // 2 PER PORTION - ALL SERVED ON 12 CM HOUSEMADE TORTILLAS

CARNITAS	slow cooked pork shoulder, in a marinade of o.j., Mexican oregano, cinnamon & garlic, served with crispy pork skin, pickled jalapeno & salsa verde	8.50
FARM TO TACO	grilled asparagus, pumpkin seed pesto, peas, broad beans, mint, queso fresco (v)	8.50
LENGUA	12 hour braised ox tongue, pearl onions, serrano, red wine jus	8.70
CARNE ASADA	chipotle, orange & soy marinated hanger steak, pickled onions, avocado	9.75
BAJA FISH	beer battered haddock, red & white shredded cabbage, chipotle mayo	9.50
SWORDFISH AL PASTOR	chargrilled swordfish, achiote & orange marinade, blackened pineapple & serrano salsa	9.00
CALABACIN	courgette flowers, grilled courgettes with jalapeno & epazote, Oaxaca cheese, sunflower seeds (v)	10.00

PLATOS MAYORES

OXTAIL BARBACOA	chopped oxtail, rubbed in housemade adobo, wrapped in banana leaves, braised on the bone for 5 hours. Served with salsa borracha* and warm tortillas	12.00
FLAUTAS DE POLLO	rolled & shallow fried tortillas filled with roast chicken, capers, raisins & tomatoes; black bean puree, queso fresco	9.50
CARNE ASADA PLATE	marinated, grilled hanger steak, guacamole, grilled spring onions, pickled onions, salsa ranchera, 2 tortillas	15.00
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 + 5.00	9.00

PARA ACOMPAÑAR

ESQUITES	grilled sweetcorn, stripped from the cob & served with guajillo chile powder, epazote mayo, lime, cows milk cheese (v)	5.00
MOLE FRIES	mole coloradito, queso fresco, crema, sesame seeds, skin on fries (n)	4.25
DRUNKEN BLACK BEANS	with bacon, booze, crema & coriander(*)	4.00
COLESLAW	pickled cabbage & carrots, yoghurt dressing, green chilli, pomegranate	3.25

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

(n) Contains Nuts (v) Vegetarian (*) Contains Tequila!

If you have a food allergy, please let us know - a manager will serve you.

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

CORAZÓN

COCKTAILS

PALOMA	8.50
fresh ruby grapefruit & lime, Altos plata tequila, club soda, half salt rim	
MEZCAL SOUR	9.50
Vida mezcal, egg white, lemon, angostura	
MANGO & POBLANO SANGRIA	9.00
verdejo, dry vermouth, Ancho Reyes verde, mango, lemon, cucumber & soda	
BLEEDING HEART	9.00
a punchy mix of orange, cinnamon, achiote, and star anise, crossed with a classic margarita. The foodie's choice, straight up.	
TRUMPS WALL	10.00
Vida Mezcal, plata tequila, Punt Y Mes, Ancho Reyes Chile Liqueur	
MEXICAN MULE	8.25
Olmeca Altos plata & Tapatio tequila, ginger beer, lime, peach & cucumber bitters	
PIÑA RITA	10.50
Calle 23 tequila, aluna toasted coconut rum, pineapple, coco lopez	
CANTARITO	9.00
Vida mezcal, plata tequila, creme d'abricot, green tea, fresh fruit	
BLOODY MARY OR MARIA	8.00

NON ALCOHOLIC

AGUA FRESCA 'DEL DIA'	3.50
'fresh waters' of the day, please ask your server for today's flavour	
HIBISCUS ICED TEA	3.25
HORCHATA	3.75
housemade almond & oat milk, cinnamon & agave (N)	
KARMA COLA / OR SUGAR FREE	3.00
fairtrade, organic cola that gives back to its growers in Sierra Leone. #drinknoevil	
ICED COFFEE HORCHATA	4.50
(N) cold brew + horchata	
STILL / SPARKLING WATER 75cl	3.50

HOT BEVERAGES

ESPRESSO 2.20
AMERICANO 2.70
CAFE CON LECHE 2.70
TEA 2.50
OAXACAN HOT CHOCOLATE 5.00

MARGARITAS

'CORAZON' MARGARITA	8.25
our take on the classic, with housemade grapefruit sherbet & Olmeca Altos plata tequila. shaken & served on ice.	
JASMINE TEA, FROZEN	8.00
a slightly floral twist, using white tip jasmine tea.	
POMEGRANATE & HIBISCUS	8.50
pomegranate, hibiscus, Calle 23 Reposado, sugar salt rim.	
WATERMELON & MEZCAL	10.00
fresh watermelon, Vida mezcal, pink salt rim.	
CUCUMBER & JALAPENO	9.50
cucumber, Olmeca Altos plata, cucumber bitters, Ancho Reyes Verde	

BEER & CIDER

DRAFT

'Corazon' Lager 4% (2/3 Pint)	4.60
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BOTTLES & CANS

Pacifico Clara 4.5%	4.75
Tecate 4.5%	5.50
Magic Rock 'Inhaler' Juicy Pale Ale 4.5%	5.50
Estrella / Ferran Adria's Inedit Damm Witbier 4.8%	5.75
El Gaitero Spanish Cider 5.5%	5.00

MICHELADA

Pacifico Clara, fresh lime, + your choice of red or green hot sauce, over ice in a tall glass, salt rim.	5.50
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WINE

HOUSE WINES 'ON TAP' ~ 175 / 500 ML

WHITE

Verdejo Bernado Farina, Toro	6.00 / 17.00
Viognier La Paradou, Chateau Pesquie, Ventoux	6.50 / 18.50

RED

Tempranillo Joven, Bernardo Farina, Toro	5.50 / 16.00
Refosco dal Peduncolo Rosso, Venetia	6.50 / 18.50

MORE PREMIUM ~ BY THE BOTTLE

Prosecco, Ca' del Console, Extra Dry	31.00
Serra da Estrela Albarino. Rias Baixas Spain 2016	35.00
Joel Gott Chardonnay, California 2015	40.00
Domaine de Triennes, Provence Rose	33.50
Beaujolais-Villages Chateau des Vierres 2015	35.00
Joel Gott 815 Cabernet Sauvignon, California 2013	48.00

JOIN US ON THE WEEKEND FOR MEXICAN BRUNCH +
BOTTOMLESS DRINKS OPTIONS. SAT/SUN 11 AM - 4 PM