

REAL MEXICAN FOOD

Our food is inspired by the cantinas of Jalisco - tequila country - and is all designed to share. The Platos Fuertes all come with fresh corn tortillas, refried beans and cabbage salad. Add any number of smaller dishes for the full Mexican experience. Please ask your waiter for help if you need it, or have a look at the menu glossary on your table!

REFRESCOS

Hibiscus Agua Fresca	£3.00
Tamarind Agua Fresca	£3.00
Watermelon Agua Fresca	£3.00
Organic Pomegranate Juice	£3.00

APERITIVOS

Cloud 9 (2 drinks) Great to share - 2 fluffy tequila sours made with Partida Blanco	£9.00
Aguila Casco Viejo Blanco, fresh lime & orgeat syrup, topped with grapefruit juice	£6.50
Pomegranate Fizz Patron Silver, organic pomegranate juice & agave syrup, topped with cava	£9.00
Mama's Margarita Tequila Don Agustin Blanco, lime juice & agave syrup	£6.50

ANTOJITOS

SMALL DISHES

Picadillo de Jalisco Real deal chilli con carne - beef, pork & chorizo slow cooked with cinnamon, cloves & Ancho chilli served with sour cream & topos	£4.50
Chorizo Chorizo, potatoes, onion & coriander	£3.75
Alitas de Pollo Recado Rojo Chicken wings roasted with annatto, cumin, cloves, cinammon & Mexican oregano	£4.00
Ensalada de Jicama Jicama, cucumber, peanuts, aged Manchego cheese & Arbol chilli	£4.00
Calamar Frito Deep fried squid with Tomatillo salsa & lime	£3.75
Albondigas Meatballs (made with beef & pork) in Chipotle & tomato salsa	£3.50
Ceviche de Pulpo Ceviche of octopus, avocado, tomato, coriander, Serrano chilli & lime	£4.50
Ensalada de Habas Broad beans, tomato, coriander & Jalapeño chilli	£3.75
Buñuelos de Bacalao Mexican fishcakes - saltcod, sweet potato & Chipotle with avocado & tomatillo salsa	£4.50
Elote Sweetcorn with chilli, salt & lime	£3.50
Queso Fundido Melted cheeses (Manchego & Queso Fresco) with mushrooms & Serrano chilli	£4.00

DINNER

SOPAS Y ENSALADAS

SOUPS AND SALADS

Sopa de Dos Carnes Lightly spiced broth with shredded pork & chicken, black beans, crunchy tortilla, fresh cheese, sour cream & Pasilla chilli	£4.00
Sopa de Frijoles Negros Black beans, cumin, tortilla, fresh cheese, sour cream & Pasilla chilli	£3.50
Salpicon Shredded slow cooked beef with Chipotle chilli, little gem lettuce, radish, lime & coriander	£7.00
Ensalada Super Sana A salad of all things healthy: Jicama, chayote, watermelon, fresh cheese, pumpkin seeds & Habanero chilli	£6.00

PLATOS FUERTES

LARGE DISHES

Carnitas Slow roasted pork belly & ribs with chicharrón & avocado salsa	£13.50
Birria Slow braised lamb shank cooked with beer, cloves, cinnamon, cumin, Ancho chilli & sesame seeds	£14.50
Carne Asada Chargrilled 28 day Angus rib eye with Chipotle salsa & spring onions	£14.50
Pollo Cascabel Chicken cooked with Cascabel chillies, cumin & epazote	£12.50
Lubina con Salsa Pasilla Sea bass with roasted Pasilla chilli salsa & herb salad	£14.00
Chayote Relleno con Calabaza Stuffed chayote with fresh cheese, roast Ironbark pumpkin, Swiss chard & crispy Guajillo chilli	£10.50
Parillada de Arandas con Queso Fundido - For 2 or more to share Chargrilled rib eye steak, chorizo, chicken, sweetcorn, onion, spring onion & Queso Fundido (molten cheese) with Chipotle & Habanero salsas	£34.00

PARA ACOMPAÑAR

A FEW EXTRAS

Guacamole Avocado, coriander, onion, Serrano chilli	£3.50
Green & Red Salsas House salsas with topos	£2.50
Cebolla en Escabeche Pickled red onions	£1.00
Queso Fresco Fresh cheese	£1.50
Chile Arbol Roasted Arbol chillies in lime	£1.50
Jalapeños Pickled jalapeño chillies	£2.00
Frijoles Negros Refried black beans with chorizo & habanero chilli	£3.50
Frijoles Refritos Refried pinto beans	£2.00
Tortillas 100% white corn tortillas	£0.50

DULCES

DESSERTS

Chilli Chocolate Pot/ with Herencia Reposado tequila (25ml) A dense pot of Valhorna Chocolate flavoured with Cinammon & Ancho Chilli. Perfect with Herencia's smooth, rich Reposado tequila. A great match - if you have them together we'll donate 50p to Action Against Hunger to support their aid work in the developing world. <i>Eat Chocolate, Drink Tequila, Save the World!</i>	£3.50/£6.75
Dulce de Sauza Invented by the Distileros at Sauza Tequila distillery, we discovered this on our most recent visit to Mexico - pannacotta, mango jelly, berries & a splash of Sauza Hornitos tequila	£4.00
Churros con Chocolate Mini Mexican doughnuts to dip into spiced chocolate sauce	£4.50
Torta de Cajeta Warm cake made with Cajeta (Mexican caramel) & pecan nuts	£4.50
Sandía Watermelon the Mexican way - with lime, salt & dried chilli	£3.00