

COMIDA

ANTOJITOS

TOTOPOS (VE) (GF) | £4

Homemade salted corn 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 (VE) (GF) | £4

Chopped tomato, red onion, coriander & lime

CHICHARRONES (GF) | £4 *NEW*

Deep fried salted pork rinds, traditionally bought as a street-food style snack

COSTILLAS DE ELOTE | (GF) (V) £8 *NEW*

Roasted sweet corn 'ribs' marinated in a light chilli butter sauce & topped with jalapeño mayonnaise, parmesan cheese & micro coriander

SALSAS

TATEMADA (VE) (GF) | £3.50 🌶️

Sautéed tomato, jalapeño, onion, garlic & coriander

VERDE (VE) (GF) | £3.50 🌶️🌶️

Roasted tomatillo, white onion, garlic, jalapeño & coriander

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

Puréed mango with tomato, onion, garlic & habanero chilli

DIABLO (VE) (GF) | £3.50 🌶️🌶️🌶️ *NEW*

Our secret blend of authentic Mexican chillis, with extra fire

TACOS

Served with two soft corn tortillas

COCHINITA PIBIL (GF) | £13

One of the most famous dishes from the Yucatán 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

KING OYSTER MUSHROOM (GF) (V) | £12 *NEW*

King oyster mushroom grilled in a tomatillo-agave syrup, on a bed of chipotle mash potato. Topped with pickled red cabbage, chilli mayonnaise, pumpkin seeds & micro salad
> Available vegan (VE)

PORK BELLY (GF) | £12

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

CAMARONES A LA DIABLA | £13

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 on a bed of shredded lettuce & red cabbage in a lime dressing, topped with chipotle mayo & coriander

ALHAMBRE DE POLLO (GF) | £12

Grilled chicken goujons 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)

QUESADILLAS

Served in 2 soft corn tortillas, folded & grilled

QUESABIRRIA TIJUANA STYLE (GF) | £13

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

TINGA (GF) | £12 *NEW*

Traditional shredded chicken cooked with onion in a tomato & chipotle sauce, with melted cheese. Served with salsa verde
> Available vegetarian or vegan (V) (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, salsa macha & micro coriander

PATO (GF) | £13 *NEW*

Shredded duck confit mixed with lettuce, white onion & pickled red onion, topped with sliced jalapeño, salsa macha, radish & micro coriander

TARTARE (GF) | £13 *NEW*

Fillet steak tartare with pickled cucumber, capers, chilli mayonnaise, wholegrain mustard & a chilli & lemon dressing. Finished with radish & micro amaranth

PLATOS

CHILAQUILES ROJOS (GF) | £13 *NEW*

Homemade totopos soaked in salsa roja, topped with cheese, sliced onion & sour cream. Finished with sliced, grilled, dry-age rib eye steak & micro coriander
> Available vegetarian £9 (V)

COLIFLOR POBLANA (GF) (V) | £11 *NEW*

Half a roasted cauliflower on a bed of aubergine & poblano chilli puree, topped with tartara sauce, pumpkin seeds & micro salad

TUETANO CON CHIMICHURRI | £8

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

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POSTRE

DESSERT

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
> Available vegan (VE)

DESSERT COCKTAILS

NARANJA CHOCOLATADA | £13

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

TA'CABRON | £13

Home infused coffee bourbon, Canadian maple syrup & chocolate bitters

CARAJILLO | £11

Licor 43, espresso, vanilla bitters

PEAR OLD FASHIONED | £13

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



All served short over ice

VIVA LA REVOLUCIÓN

TEQUILA & MEZCAL

We are proud to support small, artisanal agave spirit producers & our expansive collection is ever-growing

Ask to see our extensive agave spirits list

AGAVE MASTERCLASSES

Learn about the world of agave from the experts with an afternoon of Tequila & Mezcal tasting

Ask our team for more info



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GROUP BOOKINGS & AFTERNOON PRIVATE HIRE

Get in touch to talk about your booking:
www.1910cantina.com

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