

# 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** 4.50  
Sweetcorn shaved off the cob with mayo,  
sour cream & crumbled cheese

**Fresh guacamole (v)** 4.95  
Avocado, coriander & lime

♦♦ *The* ♦♦

## STREET FOOD EXPERIENCE

SELECT ANY 6 ITEMS FROM THIS SECTION AND HAVE THEM ARRIVE  
FRESH & FAST FOR A VIBRANT TASTE OF MEXICAN STREET FOOD

£12.50 per person ♦ Minimum two people sharing

### TACOS

Four classic soft-shell tacos

**Chicken tinga** 4.95  
Slaw & chipotle mayo

**Beer-battered fish** 4.95  
Taco guac & Mexican relish

**Al pastor pork** 4.95  
Onions & fresh coriander

**Sweet peppers** 4.50  
Potato, alioli & manchego cheese

**Superfood tacos (v)** 4.50  
Quinoa, hearts of palm & mint.  
Served in lettuce leaf cups

### ENCHILADAS

Lightly fried folded tortillas  
Topped with adobo sauce  
and crumbly cheese

**Chicken tinga** 4.95

**Mushroom, Mexican oregano (v)** 4.50

**Achiote and lime marinated fish** 4.95

### QUESADILLAS

Tortillas folded  
with stringy cheese

**Smoky chicken** 4.50  
Slow-cooked chicken & roasted corn

**Chipotle mushroom (v)** 4.50  
Green herb salsa

**Ground beef** 4.95  
Chargrilled onions & salsa rojo

**Marinated fish** 4.95  
Mache leaf & salsa verde

### FLAUTAS

Four rolled corn tacos

Shredded lettuce, pink pickled  
onions & sour cream

**Potato, cheese & epazote (v)** 4.50

**Chorizo & squash** 4.95

### TOSTADAS

Two crispy, fried  
corn tortillas

**Sardine** 4.95  
Crisp slaw & tomatillo salsa

**Spicy roots (v)** 4.50  
Feta & pumpkin seeds

**Chorizo picante & potato** 4.95

**Black beans (v)** 4.50  
Fresh tomato & avocado

### CARNE/VERDURAS

**Warm butternut & pepita salad (v)** 4.50  
Mache leaf & crumbly cheese

**Cheese-stuffed jalapeños (v)** 4.50

**Mexico City-grilled corn (v)** 4.50  
Chipotle mayo, feta, chilli powder

**Oaxacan beef mole** 5.50  
Slow cooked shin with rich mole sauce.

**Achiote-marinated baby-back ribs** 5.95

**Pork & chorizo meatballs** 5.95

**Wild rice salad (v)** 4.50  
Corn, beans, cucumber & cumin

**Quinoa & black bean salad (v)** 4.50  
Pomegranate, heart of palm, feta, & mint

## Freshly Pressed

### AGUAS FRESCAS

Long & refreshing  
Mexican fruit waters

**Pepino** 3.95  
Pomegranate, cucumber,  
elderflower & raspberries

**Watermelon cooler** 3.95  
Watermelon, pear,  
lime & agave

**MMM bongo** 4.25  
Pineapple, mango, lemon  
& passion fruit

**Jamaica juice** 4.25  
Hibiscus, lemon & apple

### SUPER JUICES

Locally sourced, juiced to order

**Amarillo** 3.95  
Yellow pepper, pineapple,  
fresh turmeric & lime

**Zinger** 3.95  
Orange, carrot, ginger,  
lime & agave

**Refuel** 3.95  
Spinach, mint, apples,  
grapes & ginger

**Cleanser** 4.25  
Watermelon, strawberry,  
coriander & pomegranate

## SHARING BOARDS

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

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

- 1 **Free-range barbacoa chicken**  
Slow-cooked chicken tinga ♦ Mexico City corn on the cob  
Cornhusk-steamed tamale ♦ Fire-licked spring onions  
12.95 / person
- 2 **Veracruz style fish**  
Marinated white fish ♦ King prawns ♦ Mussels  
Sardine tostadas ♦ Baja fish tacos  
16.95 / person
- 3 **Outdoor-reared belly pork with cumin crackling**  
Marinated baby-back ribs ♦ Smoky chorizo meatballs  
Sweet potato & epazote  
14.95 / person
- 4 **300g chargrilled rump steak**  
12-hour Oaxacan beef mole ♦ Ground beef quesadillas  
Chipotle-marinated mushrooms  
15.95 / person
- 5 **Vegetable Meze (v)**  
Mushroom enchiladas ♦ Stuffed jalapeños ♦  
Potato & herb flautas ♦ Mexico City corn on the cob  
Black bean tostadas ♦ Quinoa superfood tacos  
12.95 / person

## Sides & Dips

Sweet potato fries & jalapeño alioli (v) 3.45

Sour cream (v) 1.45

Black bean, herb & garlic dip (v) 2.95

Cornhusk-steamed tamale (v) 3.95

Herby green rice & pepitas (v) 2.50

Crunchy slaw with chipotle mayonnaise (v) 2.95



GLUTEN FREE  
MENU

# BOTANAS

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**Chilango street corn (v)** 4.50  
Sweetcorn shaved off the cob with mayo, sour cream & crumbled cheese

**Fresh guacamole (v)** 4.95  
Avocado, coriander & lime

# STREET FOOD

## CARNE/VERDURAS

**Warm butternut & pepita salad (v) (c)** 4.50  
Mache leaf & crumbly cheese

**Cheese-stuffed jalapeños (v) (c)** 4.50

**Mexico City-grilled corn (v) (c)** 4.50  
Chipotle mayo, feta, chilli powder

**Oaxacan beef mole (c)** 5.50  
Slow cooked shin with rich mole sauce

**Achiote-marinated baby-back ribs (c)** 5.95

**Pork & chorizo meatballs (c)** 5.95

**Wild rice salad (v) (c)** 4.50  
Corn, beans, cucumber & cumin

**Quinoa & black bean salad (v) (c)** 4.50  
Pomegranate, heart of palm, feta & mint

## FLAUTAS

**Four rolled corn tacos, shredded lettuce, pink pickled onions & sour cream**

**Potato, cheese & epazote (v)** 4.50

**Chorizo & squash** 4.95

## TACOS

**Four classic soft-shell tacos**

**Chicken tinga (c)** 4.95  
Slaw & chipotle mayo

**Al pastor pork (c)** 4.95  
Onions & fresh coriander

**Sweet peppers** 4.50  
Potato, alioli & manchego cheese

**Superfood tacos (v) (c)** 4.50  
Quinoa, hearts of palm & mint served in lettuce leaf cups

## TOSTADAS

**Two crispy, fried corn tortillas**

**Spicy roots (v)** 4.50  
Feta & pumpkin seeds

**Chorizo picante & potato** 4.95

**Black beans (v)** 4.50  
Fresh tomato & avocado

# Freshly Pressed

## AGUAS FRESCAS

**Long & refreshing Mexican fruit waters**

**Pepino** 3.95  
Pomegranate, cucumber, elderflower & raspberries

**Watermelon cooler** 3.95  
Watermelon, pear, lime & agave

**MMMM bongo** 4.25  
Pineapple, mango, lemon & passion fruit

**Jamaica juice** 4.25  
Hibiscus, lemon & apple

## SUPER JUICES

**Locally sourced, juiced to order**

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Yellow pepper, pineapple, fresh turmeric & lime

**Zinger** 3.95  
Orange, carrot, ginger, lime & agave

**Refuel** 3.95  
Spinach, mint, apples, grapes & ginger

**Cleanser** 4.25  
Watermelon, strawberry, coriander & pomegranate

# SHARING BOARDS

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

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



### Free-range barbacoa chicken (c)

Slow-cooked chicken tinga ♦ Mexico City corn on the cob  
Cornhusk-steamed tamale ♦ Fire-licked spring onions  
12.95 / person



### Outdoor-reared belly pork with cumin crackling (c)

Marinated baby-back ribs ♦ Smoky chorizo meatballs  
Sweet potato & epazote  
14.95 / person



### 300g chargrilled rump steak (c)

12-hour Oaxacan beef mole ♦ Cornhusk-steamed tamale  
Chipotle-marinated mushrooms  
15.95 / person



### Vegetable Meze (v)

Spicy roots tostada ♦ Stuffed jalapeños  
Potato & herb flautas ♦ Mexico City corn on the cob  
Black bean tostadas ♦ Quinoa superfood tacos  
12.95 / person

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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

£12.50 per person ♦ Minimum two people sharing  
Each additional person add 3 more items



# Sides & Dips

Sour cream (v) (c) 1.45  
Black bean, herb & garlic dip (v) (c) 2.95  
Cornhusk-steamed tamale (v) (c) 3.95

Herby green rice & pepitas (v) (c) 2.50  
Crunchy slaw with chipotle mayonnaise (v) (c) 2.95

(c) = Coeliac friendly

Food allergies & intolerances? Please speak to one of our staff about your requirements.  
A suggested discretionary gratuity of 10% will be added to your bill. All prices include VAT at 20%.