



BOTANAS

Our snacks are served to share with tortilla chips & house salsas

- Queso fundido** 4.95
Cheese dip topped with crispy chorizo
- Chilango street corn (v)** 4.50
Sweetcorn shaved off the cob with chipotle mayonnaise, sour cream & crumbled cheese
- Fresh guacamole (v)** 5.95
Avocado, coriander & lime
- Sikil pak (v)** 5.50
Creamy pumpkin seed dip

AGUAS FRESCAS

Long & refreshing Mexican fruit waters

- MMMM Bongo** 4.25
Pineapple, mango & passionfruit
- Pepino** 3.95
Raspberry, pomegranate & elderflower
- Pina fresca** 3.95
Pineapple, lime & coconut
- Watermelon cooler** 3.95
Watermelon, pear, lemon & agave

COCKTAILS

- Soda Can Paloma** 8.50
Herencia Blanco Tequila & lime served straight out of the soda can!
- Strawberry & Maple Margarita** 8.00
Herradura Blanco Tequila blended with fresh strawberries & maple syrup, served frozen
- El Che** 8.00
Raisin infused rum & Pimento Dram topped with ginger beer
- Scorchio** 8.00
Cachaca, passion fruit liqueur & lime with a splash of grenadine

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STREET FOOD EXPERIENCE

SELECT ANY 6 ITEMS FROM THIS SECTION AND HAVE THEM ARRIVE FRESH & FAST FOR A VIBRANT TASTE OF MEXICAN STREET FOOD • EACH ADDITIONAL PERSON ADD 3 MORE ITEMS

£12.50 per person - Minimum 2 people sharing

TACOS

4 classic soft-shell tacos

- Barbacoa chicken** 5.95
Pickled slaw
- Beer-battered fish** 5.95
Taco guac & Mexican relish
- Al pastor pork** 5.50
Onions & fresh coriander
- Roasted roots (v)** 5.50
Adobo sauce
- Super food (v)** 5.95
Quinoa, palm heart, toasted pineapple & coconut

QUESADILLAS

Tortillas folded & filled with cheese

- Smoky chicken** 4.95
Slow cooked chicken & roasted corn
- Cauliflower & cactus (v)** 4.95
Salsa verde
- Ground beef** 5.50
Chargrilled onions & salsa rojo
- Marinated salmon** 5.50
Mache leaf & sour cream

ENCHILADAS

Lightly toasted folded tortillas

- Chicken tinga** 4.95
- Mushroom, Mexican oregano (v)** 4.50
- Achiote & lime marinated fish** 5.50

TOSTADAS

Two crispy, fried corn tortillas

- Black Quinoa & Aztec seed (v)** 5.25
Pink pickled onions & guacamole
- Ceviche** 5.95
Salmon, scallop & tropical salsa
- Pulled ham hock** 5.75
Refried beans & spiced slaw
- Mixed bean (v)** 4.95
Avocado & diced tomato
- Chipotle mushroom & spinach (v)** 5.50
Crumbly cheese

CARNE/VEDURAS

- Cheese-stuffed jalapeños (v)** 4.75
- Pork & chorizo meatballs** 5.95
- Warm butternut squash & pepitas salad (v)** 5.95
- Pibil goat flauta** 5.95
- Chicken liver & mushroom salad** 5.95
- Drunken bean mole (v)** 5.50
- Tomato, black olive & watermelon salad (v)** 4.90

SHARING BOARDS

EACH BOARD IS SERVED WITH FRESH SALSAS, GUACAMOLE, SOUR CREAM, RICE & WARM TORTILLAS

Choose one of our boards to share between 2 people (Priced per person)

- 1 Free-range barbacoa chicken**
Slow-cooked chicken tinga
Mexico City corn on the cob
Cornhusk-steamed tamale
Barbecue spring onions
13.45 / Person
- 2 Veracruz style fish**
King prawn, mussel & fish stew
Ceviche tostadas
Baja fish tacos
17.45 / Person
- 3 Belly pork with cumin crackling**
Marinated baby-back ribs
Chorizo meatballs
Sweet potato & epazote
15.45 / Person
- 4 350g chargrilled rump steak**
12-hour Oaxacan beef mole
Ground beef quesadillas
Chipotle-marinated mushrooms
16.45 / Person
- 5 Vegetable Meze (v)**
Drunken vegetable stewpot
Mixed bean tostadas
Garlic greens
Cheese-stuffed jalapeños
Sweetcorn tamale
Black bean & herb mole
13.45 / Person

FEAST MENU

The ultimate banquet. A tour across Mexico and a journey around our menu, from the tacos of the capital to the stews of Veracruz. All of our dishes are freshly prepared and delivered to your table to share in true Mexican style.

Warm tortilla chips & house salsas
House recipe fresh guacamole (v)
Queso fundido

♦ ♦ ♦ ♦ ♦

A selection of soft shell tacos including barbacoa chicken, Baja fish, pork al pastor & roasted roots all served with sour cream & salsa picante

♦ ♦ ♦ ♦ ♦

Tostadas, flautas & quesadillas with flavours including chipotle goat, cauliflower & cactus, mixed bean and pulled ham hock & refried beans

♦ ♦ ♦ ♦ ♦

Choose any one of the sharing boards

19.95 PER PERSON
Minimum 4 people sharing
non-changeable

LARGE PLATES
Perfect for 1 person

BURRITOS

A classic North Mexican staple, filled with herby rice, crisp iceberg lettuce, sour cream, guacamole & shredded vegetables. Served with tortilla chips & salsa.

- Pulled ham hock, pickled jalapeños** 8.50
- Smoky Mezcal chicken** 8.50
- Roasted root vegetables & spiced seeds (v)** 7.50

SALADS

- Roast sweet potato, beetroot, feta & mixed Aztec seeds (v)** 8.95
- Open burrito bowl, green rice, crisp lettuce & refried beans (v)** 8.75
- Quinoa, tropical salsa, avocado, grilled cheese & agave dressing (v)** 8.95

Add one of the following:

- Marinated chicken breast 3.95/ Chargrilled pork fillet 3.95
- Roast duck breast 5.50 / Salmon & prawns 3.95

Sides & Dips

- Sweet potato fries & jalapeño alioli (v)** 3.75
- Honey roast beetroot with cacao nibs** 4.50
- Black bean, herb & garlic mole (v)** 2.95
- Cornhusk-steamed tamale (v)** 4.50
- Herby green rice with pepitas (v)** 3.25
- Refried bean (v)** 3.50
- Sour cream (v)** 1.50
- Mixed greens & garlic (v)** 3.95



MEXICAN



CIELO
BLANCO



SOCIAL EATING