



BRUNCH

FILTER COFFEE | 4

COCONUT ICED LATTE | 4

TEA | 3

> *English Breakfast | Green | Peppermint*
Dairy, coconut or oat milk available

HORCHATA | 4

> *Add cold brew coffee*

TOTOPOS (GF) (VE) | 4

Homemade salted corn tortilla chips

GUACAMOLE (GF) (VE) | 7

Smashed avocado, tomato, red onion, coriander & lime

FRIJOLES REFritos (GF) (V) | 6

Refried pinto beans topped with feta
> *Available vegan (VE)*

PICO DE GALLO (GF) (VE) | 4

Chopped tomato, red onion, coriander & lime

SALSA ROJA (GF) (VE) | 3.5

Roasted tomato, onion, garlic & jalapeño blended with fresh coriander

SALSA VERDE (GF) (VE) | 3.5

Fresh tomatillo & coriander blended with pan-fried onion, garlic & jalapeño

SALSA MANGO Y HABANERO (GF) (VE) | 3.5

Puréed mango blended with tomato, onion, garlic & a kick of habanero chilli

SALSA DIABLO (GF) (VE) | 3.5

Our secret blend of authentic Mexican chillis, with extra fire

GRILLED BIRRIA SANDWICH | 13

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

CHILAQUILES SUIZOS (GF) (V) | 13

Totopos soaked in a tomatillo cream cheese sauce, on a bed of refried black beans. Topped with two free-range fried eggs & finished with soured cream, feta, sliced avocado, red onion & chilli
> *Add beef birria / pork pibil / chicken tinga / portabello mushroom +4*

DESAYUNO TACOS (GF) | 13

Cackbean free-range eggs & crispy British smoked bacon on a bed of chipotle mashed potato with a grilled cheese crust. Served on two traditional corn tortillas, finished with spicy honey, salsa macha, red onion & coriander
> *Available vegetarian with ricotta (V) | 11*

FLAUTAS CON CHORIZO (GF) | 12

Chipotle mashed potato & chorizo rolled in three corn tortillas & fried whole. Served on a bed of refried beans & salsa ranchera, topped with soured cream, feta, red onion, lettuce & sliced avocado
> *Available vegetarian with ricotta (V) | 10*

ENCHILADAS SUIZAS (GF) | 13

Traditional chicken tinga inside three folded tortillas topped with cheddar cheese. Covered with a tomatillo cream cheese sauce, topped with soured cream, red onion & micro coriander

ENCHILADAS ROJAS (GF) | 13

Traditional chicken tinga inside three folded tortillas topped with ranchero salsa, shredded lettuce, sour cream, feta & pickled onion

TINGA TOSTADA (GF) | 12

Traditional chicken tinga cooked in a tomato-chipotle sauce, on a bed of refried beans, lettuce & sour cream. Finished with sliced avocado, feta cheese, red chillies & micro coriander. Piled high on a crispy fried tortilla

ATUN TOSTADA (GF) | 14

Yellowfin tuna tartare with lettuce, cucumber, tamari dressing, chipotle mayo, avocado sauce, salsa macha & micro coriander. Piled high on a crispy fried tortilla

CEVICHE (GF) | 15

King prawn & seabass ceviche with cucumber & sliced red onion on a bed of salsa de hierbas frescas. Topped with sliced jalapeño, watermelon radish & micro coriander. Served with crispy tostada halves

