



COMIDA

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 a side of jalapeño mayo

COSTILLAS DE ELOTE (V) | 8

Six roasted sweetcorn 'ribs' marinated in salsa matcha & lime, topped with jalapeño mayo, cheese & micro coriander
> Available vegan (VE)

SALSA ROJA (VE) | 3.5

Roasted tomato, jalapeño, onion, garlic & coriander

SALSA VERDE (VE) | 3.5

Roasted tomatillo, white onion, garlic, jalapeño & coriander

SALSA MANGO Y HABANERO (VE) | 3.5

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

SALSA DIABLO (VE) | 3.5

Our secret blend of authentic Mexican chillis, with extra fire

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

CARNE ASADA TACOS | 13

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

CAMARONES TACOS | 13

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

HONGOS CAPEADO TACOS (V) | 12

Lightly battered oyster mushroom on a bed of shredded lettuce, topped with chipotle mayo & sliced jalapeño
> Available vegan (VE)

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

AGUACATE CRUJIENTE TACOS | £12 (V)

Avocado coated in corn crumbs & fried crispy, on a bed of mixed slaw & micro salad, topped with jalapeño habanero mayo & sliced mini cucumber with chilli & lime powder
> Available vegan (VE)

FILLET STEAK ALHAMBRE TACOS | 18

Build your own tacos with diced, pan fried fillet steak, cooked with onion & bell peppers & topped with cheese. Designed for sharing, served with four soft corn tortillas
> Available vegan, ask your server for details (VE)

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

TINGA QUESADILLA | 12

Originating from Puebla & enjoyed all over Mexico. Shredded chicken cooked with onion in a tomato & chipotle sauce, with melted cheese. Served with a side of salsa verde

FLAUTAS DE PAPA (V) | 11

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

FLAUTAS DE VERANO (VE) | £11

Chipotle mash potato rolled in two corn tortillas & fried, served on a bed of shredded lettuce. Topped with tomatillo & avocado salsa, pico de gallo & micro coriander

ATUN TOSTADA | 13

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

CEVICHE | 15

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