

1910 CANTINA

FEAST MENU

THE ULTIMATE MEXICAN SHARING EXPERIENCE

£60 PER PERSON

TO BEGIN

GLASS OF PROSECCO EACH

FOR THE TABLE:

UNLIMITED TOTOPOS • GUACAMOLE • PICO DE GALLO (ALL VE & GF)

THE MAIN EVENT

BUILD YOUR OWN TACOS WITH ALL OF THE FOLLOWING FILLINGS:

COCHINITA PIBIL (GF)

SLOW ROASTED PULLED PORK MARINATED IN ACHIOTE & HABANERO SALSA, WITH PICKLED RED ONION & CORIANDER TO FINISH YOUR TACO

ALHAMBRE DE POLLO (GF)

GRILLED CHICKEN BREAST MARINATED IN CHILLI OIL & CORIANDER, WITH ONION & MIXED PEPPERS. SERVED WITH JALAPEÑO MAYO, MICRO CORIANDER & TATEMADA SALSA

HONGOS AL PASTOR (VE) (GF)

SLICED PORTOBELLO MUSHROOM MARINATED IN TRADITIONAL AL PASTOR SAUCE WITH GRILLED PINEAPPLE, ONION & CORIANDER. SERVED WITH SALSA VERDE

+ UNLIMITED TORTILLAS

FOR THE TABLE:

SHARING PLATTER OF MINI ATUN TOSTADAS (GF)

YELLOWFIN TUNA TARTARE ON A BED OF LETTUCE, WITH CUCUMBER, TAMARI DRESSING, CHIPOTLE MAYO, AVOCADO SAUCE & MICRO CORIANDER, SERVED ON A CRISPY CORN TORTILLA

SHARING PLATTER OF QUESABIRRIA (GF)

SLOW COOKED BEEF BRISKET MARINATED IN A BLEND OF SPICES AUTHENTIC TO TIJUANA, WITH MELTED CHEESE, ONION, RED CHILLI & CORIANDER. SERVED IN A SOFT CORN TORTILLA, FOLDED & GRILLED

ESQUITES (GF) (VE)

SWEETCORN KERNEL COOKED WITH EPAZOTE IN A SLOW REDUCTION OF VEGETABLE BROTH. TOPPED WITH VEGAN MAYO, VEGAN CHEESE & CRUSHED ARBOL CHILLIS

FRIJOLES REFritos (GF) (V)

REFRIED PINTO BEANS TOPPED WITH CHEESE

DESSERT

CHURROS (V)

A MOUNTAIN OF CRISPY MEXICAN DOUGHNUTS, COATED IN HIBISCUS SUGAR & SERVED WITH HOT CHOCOLATE SAUCE FOR DIPPING

DISHES ARE ALL SERVED FAMILY-STYLE DESIGNED TO SHARE

MINIMUM PARTY OF 6 PEOPLE • PRE-BOOKING ONLY

VEGETARIAN DISHES ARE AVAILABLE VEGAN

PLEASE LET US KNOW IN ADVANCE OF ANY DIETARY REQUIREMENTS

VIVA LA REVOLUCIÓN