

salsa

Verde (vg) Tomatillos, Jalapeño, Coriander, Courgette	Macha (vg) Dried Mixed Chillies, Cashew, Garlic	Taquero (vg) Arbol, Guajillo, Tomato, Garlic	Morita (vg) Chipotle Morita, Guajillo, Tomato	La Maya (vg) Pineapple, Habanero, Lime
Totopos (vg) 3.5 Fried Tortilla Chips	Each salsa / All five salsas 1.5 / 6			

small plates

Chicharrón, Salsa Verde & Negra 8.5 Crispy Pork Belly, Salsa Verde & Salsa Negra	Guacamole (vg) 5 Avocado, Red Onion, Coriander, Lime
Chicken Flauta 8 Fried Rolled Chicken Tortilla, Red Mole, Queso Fresco, Lime Crema, Curtido, Coriander	Mole de Plátano (vg) 7.5 Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion
Ceviche Verde 10* Market Fish, Agua de Cilantro, Avocado, Cucumber, Arënkha	Roasted Cauliflower (vg) 7.5 Roasted Cauliflower, Mojo Rojo, Chermoula
Tuna Tostadas 12 🌿 Sashimi Grade Tuna, Sesame, Avocado, Coriander	Charred Hispi Cabbage (vg) 7.5 Hispi Cabbage, White Mole, Salsa Macha, Candied Seeds & Nuts, Coriander

tacos

served in pairs on corn tortillas

Lamb Quesadilla 9.5 Lamb, Cheese, Cabbage Curtido, Coriander Salsa	Charred Prawn 9 Charred Prawns, Salsa Roja, Beef Fat Crisp, Lettuce
Carne de Res 9 Beef, Shiitake Crema, Pickled Red Cabbage, Dill Pickle	Crispy Calamari 8.5 Calamari, Garlic Mayo, Radish Pico de Gallo, Salsa Morita
Chicken Tinga 8.5 Chicken, Queso Fresco, Red Onion Curtido, Salsa Chipotle, Coriander	Charred Broccoli Quesadilla (v) 8 Tenderstem, Pickled Jalapeño, Blue Cheese & Jalapeño Crema
Pork Carnitas 8 Pork Shoulder, Salsa Morita, Onion & Coriander	Mushroom Barbacoa (vg) 8.5 Pulled Mushrooms, Celeriac Curtido, Salsa Verde, Onion, Coriander
Beef Birria 10* Beef, Cheese, Consomme, Onion & Coriander	Smoked Carrot & Beetroot (vg) 7.5 Smoked Carrot, Beetroot, Tajin, Confit Garlic Crumb
Baja 8.5 Crispy Fried Market Fish, Chipotle Mayo, Curtido	Sweet Potato & Avocado (vg) 7.5 Sweet Potato, Avocado, Salsa Macha, Pomegranate, Onion, Coriander
<hr style="width: 50%; display: inline-block; vertical-align: middle;"/> Al Pastor (Fri - Sat only) 8.5 Pork, Pineapple, Salsa Verde, Onion & Coriander	

sides

Esquites (v) 5.5 Mexican Street Corn, Cheese, Crema, Lime, Coriander
Frijoles Negros (v) 4.5 Mexican Black Beans, Crema, Queso Fresco
Papas (v) 5.5 Fried New Potatoes, Salsa Verde, Queso Fresco

desserts

Chocolate Horchata Pot (vg) 7 Caramelised Tortilla Crumb, Tahini Ice Cream
Homemade Ice Creams & Sorbets (v/vg) 3.5 See Server



An optional 10% service charge is added to your bill and shared with our staff

comida	totopos & salsa + 2 dishes from tacos or small plates	🌿 Not included * £1 supplement Orders must be placed no later than the final times Excludes Bank Holidays
	15	
	Tuesday - Thursday / Friday 11.30 am - 6.45 pm / 5 pm	

tequila

Cazcabel 38% 4	Cazcabel 38% 4	Cazcabel 40% 6
Blanco	Reposado	Añejo
123 UNO Organic 34% 6	Pancho Datos 40% 6	123 TRES Organic 40% 7
Blanco	Reposado	Añejo
Pancho Datos 40% 5.5	Codigo 38% 6.5	Fortaleza 40% 10.5
Blanco	Reposado	Añejo
Fortaleza 46% 7.5	Cazcabel 34% 4	Cazcabel 34% 4
Blanco	Honey	Coffee

mezcal

Momento Verde 42% . 4.5	Derrumbes 49.3% 7	Lost Explorer 42% ... 12.5
Agave - Espadín	Agave - Michoacan	Agave - Salmiana
Del Maguey Vida 40% 5	Memorable 47.8% 9	Ono 45% 4.5
Agave - Espadín	Agave - Tepeztate	Sotol
Lost Explorer 42% ... 6.5	La Medida 45% 6	Aguamiel 41% 4.5
Agave - Espadín	Agave - Tobalá	Bacanora

wine

white 175ml / 750ml

Fontanário de Pegões 6 / 24
Fernão Pires, Palmela - 2022 Portugal 12.5%

Mesta 6.5 / 27
Verdejo - 2022 Spain 11.5%

La Purísima Blanco 6.5 / 27
Macabeo, Sauvignon Blanc - 2022 Spain 12%

red 175ml / 750ml

El Moreno Campules 6 / 24
Monastrell, Tempranillo - NV Spain 13%

San Marzano 'Il Pumo' 6.5 / 27
Negroamaro - 2022 Italy 13.5%

Piattelli Vineyards 8.5 / 36
Malbec - 2021 Argentina 14.5%

fizz 150ml/750ml

Sacchetto Extra Dry 7 / 30
Pinot Bianco, 2022 Italy 11%



wine info

cerveza

Corona 4.6% Pint 6.5

Modelo Especial 4.4% 355ml .. 5.5

Pacifico 4.5% 355ml 5.5

Corona 0% 330ml 5

craft beer 440ml

Retro Racer 4.6% 6.5

Pale Ale - Neon Raptor

Naughty Luggage 6.8% 9

NEIPA - Neon Raptor

Clusters 5.2% 7

Black Forest Gateau Stout -
Neon Raptor

cerveza preparada

add to any beer

Chelada -
Ice, Lime + Salt Rim

Cubana + .5
Salsa Picante, Maggi, Henderson's
Relish, Ice, Lime + Tajín Salt Rim

Clamato + .75
Clam + Tomato Juice, Maggi, Henderson's
Relish, Ice, Lime + Tajín Salt Rim

Chamoy Chelada + 1
Pineapple, Mango, Chamoy, Ice, Lime +
Tajín Salt Rim

margaritas

Margarita rocks / frozen 10.5
Cazcabel Blanco, Triple Sec, Lime, Agave, Salt

Spicy Margarita 11
Cazcabel Blanco, Ancho Reyes Chilli Liqueur,
Lime, Chilli Agave, Tajín Salt Rim

Passion Fruit Margarita 11.5
Cazcabel Blanco, Vanilla Agave, Passion Fruit
Liqueur, Passion Fruit Puree, Lime, Salt

Margarita Al Pastor 11.5
Cazcabel Reposado, Ancho Reyes, Chilli Agave,
Pineapple, Lime, Herbs, Coriander Salt Rim

november special

Mango de la Muerte 11.5
Cazcabel Reposado, Licor 43, Mango, Pineapple,
Lime, Coconut Cream, Black Salt Rim, Coconut Skull

cocktails

Tórtola 10.5
Cazcabel TEQUILA or Momento MEZCAL
Grapefruit, Cranberry, Lime, Soda

Domecquito 10.5
Soberano 5 Year Brandy, Saliza
Amaretto, Lemon, Cranberry

Jijona 10.5
Nixta Corn Liqueur, Frangelico Hazelnut
Liqueur, Brown Sugar Syrup, Chocolate Bitters

Carajillo 10.5
Licor 43, Cazcabel Coffee Tequila,
Chocolate Bitters, Espresso

Cozumel 10
Hawksbill Spiced Rum, Triple Sec, Orange,
Pineapple, Coconut Cream, Lime, Agave

cold

Mockarita 6.5
0% Tequila, Triple Sec Syrup, Agave, Lime

Noloma 6.5
0% Tequila, Grapefruit, Lime, Soda, Agave

Agua de Jamaica 6.5
Hibiscus Iced Tea, Cinnamon, Lime

Horchata 6.5
Oat Milk, Coconut, Cinnamon, Vanilla, Rice

Jarritos Mexican natural soda 370ml 4.5
Lime / Grapefruit / Guava / Strawberry
Mandarin / Mango / Pineapple

Coca - Cola 330ml 4

Diet Coke / Coke Zero 330ml .. 3.5

mexican spirits

Katún Gin 42% 5.5

Uruapan Charanda Blanco Rum 46% 5.5

Sol Tarasco "Hongos" Añejo Rum 40% 5.5

Sol Tarasco 8yr Charanda Añejo Rum 42% 6

Abasolo Corn Whiskey 43% 5

Nixta Corn Liqueur 30% 4.5

Ancho Reyes Chilli / Verde 40% 5.5

spirits

Grey Goose Vodka 40% 5.5

Hawksbill Spiced Rum 45% 4

Balcones Blue Corn Bourbon 46% .. 5.5

Saliza Amaretto 28% 4

Aperol 11% 5.5

Campari 25% 4

hot

Espresso / Dbl 2.5/3

Americano 3

Cappuccino / Latte / Flat White .. 3.5

Bird & Blend Builders Breakfast / Mojitea 3

Mexican Hot Chocolate 4.5

Dark Chocolate, Vanilla, Cinnamon, Chilli

Hot Horchata 6.5

Oat Milk, Coconut, Cinnamon, Vanilla, Rice

vegan

salsa

Verde Tomatillos, Jalapeño, Coriander, Courgette	Macha Dried Mixed Chillies, Nuts, Garlic	Taquero Arbol, Guajillo, Tomato, Garlic	Morita Chipotle Morita, Guajillo, Tomato	La Maya Pineapple, Habanero, Lime
Totopos 3.5 Fried Tortilla Chips			Each salsa / All five salsas 1.5 / 6	

small plates

Guacamole 5 Avocado, Red Onion, Coriander, Lime	Roasted Cauliflower 7.5 Roasted Cauliflower, Mojo Rojo, Chermoula
Charred Hispi Cabbage 7.5 Hispi Cabbage, White Mole, Salsa Macha, Coriander, Candied Seeds & Nuts	Mole de Plátano 7.5 Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion

tacos

served in pairs on corn tortillas

Sweet Potato & Avocado 7.5 Sweet Potato, Avocado, Salsa Macha, Pomegranate, Onion & Coriander	Mushroom Barbacoa 8.5 Pulled Mushrooms, Celeriac Curdito, Salsa Verde, Onion & Coriander
Smoked Carrot & Beetroot 7.5 Smoked Carrot, Beetroot, Tajín, Confit Garlic Crumb	

sides

Papas 5.5 Fried New Potatoes, Salsa Verde
Frijoles Negros 4.5 Mexican Black Beans

desserts

Chocolate Horchata Pot 7 Caramelised Tortilla Crumb, Tahini Ice Cream
Homemade Ice Cream & Sorbets 3.5 See Server



comida	totopos & salsa + 2 dishes from tacos or small plates	Orders must be placed no later than the final times
 15	Excludes Bank Holidays
	Tuesday - Thursday / Friday 11.30 am - 6.45 pm / 5 pm	

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Allergies or dietary requirements?



LET US KNOW

14 allergens

salsa

Verde (vg) Su
Tomatillos, Jalapeño, Coriander, Courgette

Macha (vg) N Su
Dried Mixed Chillies, Cashew, Garlic

Taquero (vg) Su
Arbol, Guajillo, Tomato, Garlic

Totopos (vg)
Fried Tortilla Chips

Morita (vg)
Chipotle Morita, Guajillo, Tomato

La Maya (vg)
Pineapple, Habanero, Lime

small plates

Chicharrón, Salsa Verde & Negra Su
Crispy Pork Belly, Salsa Verde & Salsa Negra

Chicken Flauta Su Se So Mi
Fried Rolled Chicken Tortilla, Red Mole, Queso Fresco, Lime Crema, Curtido, Coriander

Ceviche Verde Mo F
Market Fish, Agua de Cilantro, Avocado, Cucumber, Arënkha

Tuna Tostadas F Se
Sashimi Grade Tuna, Sesame, Avocado, Coriander

Guacamole (vg)
Avocado, Red Onion, Coriander, Lime

Mole de Plátano (vg) Se Su N
Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion

Roasted Cauliflower (vg) Su
Roasted Cauliflower, Mojo Rojo, Chermoula

Charred Hispi Cabbage (vg) N G Se Su
Hispi Cabbage, White Mole, Salsa Macha, Coriander, Candied Seeds & Nuts

tacos

served in pairs on corn tortillas

Lamb Quesadilla Mi Su
Lamb, Cheese, Cabbage Curtido, Coriander Salsa

Carne de Res E Su Mu
Beef, Shiitake Crema, Pickled Red Cabbage, Dill Pickle

Chicken Tinga Mi Su
Chicken, Queso Fresco, Red Onion Curtido, Coriander, Chipotle Salsa

Pork Carnitas Su
Pork Shoulder, Salsa Morita, Onion & Coriander

Beef Birria Ce Mi
Beef, Cheese, Consomme, Onion & Coriander

Baja G Mo E F So Su
Crispy Fried Market Fish, Chipotle Mayo, Curtido

Charred Prawn C Su
Charred Prawns, Salsa Roja, Beef Fat Crisp

Crispy Calamari G Mo E F So
Calamari, Garlic Mayo, Radish Pico de Gallo, Salsa Morita

Charred Broccoli Quesadilla (v) Mi Su
Tenderstem, Pickled Jalapeño, Blue Cheese & Jalapeño Crema

Smoked Carrot & Beetroot (vg) G
Beetroot, Smoked Carrot, Tajín, Confit Garlic Crumb

Mushroom Barbacoa (vg) Su
Pulled Mushrooms, Celeriac Curtido, Salsa Verde, Onion, Coriander

Sweet Potato & Avocado (vg) N
Sweet Potato, Avocado, Salsa Macha, Pomegranate, Onion, Coriander

Al Pastor (Fri - Sat only)
Pork, Pineapple, Salsa Verde, Onion & Coriander

sides

Esquites (v) Mi E Su
Mexican Street Corn, Cheese, Crema, Lime, Coriander

Frijoles Negros (v) Mi
Mexican Black Beans, Crema, Queso Fresco

Papas (v) Mi So Su
Fried New Potatoes, Salsa Verde, Queso Fresco

desserts

Chocolate Horchata Pot (vg) N Se
Caramelised Tortilla Crumb, Tahini Ice Cream

Homemade Ice Creams & Sorbets (v/vg) ... Mi E Se
See Server

 = May Contain Traces of Allergen or Be Cross Contaminated

- N Nuts
- Mi Milk
- G Gluten
- P Peanuts
- C Crustaceans
- Mo Molluscs
- E Egg
- F Fish
- Se Sesame
- So Soya
- Ce Celery
- Su Sulphur
- Mu Mustard
- L Lupin