

SET MENU

45

STARTERS

Choose 1

Guacamole (vv)

Avocado, Tomato, Onion, Coriander, Lime and Salt. Simple.
Freshly made daily. Served with home-made corn tortilla chips on the side

Elote

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

Pork Carnitas or Chicken Tinga Mexican Bao

Bao Bun filled with Pulled Pork Carnitas, red onion, coriander, pork scratchings.
Or Marinated Chicken with sour cream, radish, chives, red onions and coriander.

TACOS & QUESADILLAS

Choose 2

Chicken Tinga Tacos

Marinated chicken, lettuce, sour cream, chives, coriander, red onion & radish.

Pulled Pork Carnitas Tacos

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

Chorizo & Frijoles Tacos

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

Jackfruit Tacos (vv)

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

Camaron Al Ajillo Quesadilla

King Prawn cooked in a guajillo chilli and garlic salsa roja.

Mexican Chorizo Quesadilla

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

Quesadilla Natural (v,vv)

Mouth watering melted cheese with chipotle cream on the side. Vegan cheese available

DESSERTS

Choose 1

Churros Rellenos (vv)

Churros filled with chocolate, sprinkled with icing sugar

Platanitos Fritos (v)

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

COCKTAILS

Choose 1

Frozen Margarita / Mexican Espresso Martini / Passionfruit Margarita

A 12.5% Discretionary Service Charge will be added to your bill.