

£25 Jaliscoan Feast

Inspired by the cantinas and restaurants of Jalisco, the home of tequila, Jaliscoan food is homely, down to earth and designed to share. The platos fuertes are served with traditional side dishes – freshly made corn tortillas, refried beans, and shredded cabbage salad... Buen provecho!

PARA PICAR Something to pick on

Guacamole con Totopos

Avocado, tomato, coriander, onion, serrano chilli and lime with homemade tortilla chips

Green & Red Salsas

House salsas served with homemade tortilla chips

ANTOJITOS Starters

Chorizo con papas

Pan-fried chorizo with potatoes, onion and coriander

Calamar Frito

Deep fried squid served with tomatillo salsa and lime

Ensalada de Jicama

Salad of yam bean with cucumber and roasted peanuts dressed with lime, arbol chilli and manchego cheese

Albondigas

Beef and pork meatballs in tomato and chipotle chilli sauce

Ensalada de Habas

Salad of broad beans, coriander, jalapeno chilli & white onion

PLATOS FUERTES Mains

Carnitas

Slow roasted pork belly, seasoned with pasilla chilli and orange salt

Pollo Rostizado

Shredded corn-fed chicken roasted with achiote spices

Chayote Relleno con Calabaza

Stuffed chayote with fresh cheese, roast ironbark pumpkin, Swiss chard and crispy guajillo chilli

Birria

Slow braised lamb shoulder cooked with beer, cloves, cinnamon, cumin seeds, ancho chilli and sesame seeds

Champiñones Sofritos

Pan fried mushrooms with onion, garlic and pasilla chilli

POSTRES Desserts

Sandía con limon y chile

Watermelon with lime and chilli

Churros con Chocolate

Traditional Mexican doughnuts served with thick, spiced hot chocolate