

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) 5.95
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

£13.50 per person ♦ Minimum two people sharing

TACOS

Four classic soft-shell corn tacos

Chicken tinga 5.95
Slaw & chipotle mayo

Beer-battered fish 5.95
Taco guac & Mexican relish

Al pastor pork 5.95
Onions & fresh coriander

Sweet peppers 5.50
Potato, alioli & manchego cheese

Superfood tacos 4.95
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 5.50

QUESADILLAS

Tortillas folded
with stringy cheese

Smoky chicken 4.95
Slow-cooked chicken & roasted corn

Chipotle mushroom (v) 4.95
Green herb salsa

Ground beef 5.50
Chargrilled onions & salsa rojo

Marinated fish 5.50
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

MMMM bongo 4.25
Pineapple, mango, lemon
& passion fruit

Refresher 4.50
Melon, coconut water & lime

Jamaica juice 4.25
Hibiscus, lemon & apple

SUPER JUICES

Locally sourced, juiced to order

Amarillo 4.50
Yellow pepper, pineapple,
fresh turmeric & lime

Zinger 4.25
Orange, carrot, ginger,
lime & agave

Refuel 4.25
Spinach, mint, apples,
grapes & ginger

Pick me up 4.50
Blackberry, pear, kale & honey

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

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



Veracruz style fish

Marinated white fish ♦ King prawns ♦ Mussels
Sardine tostadas ♦ Baja fish tacos
16.95



Outdoor-reared belly pork with cumin crackling

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



300g chargrilled rump steak

12-hour Oaxacan beef mole ♦ Ground beef quesadillas
Chipotle-marinated mushrooms
15.95



Vegetable Meze (v)

Mushroom enchiladas ♦ Stuffed jalapeños ♦
Potato & herb flautas ♦ Mexico City corn on the cob
Black bean tostadas ♦ Quinoa superfood tacos
12.95

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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WITH TORTILLA CHIPS & HOUSE SALSAS

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

Fresh guacamole (v) 5.95
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) 5.95
Slaw & chipotle mayo

Al pastor pork (c) 5.95
Onions & fresh coriander

Sweet peppers 5.50
Potato, alioli & manchego cheese

Superfood tacos (v) (c) 4.95
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

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Locally sourced, juiced to order

Amarillo 4.50
Yellow pepper, pineapple, fresh turmeric & lime

Zinger 4.25
Orange, carrot, ginger, lime & agave

Refuel 4.25
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 (c)

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

2

Outdoor-reared belly pork with cumin crackling (c)

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

3

300g chargrilled rump steak (c)

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

4

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

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

£13.50 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 12.5% will be added to your bill. All prices include VAT at 20%.