

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 10* Market Fish, Orange, Pistachio, Chives, Red Onion	Charred Tenderstem Broccoli (vg) 8.5 Tenderstem Broccoli, Hazelnut Mole, Mexican Seven Spice
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 Barbacoa 9.5 Lamb, Pickled Chillies, Celeriac Curtido, Coriander Salsa	Chipotle Prawn Quesadilla 9 Prawn, Cheese, Piquillo Pepper Chimichurri
Chicken Tinga 8.5 Chicken, Queso Fresco, Red Onion Curtido, Salsa Chipotle, Coriander	Crispy Calamari 8.5 Calamari, Garlic Mayo, Radish Pico de Gallo, Salsa Roja
Pork Carnitas 8 Pork Shoulder, Salsa Morita, Onion & Coriander	Nopal y Halloumi Quesadilla (v) 8.5 Cactus, Halloumi, Salsa Roja
Beef Birria 10* Beef, Cheese, Consomme, Onion & Coriander	Charred Mushroom & Jerusalem Artichoke (vg) 8.5 Mushroom, Artichoke, Almond Mole, Onion & Coriander
Baja 8.5 Crispy Fried Market Fish, Chipotle Mayo, Curtido	Crispy Cauliflower (vg) 7.5 Cauliflower, Jalapeno Salsa, Onion, Coriander, Tajin
<hr style="display: inline-block; width: 20%; vertical-align: middle;"/> Al Pastor (Fri - Sat only) 8.5 <hr style="display: inline-block; width: 20%; vertical-align: middle;"/>	
Pork, Pineapple, Salsa Verde, Onion & Coriander	

sides

Esquites (v) 5.5 Mexican Street Corn, Cheese, Crema, Lime, Coriander	Pickles Fritos 5.5 Deep Fried Dill Pickles, Chipotle Mayo, Onion & Coriander
Frijoles Negros (v) 4.5 Mexican Black Beans, Crema, Queso Fresco	Papas (v) 5.5 Fried New Potatoes, Salsa Verde, Queso Fresco



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

comida	<p>totopos & salsa + 2 dishes from tacos or small plates</p> <p>..... 15</p> <p>Tuesday - Thursday / Friday 11.30 am - 6 pm / 5 pm</p>	<p>🌿 Not included</p> <p>* £1 supplement</p> <p>Orders must be placed no later than the final times</p> <p>Excludes Bank Holidays</p>
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margaritas

- Margarita** 11
Cazcabel Blanco, Triple Sec, Lime, Agave, Salt
- Spicy Margarita** 12
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
- February special**
- Cherry Cola Margarita** 10.5
Cazcabel Blanco, Maraschino Cherry Syrup, Diet Cola, Vanilla Agave, Lime, Sugar + Salt Rim

cocktails

- Tórtola** 10.5
Cazcabel TEQUILA or Momento MEZCAL
Grapefruit, Cranberry, Lime, Soda
- Domecquito** 11
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** 10.5
Hawksbill Spiced Rum, Triple Sec, Orange, Pineapple, Coconut Cream, Lime, Agave

cold

- Mockarita** 7
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 / Mandarin / Mango / Pineapple
- Coca - Cola 330ml** 4
- Diet Coke / Coke Zero 330ml** .. 3.5

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

- Cazcabel 38%** 4.25
Blanco
- 123 UNO Organic 34%** 6
Blanco
- Pancho Datos 40%** 5.5
Blanco
- Fortaleza 40%** 7.5
Blanco
- Cazcabel 38%** 4
Reposado
- Pancho Datos 40%** 6
Reposado
- Codigo 38%** 6.5
Reposado
- Fortaleza 40%** 7.5
Reposado
- Cazcabel 40%** 6
Añejo
- 123 TRES Organic 40%** 7
Añejo
- Fortaleza 40%** 10.5
Añejo
- Fortaleza 46%** 7.5
Still Strength

mezcal

- Momento Verde 42%** 4.75
Agave - Espadín
- Del Maguey Vida 40%** 5
Agave - Espadín
- Lost Explorer 42%** ... 6.5
Agave - Espadín
- Derrumbes 49.3%** 7
Agave - Michoacan
- Memorable 47.8%** 9
Agave - Tepeztate
- La Medida 45%** 6
Agave - Tobalá
- Lost Explorer 42%** ... 12.5
Agave - Salmiana
- Ono 45%** 4.5
Sotol
- Aguamiel 41%** 4.5
Bacanora

wine

white

175ml / 750ml

- Fontanario de Pegões** 6.5 / 26
Fernaos Pires - 2022 Portugal 12.5%
- Mesta** 7 / 28
Verdejo - 2022 Spain 11.5%
- La Purísima Blanco** 7.5 / 30
Macabeo, Sauvignon Blanc - 2022 Spain 12%

red

175ml / 750ml

- El Moreno Campules** 6.5 / 26
Monastrell, Tempranillo - NV Spain 13%
- San Marzano 'Il Pumo'** 7.5 / 29
Negroamaro - 2022 Italy 13.5%
- Piattelli Vineyards** 10 / 40
Malbec - 2021 Argentina 14.5%

fizz

150ml/750ml

- Sacchetto Extra Dry** 8.5/ 35
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%** 7.5
Pale Ale - Neon Raptor
- Naughty Luggage 6.8%** 9
NEIPA - Neon Raptor

michelada

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

mexican spirits

- Katún Gin 42%** 5.5
- Uruapan Charanda Blanco Rum 46%** 5.5
- Sol Tarasco 4yr Charanda Añejo Rum 40%** 5.5
- Sol Tarasco 8yr Charanda Añejo Rum 42%** 6
- Abasolo Corn Whiskey 43%** 5
- Nixta Corn Liqueur 30%** 5
- Ancho Reyes Chilli / Verde 40%** 5.5

spirits

- Grey Goose Vodka 40%** 5.5
- Hawksbill Spiced Rum 45%** 4.5
- Balcones Blue Corn Bourbon 46%** .. 5.5
- Saliza Amaretto 28%** 4
- Aperol 11%** 5.5
- Campari 25%** 4

sobremesa

{ when the food's finished
but the conversation's still flowing }

Chocolate Horchata Pot [vg] 7 Caramelised Tortilla Crumb, Coconut & Mezcal Sorbet	
ice cream (v)	sorbet (vg)
Chocolate + Banana	Lemon + Lavender
Solero	Rhubarb
Raspberry	Coconut + Mezcal
..... 3.5 each
vegetarian (v) vegan (vg)	

boozy

- Jijona Cocktail 10.5
Nixta Corn Liqueur, Frangelico Hazelnut
Liqueur, Brown Sugar Syrup, Chocolate Bitters
- Carajillo Cocktail 10.5
Licor 43, Cazcabel Coffee Tequila,
Chocolate Bitters, Espresso
- Cazcabel Tequila 34% 4
Honey
- Cazcabel Tequila 34% 4
Coffee

hot

- Espresso / Dbl 2.5/3
- Americano 3
- Cappuccino / Latte / Flat White 3.5
- Bird & Blend 3
Builders Breakfast/Mojitea
- Mexican Hot Chocolate 4.5
Dark Chocolate, Vanilla,
Cinnamon, Chilli
- Hot Horchata 6.5
Oat Milk, Coconut,
Cinnamon, Vanilla, Rice

bandera

add to any mezcal or tequila to enjoy on the side

- Verdita Al Pastor +1.5
Mint, Basil, Coriander, Chilli Agave,
Pineapple

- Sangrita Clamata +1.5
Clam and Tomato Juice, Maggi, Salsa
Valentina, Relish

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

Crispy Cauliflower 7.5
Sweet Potato, Avocado, Salsa Macha, Pomegranate, Onion & Coriander

Charred Mushroom & Jerusalem Artichoke 7.5
Mushroom, Artichoke, Almond Mole, Onion, Coriander

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

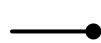
Homemade Ice Cream & Sorbets 3.5
See Server



comida	totopos & salsa + 2 dishes from tacos or small plates	Orders must be placed no later than the final times
	15	
	Tuesday - Thursday / Friday 11.30 am - 6 pm / 5 pm	Excludes Bank Holidays

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

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) So
Fried Tortilla Chips

Morita (vg)
Chipotle Morita, Guajillo, Tomato

La Maya (vg)
Pineapple, Habanero, Lime

small plates

Chicharrón, Salsa Verde & Negra Mo G F So Su
Crispy Pork Belly, Salsa Verde & Salsa Negra

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

Ceviche N Su F
Market Fish, Orange, Pistachio, Chives, Red Onion

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

Guacamole (vg) So Se Su N
Avocado, Red Onion, Coriander, Lime

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

Charred Tenderstem Broccoli (vg) Se N Su
Tenderstem Broccoli, Hazelnut Mole, Mexican Seven Spice

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 Barbacoa So Ce Su
Lamb, Pickled Chillies, Celeriac Curtido, Coriander Salsa

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

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

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

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

Chipotle Prawn Quesadilla Mi C Su So
Prawn, Cheese, Piquillo Pepper Chimichurri

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

Nopal y Halloumi Quesadilla (v) C Mi Su
Cactus, Halloumi, Salsa Roja

Mushroom & Jerusalem Artichoke (vg) N Se
Mushrooms, Artichoke, Almond Mole, Onion, Coriander

Crispy Cauliflower (vg) Su
Cauliflower, Jalapeno Salsa, Onion, Coriander, Tajin

Al Pastor (Fri - Sat only) So Su
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

Pickles Fritos So Su E G F Mo
Deep Fried Dill Pickles, Chipotle Mayo, Onion & Coriander

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

 = 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

14 allergens

Chocolate Horchata Pot [vg] N Su Caramelised Tortilla Crumb, Coconut & Mezcal Sorbet*	
ice cream (v) Chocolate + Banana* E Mi Solero* E Mi Raspberry* E Mi	sorbet (vg) Lemon + Lavender* Rhubarb* Coconut + Mezcal* Su
vegetarian (v) vegan (vg)	

boozy

Jijona Cocktail **G** **N** **Su**

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

Carajillo Cocktail **G** **Su** **N**

Licor 43, Cazcabel Coffee Tequila, Chocolate Bitters, Espresso

Cazcabel Tequila 34%
Honey

Cazcabel Tequila 34%
Coffee

hot

Espresso / Dbf

Americano

Cappuccino / Latte / Flat White

Bird & Blend
Builders Breakfast/Mojitea

Mexican Hot Chocolate **Mi**
Dark Chocolate, Vanilla
Cinnamon, Chilli

Hot Horchata **G**
Oat Milk, Coconut
Cinnamon, Vanilla, Rice

bandera

add to any mezcal or tequila to enjoy on the side

Verdita Al Pastor
Mint, Basil, Coriander, Chilli Agave,
Pineapple

Sangrita Clamata **Mo** **Su**
Clam and Tomato Juice, Maggi, Salsa
Valentina, Relish

*Our ice creams and sorbets are made using the same blender so there is risk of cross contamination. Please be aware when ordering.

- 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