

# salsa

<b>Verde (vg)</b> Tomatillos, Jalapeño, Coriander, Courgette	<b>Taquero (vg)</b> Arbol, Guajillo, Tomato, Garlic	<b>Macha (vg)</b> Dried Mixed Chillies, Cashew, Garlic	<b>Roja (vg)</b> Roasted Tomatoes Red Chillies	<b>La Maya (vg)</b> Pineapple, Habanero, Lime
<b>Totopos (vg)</b> ..... 3.5 Fried Tortilla Chips	<b>Each salsa / All five salsas</b> ..... 1.5 / 6			

## small plates

<b>Chicharrón, Salsa Verde &amp; Negra</b> ..... 8 Crispy Pork Belly, Salsa Verde & Salsa Negra	<b>Guacamole (vg)</b> ..... 5 Avocado, Red Onion, Coriander, Lime
<b>Charred Hispi Cabbage (vg)</b> ..... 7.5 Hispi Cabbage, White Mole, Salsa Macha, Candied Seeds & Nuts	<b>Tostones (vg)</b> ..... 6.5 Fried Green Plantain, Pineapple Salsa, Habanero Crema
<b>Grilled Harissa Chicken</b> ..... 8 Grilled Chicken, Coriander & Lime Crema, Hazelnut Dukkah, Chives	<b>Mexican Seafood Cocktail</b> ..... 9 Prawns, Squid, Octopus, Market Fish, Salsa Pico de Gallo
<b>Tuna Tostadas</b> ..... 12 ✨ Sashimi Grade Tuna, Sesame, Avocado, Coriander	<b>Swordfish Curado al Tajin</b> ..... 12 ✨ Tajin Cured Swordfish, Agua de Guajillo, Green Chilli Oil, Sorrel

## tacos + quesadillas

<b>Lamb Birria</b> ..... 10* Lamb, Coriander Salsa, Pomegranate, Carrot Curtido, Consomme	<b>Taco de Camaron con Queso</b> ..... 9 Spiced Prawn, Cheese, Salsa Chipotle
<b>Carne de Res</b> ..... 9 Beef, Shiitake Crema, Pickled Red Cabbage, Dill Pickle	<b>Crispy Calamari</b> ..... 8.5 Calamari, Garlic Mayo, Radish Pico de Gallo
<b>Chicken Quesadilla</b> ..... 8.5 Chicken, Cheese, Chorizo Salsa, Onion & Coriander	<b>Sweet Potato &amp; Avocado (vg)</b> ..... 7.5 Sweet Potato, Avocado, Salsa Macha, Pomegranate, Onion, Coriander
<b>Pork Carnitas</b> ..... 8 Pork Shoulder, Salsa Morita, Onion & Coriander	<b>Mushroom Barbacoa (vg)</b> ..... 8.5 Pulled Mushrooms, Celeriac Curtido, Salsa Verde, Onion, Coriander
<b>Beef Birria</b> ..... 10* Beef, Cheese, Consomme, Onion & Coriander	<b>Aubergine Tinga (vg)</b> ..... 7.5 Crispy Aubergine, Tinga, Curtido, Onion & Coriander
<b>Baja</b> ..... 8.5 Crispy Fried Market Fish, Chipotle Mayo, Curtido	<b>Charred Broccoli Quesadilla (v)</b> ..... 8 Tenderstem, Pickled Jalapeño, Blue Cheese & Jalapeño Crema
<b>Al Pastor (Fri - Sat only)</b> ..... 8.5 Pork, Pineapple, Salsa Verde, Onion & Coriander	

## sides

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

## desserts

<b>Tarta de Queso (v)</b> ..... 7 Raspberry Shaved Ice, Vanilla Cream Cheese, Chocolate Soil
<b>Fried Plantain (vg)</b> ..... 7 Chocolate Ganache, Coconut & Mezcal Sorbet
<b>Homemade Ice Creams &amp; Sorbets (v/vg)</b> ..... 3.5 See Server



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

A 10% optional service charge is added to your bill which is shared with our staff - Thanks!

Allergies or dietary requirements? —● LET US KNOW ●— (v) vegetarian ..... (vg) vegan

<b>Cazcabel 38% Blanco</b> ..... 4	<b>Cazcabel 40% Añejo</b> ..... 6	<b>Cazcabel 38% Reposado</b> ..... 4
<b>123 UNO Organic Blanco</b> 34% 6	<b>123 TRES Organic Añejo</b> 40% 7	<b>Mijenta 40% Reposado</b> ..... 6.5
<b>Fortaleza 46% Blanco</b> ..... 7.5	<b>Fortaleza 40% Añejo</b> ..... 10.5	<b>Pancho Datos 40% Reposado</b> .... 6
<b>Pancho Datos 40% Blanco</b> .... 5.5	<b>Cazcabel 34% Honey</b> ..... 4	<b>Cazcabel 34% Coffee</b> ..... 4

## tequila

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

## mezcal

### wine

info



#### white

175ml/750ml

<b>Fontanário de Pegões</b> ..... 6/24
Fernão Pires, Palmela - 2022 Portugal 12.5%
<b>Mesta</b> ..... 6.5/27
Verdejo - 2022 Spain 11.5%
<b>La Purísima Blanco</b> ..... 6.5/27
Macabeo, Sauvignon Blanc - 2022 Spain 12%

#### red

175ml/750ml

<b>El Moreno Campules</b> ..... 6/24
Monastrell, Tempranillo - NV Spain 13%
<b>San Marzano 'Il Pumo'</b> ..... 6.5/27
Negroamaro - 2022 Italy 13.5%
<b>Piattelli Vineyards</b> ..... 8.5/36
Malbec - 2021 Argentina 14.5%

#### fizz

150ml/750ml

<b>Sacchetto Extra Dry</b> ..... 7/30
Pinot Bianco, 2022 Italy 11%

## Mexican spirits

<b>Katún Gin 42%</b> ..... 5.5
<b>Uruapan Charanda Blanco Rum 46%</b> 5.5
<b>Sol Tarasco "Hongos" Anejo Rum 40%</b> 5.5
<b>Sol Tarasco 8yr Charanda Anejo Rum 42%</b> 6
<b>Abasolo Corn Whiskey 43%</b> ..... 5
<b>SNixta Corn Liqueur 30%</b> ..... 4.5
<b>Ancho Reyes Chilli / Verde 40%</b> .... 5.5

### beer

<b>Corona 4.6% Pint</b> ..... 6.5
<b>Modelo Especial 4.4% 355ml</b> . 5.5
<b>Pacifico 4.5% 355ml</b> ..... 5.5
<b>Corona 0% 330ml</b> ..... 5
<b>Retro Racer 4.6% 440ml</b> .... 6.5
Pale IPA - Neon Raptor
<b>Naughty Luggage 6.8% 440ml</b> . 9
NEIPA - Neon Raptor
<b>Fort Lauderdale 5.2% 440ml</b> .. 8.5
Mandarin Orange Sour IPA
- Neon Raptor

### cerveza preparada

<b>Chelada</b> ..... -
Ice, Lime + Salt Rim
<b>Cubana</b> ..... + .5
Salsa Picante, Maggi, Henderson's Relish, Ice, Lime + Tajín Salt Rim
<b>Clamato</b> ..... + .75
Clam + Tomato Juice, Maggi, Henderson's Relish, Ice, Lime + Tajín Salt Rim
<b>Chamoy Chelada</b> ..... + 1
Pineapple, Mango, Chamoy, Ice, Lime + Tajín Salt Rim

## spirits

<b>Grey Goose Vodka 40%</b> ..... 5.3
<b>Hawksbill Spiced Rum 45%</b> ..... 4
<b>Balcones Blue Corn Bourbon 46%</b> 5.5
<b>Saliza Amaretto 28%</b> ..... 4
<b>Aperol 11%</b> ..... 5.5
<b>Campari 25%</b> ..... 4

## margaritas

<b>Margarita rocks</b> ..... 10.5
Cazcabel Blanco, Triple Sec, Lime, Agave, Salt
<b>Spicy Margarita</b> ..... 11
Cazcabel Blanco, Ancho Reyes Chilli Liqueur, Jalapeños, Lime, Agave

### midweek margs

( 2 for £15 all day Tues & Wed )

<b>Passion Fruit Margarita</b> ..... 11.5
Cazcabel Blanco, Vanilla Agave, Lime, Passion Fruit Liqueur, Passion Fruit Puree
<b>Margarita Al Pastor</b> ..... 11.5
Cazcabel Reposado, Ancho Reyes, Chilli Agave, Pineapple, Lime, Herbs, Coriander Salt Rim

## cocktails

<b>Paloma</b> ..... 10.5
Cazcabel TEQUILA or Momento MEZCAL
Grapefruit, Agave, Lime, Soda
<b>Litchilita</b> ..... 11
Boxer Gin, Kwai Feh Lychee Liqueur, St Germain, Lemon, Apple
<b>Oaxacan Old Fashioned</b> ..... 11
Lost Explorer Espadín Mezcal, Cazcabel Reposado Tequila, Agave, Orange Bitters
<b>Carajillo</b> ..... 10.5
Licor 43, Cazcabel Coffee Tequila, Chocolate Bitters, Espresso
<b>Poción Tropical</b> ..... 11.5
Toti White Rum, El Bandarra Al Fresco, Pineapple, Lemon, Agave

## cold

<b>Mockarita</b> ..... 6.5
0% Tequila, Triple Sec Syrup, Agave, Lime
<b>Noloma</b> ..... 6.5
0% Tequila, Grapefruit, Lime, Soda, Agave
<b>Agua de Jamaica</b> ..... 6.5
Hibiscus Iced Tea, Cinnamon, Lime
<b>Horchata</b> ..... 6.5
Oat Milk, Coconut, Cinnamon, Vanilla, Rice
<b>Karma Soda</b> ..... 4
Lemony Lemonade / Gingerella / Orangeade
<b>Coca - Cola 330ml</b> ..... 4
<b>Diet Coke / Coke Zero 330ml</b> .. 3.5

## hot

<b>Espresso / Dbl</b> ..... 2.5/3
<b>Americano</b> ..... 3
<b>Cappuccino / Latte / Flat White</b> .. 3.5
<b>Bird &amp; Blend Tea</b> ..... 3
Builders Breakfast / Mojitea
<b>Mexican Hot Chocolate</b> ..... 4.5
Dark Chocolate, Vanilla, Cinnamon, Chilli

# vegan

## salsa

### Verde

Tomatillos, Jalapeño,  
Coriander, Courgette

### Taquero

Arbol, Guajillo,  
Tomato, Garlic

### Macha

Dried Mixed Chillies,  
Nuts, Garlic

### Roja

Roasted Tomatoes  
& Red Chillies

### 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

Tostones ..... 6.5  
Fried Green Plantain, Pineapple Salsa,  
Habanero Crema

Charred Hispsi Cabbage ..... 7.5  
Hispsi Cabbage, White Mole, Salsa Macha,  
Candied Seeds & Nuts

## 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

Aubergine Tinga ..... 7.5  
Crispy Aubergine, Tinga, Curtido,  
Onion & Coriander

## sides

Papas ..... 5.5  
Fried New Potatoes, Salsa Verde

Frijoles Negros ..... 4.5  
Mexican Black Beans

## desserts

Fried Plantain ..... 7  
Chocolate Ganache, Coconut & Mezcal Sorbet

Homemade Ice Cream & Sorbets ..... 3.5  
See Server



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

# 14 allergens

## salsa

Su

### Verde (vg)

Tomatillos, Jalapeño, Coriander, Courgette

Su

### Taquero (vg)

Arbol, Guajillo, Tomato, Garlic

N Su

### Macha (vg)

Dried Mixed Chillies, Cashew, Garlic

Su

### Roja (vg)

Roasted Tomatoes & Red Chillies

La Maya (vg)  
Pineapple, Habanero, Lime

Totopos (vg) .....  
Fried Tortilla Chips

## small plates

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

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

Grilled Harissa Chicken ..... N Mi  
Grilled Chicken, Coriander & Lime Crema, Hazelnut Dukkah, Chives

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

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

Tostones (vg) ..... So  
Fried Green Plantain, Pineapple Salsa, Habanero Crema

Mexican Seafood Cocktail ..... C Mo F Su  
Prawns, Squid, Octopus, Market Fish, Pico de Gallo

Swordfish Curado al Tajin ..... F  
Tajin Cured Swordfish, Agua de Guajillo, Green Chilli Oil, Sorrel

## tacos + quesadillas

served in pairs on corn tortillas

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

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

Lamb Birria ..... Ce Su  
Lamb, Coriander Salsa, Pomegranate, Carrot Curtido, Consomme

Beef Birria ..... Ce Mi  
Beef, Cheese, Consomme

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

Chicken Quesadilla, Chorizo Salsa ..... Mi Su  
Chicken, Cheese, Chorizo Salsa, Onion & Coriander

Taco de Camaron con Queso ..... Mi C So  
Spiced Prawn, Cheese, Salsa Chipotle

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

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

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

Aubergine Tinga (vg) ..... So  
Crispy Aubergine, Tinga, Curtido, Onion & Coriander

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

## 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

Tarta de Queso (v) ..... Mi So  
Raspberry Shaved Ice, Vanilla Cream Cheese, Chocolate Soil

Fried Plantain (vg) ..... So  
Chocolate Ganache, Coconut & Mezcal Sorbet

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

 = May Contain Traces of Allergen or Be Cross Contaminated

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

# wine

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*all wines are vegan*

## sparkling

150ml / 750ml

### 2022 Sacchetto Extra Dry 11% ..... 7/29

Guido Vidotto, Veneto, Italy  
Pinot Bianco 30%, Tai 30%, Verduzzo 25%, Glera 15%

*Vibrant aromas of exotic, tropical fruits are complemented by floral notes and citrus zest through to a delightfully off-dry finish.*

## white

175ml / 750ml

### 2023 Fontanário de Pegões 12.5% ..... 6/24

Santo Isidro De Pegões, Palmela, Portugal  
Fernão Pires 90%, Arinto 10%

*A refreshing wine showing the typical herbal and peachy aromatics and flavours of Fernão Pires. Balanced with a touch of spice on the finish.*

### 2022 Mesta 11.5% ..... 6.5/27

Tomás Buendía, Central Castile, Uclés, Spain  
Verdejo 100%

*A crisp, aromatic wine, showing lovely herbal aromas with fresh notes of pineapple, lime and white pepper, dry and zesty.*

### 2022 La Purísima Blanco 12% ..... 6.5/27

Pedro José Azorin, Murcia, Yecla, Spain  
Macabeo 70%, Sauvignon Blanc 30%

*A richly textured and aromatic blend delivering intense floral and citrus notes through balanced palate with lovely freshness on the finish.*

## Red

175ml/750ml

**NV El Moreno Campules 13% ..... 6/24**

Pedro José Azorin, Spain  
Monastrell 85%, Tempranillo 15%

*A deliciously moreish red, showing an abundance of black fruit and spicy overtones through to a juicy palate, full of fruit in an easy-drinking style.*

**2022 San Marzano 'Il Pumo' 13.5% ..... 6.5/27**

Caterina Bellanova & Davide Ragusa, Apulia, Salento, Italy  
Negroamaro 100%

*A juicy, mellow and savoury wine, full of flavour of raisined red fruits, smooth and moreish.*

**2021 Piattelli Vineyards 14.5% ..... 8.5/36**

Valeria Antolin, Salta, Cafayate, Argentina  
Malbec 100%

*A smooth, cool-climate Malbec with aromatic notes of ripe plum and violet. The concentrated fruit flavours are beautifully balanced, with a touch of elegant spice.*