COMIDA

TOTOPOS | 3 VE GF
Salted corn tortilla chips

GUACAMOLE | 6 VE GF
Smashed avocado, tomato, red onion, coriander & lime

FRIJOLES REFRITOS | 5 V GF
Refried black beans topped with feta
> Available vegan

PICO DE GALLO | 4 VE GF
Chopped tomato, red onion, coriander & lime

CALAMARES FRITOS | 10 GF
Salt, pepper & guajillo fried squid with spring onion, red chilli, coriander & lime. Served with a side of jalapeño mayo

COSTILLAS DE ELOTE | 8 GF
AVAILABLE FRIDAY & SATURDAY
Six roasted sweetcorn 'ribs' marinated in garlic confit & guajillo chilli, topped with jalapeño mayo, cheese & coriander
> Available vegan

SALSA ROJA | 3.5 VE GF
Roasted tomato, jalapeño, onion, garlic & coriander

SALSA VERDE | 3.5 VE GF
Roasted tomatillo, white onion, garlic, jalapeño & coriander

SALSA MANGO Y HABANERO | 3.5 VE GF
Puréed mango with tomato, onion, garlic & a kick of habanero chilli

SALSA DIABLO | 3.5 VE GF
Our secret blend of authentic Mexican chillis, with extra fire

COCHINITA PIBIL TACOS | 13 GF
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

PANCITA DE PUERCO TACOS | 14 GF NEW
Crispy pork belly on a bed of traditional salsa al pastor, topped with pickled pineapple, red onion, micro-coriander, and avocado salsa

RIBEYE STEAK TACOS | 14 GF
Thinly cut 42-day aged ribeye steak, pan-seared & topped with salsa verano & salsa macha

PICANHA A LA MEXICANA TACOS | 13 NEW
Sliced picanha steak, seared and slow-simmered in a chipotle-tomato reduction with carrots and caramelized onions. Served on warm flour tortillas with a drizzle of the braising jus, topped with chimichurri salsa

HONGOS AL AJILLO TACOS | 12 V GF
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
> Available vegan

BAJA PESCADO TACOS | 13 GF
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

CAMARONES FRITOS TACOS | 13 GF
Salt, pepper & guajillo fried king prawns on a bed of vinaigrette slaw, topped with jalapeño mayo & red amaranth

QUESABIRRIA TIJUANA STYLE | 13 GF
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

QUESADILLA DE TINGA | 13 GF NEW
Traditional quesadilla filled with chicken tinga cooked in a tomato and chipotle sauce, with onion and melted cheese. Served with a side of salsa verde for dipping

FLAUTAS DE CAMOTE | 13 V GF NEW
Mashed sweet potato and sautéed onions rolled in two corn tortillas and fried crispy. Topped with a creamy cauliflower salsa, micro-coriander, feta and red chillies

ATUN TOSTADA | 14 GF
AVAILABLE FRIDAY & SATURDAY
Yellowfin tuna tartare with lettuce, cucumber, tamari dressing, chipotle mayo, avocado sauce, salsa macha & micro coriander. Piled high on a crispy fried corn tortilla

WHAT'S ON

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