

Little Fires

Mexican brunch, café de olla, masa, eggs and daytime drinks.

SMALL PLATES

- Birria Consommé Shot** £3
Small cup. Big flavour. Rich birria broth
- Guac** £9
We won't explain this
Avocado, lime, salt, house tortilla chips
- Memelas** £7
Toasted masa done properly.
Masa, beans, salsa, cheese, herbs
- Molotes** £10
Crisp outside. Soft centre.
Fried ripe plantain, melted cheese
- Tamales** £7
Wrapped. Steamed. Comforting.
corn masa, traditional filling, salsa
Vegetarian option available

BRUNCH DRINKS

- Café de Olla / Iced** £4 / £4.50
Mexican coffee, cinnamon, spice
- Agua Fresca** £7
Pineapple, lime, chilli.
Add tequila +£6
Add mezcal +£7
- Mimosa** £9
Brunch with better decisions.
sparkling wine, orange, lime
- Michelada** £9
Beer with a backbone.
mexican beer, lime, tomato,
spice, chilli salt
- Bloody María** £13
The Bloody Mary's louder cousin.
Tequila, tomato, lime, Mexican
seasoning.
Make it smoky with mezcal +£1.
- Café de Olla Martini** £15
Keeps brunch going longer.
Tequila, coffee liqueur, café de
olla spice.

BRUNCH PLATES

- Huevos Rancheros** £16
Eggs worth leaving bed for.
fried eggs, tortillas, salsa ranchera,
beans, cheese
- Chilaquiles with Egg** £14
Messy in the best way.
tortilla chips, salsa, quail egg, herbs
- Enfrijoladas** £14
Dark, rich and deeply comforting.
corn tortillas, black bean sauce,
crema, cheese, salsa
- Tétela with Mole** £13
Earthy, smoky and quietly intense.
stuffed masa triangle, fresh goats
cheese, house mole

SWEET

- Pastel Tres Leches** £9
Soft sponge soaked all the way through.
three milk cake
- Churros with Dulce de Leche** £7
Hot sugar. Cold restraint.



£30 BRUNCH SET MENU

A sharing-style brunch designed for sampling the menu. Includes starters to share, selected main courses and churros to finish.

Please note:

Huevos Rancheros is available à la carte only and is not included in the set menu.

BRUNCH MENU