



COMIDA

TOTOPOS (VE) | 4

Homemade salted corn tortilla chips

GUACAMOLE (VE) | 7

Smashed avocado, tomato, red onion, coriander & lime

FRIJOLES REFRITOS (V) | 6

Refried black 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

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

BAJA PESCADO TACOS | 13

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

FILLET STEAK ALHAMBRE | 18

Build your own tacos with diced, pan fried fillet steak, cooked with onion & bell peppers & topped with cheese. Designed for sharing, served with four soft corn tortillas.

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

Originating from Puebla & enjoyed all over Mexico. Shredded chicken cooked with onion in a tomato & chipotle sauce, with melted cheese. Served with a side of salsa verde

CEVICHE | 15

King prawn & seabass ceviche with cucumber & sliced red onion on a bed of salsa de hierbas frescas. Topped with sliced jalapeño, watermelon radish & micro coriander. Served with crispy tostada halves

FLAUTAS DE PAPA (V) | 11

A recipe passed down in Chef Mauricio's family. Chipotle mash potato rolled in two corn tortillas & fried, served on a bed of refried beans. Topped with sour cream, red onion, feta & micro coriander

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

ATUN TOSTADA | 13

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

