

OUR RECOMENDATION IS 3-4 DISHES PER PERSON

PARA PICAR

STARTERS & TO SHARE

GUACAMOLE ^V

Freshly made daily. Served with home-made corn tortilla chips on the side 9.75

JALAPEÑO ^V POPPERS

6 green jalapeños filled with cream cheese coated in a crunchy crumb 12

ELOTE ^V

The Mexican Corn on the Cob coated with Chipotle Mayo, tangy chilli powder and grated parmesan 7

CALAMARES

Crispy and fresh tasting Calamari in a light batter with sea salt and lime 10.5

PATATAS ^V BRAVAS

Chunky wedges with a crispy exterior and a fluffy inside, salsa brava on the side 7

NACHOS

Baked home-made corn tortilla chips, silky smooth jalapeño infused yellow cheese sauce, black beans, pico de gallo and sour cream. Choose from Guacamole, Beef OR Chicken on top 14.5 *Extra Topping* 4

MEXICAN BAO

Mexicanised Bao Bun, choose from Chicken Tinga OR Pulled Pork Carnitas 9

CHICKEN WINGS

10 Chicken Wings in one of our special sauces. Choose from: Deliciously Spicy Buffalo, Mild and Savoury BBQ OR our fave Speedy Gonzalez (chipotle mayo, parmesan & Tajin) 13.5

SWEET POTATO FRIES ^V

Sprinkled with sea salt grains and served with Chipotle Mayo on the side 7

TACOS

2 IN SOFT CORN TORTILLA

CHICKEN TINGA

Marinated chicken tinga made with sweet onions, tomato and ground cinnamon. Lettuce, sour cream, chives, coriander, red onion & raddish 8.75

BEEF DESHEBRADA

4hr braised pulled beef marinated in a smoky salsa. Sweet Potato Puree, Pico de Gallo, Chipotle & Jalapeño 10

JACKO TACOS ^{VG}

Stir fried Jackfruit with mixed peppers and chickpeas, dressed with sweetcorn, mint, parsley and salsa verde 9

CARNITAS

Slow cooked pulled pork in a paprika spiced glaze served over a guacamole bed with pickled onions, pork scratchings, cilantro, and salsa brava 10.50

CHORIZO & FRIJOLAS

Mexican chorizo, black beans, queso fresco, bell peppers, tomato, oregano, cilantro, basil parsley and onions 9.75

BURRITOS

30CM FLOUR TORTILLA OR IN A BOWL

BEEF BURRITO

30cm Beetroot flour tortilla wrap, shredded marinated beef, black beans, Mexican rice, cheese, pico de gallo, sour cream. 13.95

CARNITAS

30cm Beetroot flour tortilla wrap, slow cooked moist and tender pork shoulder, Mexican rice, grated cheese, pico de gallo and sour cream 13.95

CHICKEN TINGA

30cm Beetroot flour tortilla wrap, chicken tinga, black beans, Mexican rice, cheese, pico de gallo and sour cream 13.95

VEGAN BURRITO ^{VG}

30 cm Spinach flour tortilla wrap, stir fried jackfruit, black beans, sweet corn, peppers, chickpeas, Mexican rice, parsley & mint, Vegan cheese 13.95

QUESADILLAS

FLOUR TORTILLA & MELTED CHEESE

CAMARON AL AJILLO

King Prawn cooked in a guajillo chilli and garlic sauce, served with salsa roja. 10

PULLED BEEF

4 hours braised marinated beef, onions and chipotle mayo. 9

VEGANA ^{VG}

Mixed Stri-Fry Vegetables with melted Vegan Cheese in flour tortilla. 9

MEXICAN CHORIZO

Mexican Chorizo and mixed bell peppers cooked in a tangy and mild tomato sauce. 10

CHICKEN TINGA

Marinated chicken, red onions and sour cream. Flour tortilla with melted cheese. 8.75

NATURAL ^V

Mouth watering melted cheese with salsa on the side. Vegan cheese available. 8

DESSERTS

TRADITIONAL MEXICAN RECIPES

CHURROS RELLENOS

Churros filled with chocolate, sprinkled with icing sugar 6

CHIPOTLE CHOCO FONDANT

Home made Chocolate Fondant with a sweet chipotle chilli jam 6

FLAN MEXICANO

Home made flan de leche following my abuelita's traditional Mexican recipe 5.5

PLATANITOS FRITOS

Fried sweet plantain dressed with condensed milk, queso fresco and a hint of black pepper 6.5



PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CAN'T GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.