



NAVIDAD EN LA CANTINA

SHARING FEAST MENU

ONE MENU FOR THE WHOLE PARTY - CHOOSE YOUR LEVEL - SEATED DINING

PARA TODOS

A mix to please everyone

£55

PER HEAD

PARA PICAR

TOTOPOS & GUACAMOLE (VE)
PICO DE GALLO (VE)
FRIJOLES REFRITOS (V)

PARA LA MESA

COSTILLAS DE ELOTE (V)
Sweetcorn ribs, garlic confit, guajillo,
and jalapeño mayo.
FLAUTAS DE PAPA (V)
Chipotle mash potato rolled in corn
tortillas and fried, sour cream, feta

TACOS PLAZEROS

COCHINITA PIBIL
Traditional slow cooked pork, pickled
onions, fresh coriander

BAJA PESCADO

White fish fried in a light batter,
shredded lettuce, jalapeño mayo,
pickled onions, fresh coriander
HONGOS AL AJILLO (V)
Portabello mushroom in garlic confit,
guajillo salsa, chipotle mashed potato
and grilled cheese crust, red onion,
red chillies, coriander

SALSAS

ROJA
VERDE

POSTRE

CHURROS & CHOCOLATE SAUCE

1910 ESPECIAL

Our best sellers on one table

£65

PER HEAD

PARA PICAR

TOTOPOS & GUACAMOLE (VE)
PICO DE GALLO (VE)
COSTILLAS DE ELOTE (V)
CALAMARES FRITOS

Guajillo fried squid, jalapeño mayo

PARA LA MESA

ATÚN TOSTADA
Tuna tartare, lettuce, cucumber,
tamari, chipotle, avocado, salsa macha
TINGA TOSTADA
Tomato-chipotle chicken, refried
beans, sour cream, avocado, feta, chilli
QUESABIRRIA TIJUANA STYLE
Beef brisket, cheese, onion, red chilli &
coriander, birria broth

TACOS PLAZEROS

CARNITAS
Pork confit, avocado, red onion,
coriander, pico de gallo
RIBEYE STEAK TACOS
42-day aged rib eye steak, salsa
verano, salsa macha
CAMARONES A LA DIABLA
King prawns, salsa diablo, mixed
cabbage slaw, chilli mayo
HONGOS AL AJILLO (V)

SALSAS

ROJA • VERDE • MANGO Y
HABANERO • DIABLO

POSTRE

CHURROS & CHOCOLATE SAUCE
TRES LECHE CAKE

MAR Y TIERRA

The full works, served tapas style

£75

PER HEAD

PARA PICAR

TOTOPOS, GUAC & PICO (VE)
FRIJOLES REFRITOS (V)
COSTILLAS DE ELOTE (V)
CALAMARES FRITOS

DEL MAR

OSTIONES A LA MEXICANA
Jersey Rock oysters, michelada salsa,
Mexican vinaigrette
PULPO Y CAMARONES CEVICHE
King prawn, octopus, habanero-mango
salsa, tomato, cucumber, avocado
PULPO A LA PARRILLA
Grilled octopus, guacamole, cheese,
guajillo tortillas, habanero salsa
ATÚN TOSTADA

DE LA TIERRA

QUESABIRRIA TIJUANA STYLE
RIBEYE STEAK TACOS
COCHINITA PIBIL
HONGOS AL AJILLO (V)

SALSAS

ROJA • VERDE • MANGO Y
HABANERO • DIABLO

POSTRE

CHURROS & CHOCOLATE SAUCE
TRES LECHE CAKE

DIGESTIVO

CARAJILLO COCKTAIL
Licor 43, espresso & vanilla