



COMIDA

MARISCOS

BOTANAS

TOTOPOS (VE) | 3

Salted corn tortilla chips

GUACAMOLE (VE) | 6

Smashed avocado, tomato, red onion, coriander & lime

FRIJOLES REFritos (V) | 5

Refried black beans topped with feta
> Available vegan (VE)

PICO DE GALLO (VE) | 4

Chopped tomato, red onion, coriander & lime

CALAMARES FRITOS | 10

Salt, pepper & guajillo fried squid with spring onion, red chilli, coriander & lime. Served with jalapeño mayo

COSTILLAS DE ELOTE (V) | 8

Six roasted sweetcorn 'ribs' marinated in garlic confit & guajillo chilli, topped with jalapeño mayo, cheese & coriander
> Available vegan (VE)

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 (VE) | 3.5

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

SALSA DIABLO (VE) | 3.5

Our secret blend of authentic Mexican chillis, with extra fire

CAMARONES TACOS | 13

Salt, pepper & guajillo fried king prawns on a bed of vinaigrette slaw, topped with jalapeño mayo & red amaranth

BAJA PESCADO TACOS | 13

From Baja California. Lightly battered white fish on a bed of shredded lettuce, topped with chipotle mayo, red cabbage in a lime dressing & fresh coriander

ATUN TOSTADA | 14

A 1910 favourite. Yellowfin tuna tartare with lettuce, cucumber, tamari dressing, chipotle mayo, avocado sauce, salsa macha & micro coriander. Piled high on a crispy fried tortilla

TOSTADA SINALOA STYLE | 13

From the north of Mexico. Cured seabass dressed with tamari soy sauce, tomato juice, wasabi, coriander seeds & diced avocado. Finished with sliced radish, salsa macha & micro coriander. Served on a crispy fried tortilla

PULPO Y CAMARONES CEVICHE | 15

King prawn & octopus marinated in a habanero-mango salsa with tomatoes, red onion, cucumber & coriander. Topped with avocado & micro coriander & served with crunchy half tostadas

TIERRA

HONGOS AL AJILLO TACOS (V) | 12

Grilled portabello mushroom with garlic confit & guajillo sauce, served on a bed of chipotle mashed potato & grilled cheese crust. Topped with red onion, coriander & red chillies

FLAUTAS DE PAPA (V) | 11

A recipe passed down in Chef Mauricio's family. Chipotle mashed potato rolled in two corn tortillas & fried, served on a bed of refried beans. Topped with sour cream, red onion, feta & micro coriander

CARNE

COCHINITA PIBIL TACOS | 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

CARNITAS TACOS | 13

Authentic to Michoacán, the 'carnitas capital': pork confit cooked for four hours, topped with sliced avocado, red onion & micro coriander. Served with salsa verde & pico de gallo

RIBEYE STEAK TACOS | 14

Thinly cut 42-day aged ribeye steak, pan-seared & topped with salsa verano & salsa macha

TINGA TOSTADA | 12

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

QUESABIRRIA TIJUANA STYLE | 13

Traditional quesadilla with 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



WHAT'S ON

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