

COMIDA

ANTOJITOS

TOTOPOS (VE) (GF) | £4

Homemade salted tortilla chips

GUACAMOLE (VE) (GF) | £7

Smashed avocado, tomato, red onion, coriander & lime

FRIJOLES REFritos (V) (GF) | £6

Refried pinto beans topped with cheese

> Available vegan (VE)

PICO DE GALLO CON PIÑA (VE) (GF) | £4 *NEW*

Chopped tomato, red onion, pineapple, coriander & lime

CALAMARES FRITOS (GF) | £10 *NEW*

Salt & pepper fried squid with spring onion, red chilli, coriander & lime. Served with a side of jalapeño mayonnaise

SALSAS

TATEMADA (VE) (GF) | £3.50 🌶️

Sautéed tomato, jalapeño, onion, garlic & coriander

VERDE (VE) (GF) | £3.50 🌶️🌶️★

Roasted tomatillo, red onion, garlic, jalapeño & árbol chilli

MANGO CON HABANERO (VE) (GF) | £3.50 🌶️🌶️ *NEW*

Purée mango with a kick of habanero chilli

PLATOS

ESQUITES (GF) (V) | £10 🌶️

Sweetcorn cut off the cob & cooked with epazote in a slow reduction of vegetable broth. Topped with mayonnaise, cheese & crushed árbol chilli

> Available vegan (VE)

FLAUTAS DE PAPA (GF) (V) | £11

A recipe passed down in Chef Mauricio's family. Chipotle mash potato rolled in two corn tortillas & fried, topped with pinto bean sauce, sour cream, red onion & micro coriander

TUETANO CON CHIMICHURRI | £8

A current trend in Mexico city. Grilled bone marrow served with Mexican chimichurri, roasted garlic & toasted sourdough

CEVICHE (GF) | £13 *NEW*

Prawn & octopus in a habanero chilli & mango salsa, with tomatoes, cucumber, red onion & coriander. Topped with avocado purée & radish, served with crispy tostada halves

SHORT RIB BY WEIGHT (GF) | £13/100g *NEW*

Beef short rib slow cooked over 10 hours in adobo sauce, served with corn tortillas, pico con piña & salsa tatemada

> Ask us for today's available weights

ASK ABOUT OUR SPECIALS



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★ Back due to popular demand

TACOS

Served with two soft corn tortillas

COCHINITA PIBIL (GF) | £12

One of the most famous dishes from the Yucatan Peninsula. Traditional slow roasted pulled pork marinated in achiote & habanero salsa, topped with pickled red onion & coriander

CARNE ASADA (GF) | £13 ★

Grilled flank steak on a bed of chipotle mash potato, with mint jalapeño mayonnaise, sliced avocado & fresh coriander

TACO CAMPECHANO (GF) | £13

Popular in Mexico City. Beef brisket confit with chorizo, topped with white onion & micro coriander. Served with a side of salsa frita

PORK BELLY (GF) | £12 ★

Tomatillo-agave glazed pork belly on a bed of crunchy white cabbage marinated with mint-cardamom vinaigrette, topped with watermelon radish & micro coriander

ALHAMBRE DE POLLO (GF) | £12

Grilled chicken breast marinated in chilli oil & coriander, on a bed of onion & mixed peppers, topped with jalapeño mayo & micro coriander. Served with salsa tatemada

> Available vegetarian (V)

CAMARONES A LA DIABLA | £13 *NEW*

Grilled king prawns on a bed of crunchy mixed cabbage, topped with chilli mayonnaise & micro amaranth

> Corn tortillas available (GF)

BAJA PESCADO (GF) | £13

From Baja California. Lightly battered white fish with shredded lettuce, red cabbage, lime, chipotle mayo & coriander

CRISPY AVOCADO (V) (GF) | £10 ★

Avocado coated in corn crumbs & fried crispy, with shredded lettuce, chipotle mayo & red cabbage in a lime dressing

> Available vegan (VE)

TOSTADAS

Piled high on a crispy fried corn tortilla

ATUN (GF) | £13

Yellowfin tuna tartare with lettuce, cucumber, tamari dressing, chipotle mayo, avocado sauce & micro coriander

TOSTADA DE CAMARONES | £13 *NEW*

King prawns on a bed of guacamole, mixed with mango, cucumber, red pepper & onion in a guajillo & lime vinaigrette. Topped with radish & micro coriander

QUESADILLAS

Served in 2 soft corn tortillas, folded & grilled

QUESABIRRIA TIJUANA STYLE (GF) | £12

Traditional slow cooked beef brisket marinated in a blend of spices authentic to Tijuana, with melted cheese, onion, red chilli & coriander. Served with a side of Birria gravy for dipping

CHORIZO QUESADILLA (GF) | £12 ★

Chorizo piccante, sautéed onion & melted cheese. Served with a side of salsa verde for dipping

POSTRE

DESSERTS

CHURROS (V) | £6

Crispy Mexican doughnuts coated in hibiscus sugar, served with hot chocolate sauce for dipping
> Give your chocolate sauce a kick with Ojo de Dios cafe mezcal +£1

FRESAS CON CREMA (GF) (V) | £7 *NEW*

Fresh strawberries in a vanilla sauce, topped with lemon foam & crumbled strawberry meringue. Finished with fennel crest & edible flower petals

SORBET (GF) (VE) | £3/SCOOP

Homemade mango & passionfruit sorbet

DESSERT COCKTAILS

NARANJA CHOCOLATADA | £11

Narano bitter orange liqueur, Sapling vodka, chocolate & orange bitters

TA'CABRON | £11

Home infused coffee bourbon, Canadian maple syrup & chocolate bitters

CARAJILLO | £11

Licor 43, espresso, vanilla bitters

PEAR OLD FASHIONED | £11

Makers Mark, Fireball Cinnamon whiskey liqueur, Xante pear & cognac liqueur, Angostura & orange bitters



All served short over ice

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Please advise your server of any allergies or dietary requirements
We add a discretionary service charge of 12.5% to your bill which is entirely distributed between our staff