



## COMIDA

### **TOTOPOS (VE) | £4**

Homemade salted corn tortilla chips

### **GUACAMOLE (VE) | £7**

Smashed avocado, tomato, red onion, coriander & lime

### **FRIJOLES REFritos (V) | £6**

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

### **PICO DE GALLO (VE) | £4**

Chopped tomato, red onion, coriander & lime

### **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**

Puréed 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 & fresh coriander

### **CARNE ASADA TACOS | £13**

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

### **KING OYSTER MUSHROOM TACOS (V) | £12**

King oyster mushroom grilled in a tomatillo-agave syrup, on a bed of chipotle mash potato. Topped with pickled red cabbage, chilli mayonnaise, pumpkin seeds & micro salad  
> 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 A LA DIABLA TACOS | £13**

King prawns pan-fried with salsa diablo, on a bed of crunchy mixed cabbage, topped with chilli mayon & micro 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 & fresh coriander

### **ALAMBRE DE POLLO | £12**

Grilled chicken goujons marinated in chilli oil & coriander, on a bed of onion & mixed peppers, topped with jalapeño mayo & micro coriander. Served with salsa roja

### **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

### **COLIFLOR POBLANA (V) | £12**

Half a cauliflower, grilled & served on a bed of aubergine & poblano chilli puree, topped with tartara sauce, toasted pumpkin seeds & micro salad

### **FLAUTAS DE PAPA (V) | £12**

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**

