



COMIDA

TOTOPOS (VE) | £3

Salted corn tortilla chips

GUACAMOLE (VE) | £6

Smashed avocado, tomato, red onion, coriander & lime

FRIJOLES REFritos (V) | £5

Refried pinto beans topped with feta
> Available vegan (VE)

PICO DE GALLO (VE) | £4

Chopped tomato, red onion, coriander & lime

CALAMARES FRITOS | £10

Salt, pepper & guajillo fried squid with spring onion, red chilli, coriander & lime. Served with a side of jalapeño mayo

COSTILLAS DE ELOTE (V) | £8

Six roasted sweetcorn 'ribs' marinated in a light chilli butter sauce & topped with jalapeño mayo, cheese & micro coriander

SALSA ROJA (VE) | £3.5

Roasted tomato, jalapeño, onion, garlic & coriander

SALSA VERDE (VE) | £3.5

Roasted tomatillo, white onion, garlic, jalapeño & coriander

SALSA MANGO Y HABANERO (VE) | £3.5

Purée mango with tomato, onion, garlic & a kick of habanero chilli

SALSA DIABLO (VE) | £3.5

Our secret blend of authentic Mexican chillis, with extra fire

COCHINITA PIBIL TACOS | £13

One of the most famous dishes from the Yucatán Peninsula. Traditional slow roasted pulled pork marinated in achiote & habanero salsa, topped with pickled red onion & coriander

CARNE ASADA TACOS | £13

Grilled flank steak on a bed of chipotle mash potato, with mint jalapeño mayonnaise, sliced avocado & fresh coriander

HONGOS CAPEADO TACOS (V) | £12

Lightly battered oyster mushroom on a bed of shredded lettuce, topped with chipotle mayo & sliced jalapeño
> Available vegan (VE)

PORK BELLY TACOS | £12

Tomatillo-agave glazed pork belly on a bed of crunchy white cabbage marinated in a mint-cardamon vinaigrette, topped with watermelon radish & micro coriander

CAMARONES TACOS | £13

Salt, pepper & guajillo fried king prawns on a bed of vinaigrette slaw, topped with jalapeño mayo & red amaranth

BAJA PESCADO TACOS | £13

From Baja California. Lightly battered white fish on a bed of shredded lettuce & red cabbage in a lime dressing, topped with chipotle mayo & coriander

CRISPY AVOCADO TACOS (V) | £12

Avocado coated in corn crumbs & fried crispy, with shredded lettuce, chipotle mayo & red cabbage in a lime dressing
> Available vegan (VE)

QUESABIRRIA TIJUANA STYLE | £13

Traditional quesadilla with slow cooked beef brisket marinated in a blend of spices authentic to Tijuana, with melted cheese, onion, red chilli & coriander. Served with a side of Birria gravy for dipping

TINGA QUESADILLA | £12

Shredded chicken cooked with onion in a tomato & chipotle sauce, with melted cheese. Served with a side of salsa verde

FLAUTAS DE PAPA (V) | £11

A recipe passed down in Chef Mauricio's family. Chipotle mash potato rolled in two corn tortillas & fried, topped with pinto bean sauce, sour cream, red onion & micro coriander

ATUN TOSTADA | £13

Yellowfin tuna tartare with lettuce, cucumber, tamari dressing, chipotle mayo, avocado sauce, salsa macha & micro coriander

TOSTADA DE PATO | £13

Shredded duck confit mixed with lettuce, white onion & pickled red onion, topped with jalapeño, salsa macha, radish & micro coriander



VIVA LA REVOLUCIÓN

