

salsa

Verde (vg)	1.5
Tomatillos, Jalapeño, Coriander, Lime	
Taquero (vg)	1.5
House Salsa	
Macha (vg)	1.5
Dried Mixed Chillies, Nuts, Garlic	
Chipotle (vg)	1.5
Smoked Jalapeño, Roasted Tomato, Garlic	
La Maya (vg)	1.5
Roasted Pineapple, Habanero	
All five salsas	6
Totopos (vg)	3.5
Fried Tortilla Chips	

antojitos

Guacamole (vg)	7
& Totopos	
Mushroom & Black Bean Tostada (v).....	6.5
Avocado, Crema, Lettuce	
Market Fish Ceviche	9
Served with Tostadas	
Tuna Tostadas	12
Sashimi Grade Tuna, Sesame, Avocado, Coriander	
Chicken Taquitos	7.5
Fried Tortillas, Salsa Verde & Taquero, Queso Fresco	
Chorizo Quesadilla	8
Chorizo, Cheese, Salsa Taquero	

tacos

served in pairs on corn tortillas

Al Pastor	8.5
Grilled Pork, Pineapple, Salsa Verde, Onion & Coriander	
Lamb Barbacoa	9
Lamb Shoulder, Onion & Coriander, Salsa Taquero, Chicory	
Beef Birria	10
Beef, Cheese, Consomme, Onion & Coriander	
Chicken Pibil	7.5
Shredded Chicken, Salsa Macha, Lettuce	
Baja	8.5
Crispy Fried Market Fish, Chipotle Mayo, Curtido	
Taco de Camaron con Queso	9
Spiced Prawn, Cheese, Salsa Chipotle	
Octopus al Pastor	10
Octopus, Pineapple, Curtido, Radish, Onion & Coriander	
Mushroom Carnitas (vg)	7.5
Portobello, Avocado, Onion & Coriander	
Plantain & Black Bean (vg)	7.5
Plantain, Frijoles, Almond Mole	
Cauliflower (vg)	7
Cauliflower, Chickpeas, Avocado Crema, Pico de Gallo	

sides

Broken Pozole (vg)	4.5
Spiced Broken Maize, Coriander, Radish, Lime	
Cactus Arroz Rojo (vg)	4.5
Spiced Mexican Rice, Cactus, Pico de Gallo	
Papas (v)	5.5
Fried New Potatoes, Salsa Verde, Queso Fresco	
Esquites (v)	5.5
Mexican Street Corn, Cheese, Crema, Lime, Coriander	
Frijoles Negros (v)	4.5
Mexican Black Beans, Crema, Queso Fresco	

desserts

Corn Bread (v)	7
Vanilla Ice Cream, Salted Caramel, Agave Butter	
Homemade Ice Creams (v) & Sorbets (vg)	3.5
See Server	



taquero

..... (v) vegetarian (vg) vegan

If you have any allergies or dietary requirements

— LET US KNOW —

vegan

salsa

1.5 each 6 for five

Verde Tomatillos Jalapeño Coriander, Lime	Taquero House Salsa	Macha Dried Mixed Chillies Nuts, Garlic	Chipotle Smoked Jalapeño, Roasted Tomato, Garlic	La Maya Roasted Pineapple Habanero, Tomatillo
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Totopos 3.5
Fried Tortilla Chips

antojitos

Guacamole 7
& Totopos

Mushroom & Black Bean Tostada..... 6.5
Avocado, Lettuce

sides

Cactus Arroz Rojo..... 4.5
Spiced Mexican Rice, Cactus,
Pico de Gallo

Papas 5.5
Fried New Potatoes, Salsa Verde

Frijoles Negros 4.5
Mexican Black Beans

Broken Pozole 4.5
Spiced Broken Maize, Coriander,
Radish, Lime

tacos

served in pairs on corn tortillas

Mushroom Carnitas 7.5
Portobello, Avocado, Onion
& Coriander

Plantain & Black Bean 7.5
Plantain, Frijoles, Almond Mole

Cauliflower 7
Cauliflower, Chickpeas
Avocado Crema, Pico de Gallo

desserts

Homemade Sorbets 3.5
See Server



taquero



If you have any
allergies or dietary requirements
— LET US KNOW —

A 10% discretionary service charge will be added to
your bill. All gratuities are shared with our staff




















- Thanks!

14 allergens

salsa




























- Verde (vg)**  Tomatillos, Jalapeño, Coriander, Lime
- Taquero (vg)**  House Salsa
- Macha (vg)**   Dried Mixed Chillies, Nuts, Garlic
- Chipotle (vg)**  Smoked Jalapeño, Roasted Tomato, Garlic
- La Maya (vg)** Roasted Pineapple, Habanero, Tomatillo
- Totopos (vg)**   Fried Tortilla Chips

antojitos

- Guacamole (vg)**   & Totopos
- Mushroom & Black Bean Tostada (v)**     Avocado, Crema, Lettuce.....
- Market Fish Ceviche**    served with Tostadas
- Tuna Tostadas**    Sashimi Grade Tuna, Sesame, Avocado, Coriander
- Chicken Taquitos**      Rolled Chicken Tortilla, Salsa Verde, Queso Fresco
- Chorizo Quesadilla**   Chorizo, Cheese, Salsa Taquero

tacos




served in pairs on corn tortillas

- Al Pastor**   Grilled Pork, Pineapple, Salsa Verde
- Lamb Barbacoa**   Lamb Shoulder, Onion & Coriander, Salsa Taquero, Chicory
- Beef Birria**   Beef, Cheese, Consomme
- Chicken Pibil**    Shredded Chicken, Lettuce, Salsa Macha
- Baja**      Crispy Fried Market Fish, Chipotle Mayo, Curtido
- Taco de Camaron con Queso**    Spiced Prawn, Cheese, Salsa Chipotle
- Octopus al Pastor**    Octopus, Pineapple, Curtido, Radish
- Mushroom Carnitas (vg)** Portobello, Avocado, Onion, Coriander
- Plantain & Black Bean (vg)**    Plantain, Frijoles, Almond Mole
- Cauliflower (vg)**     Cauliflower, Chickpeas, Avocado, Pico de Gallo

sides

- Broken Pozole (v)** Broken Maize Stew
- Cactus Arroz Rojo (vg)**  Spiced Mexican Rice, Cactus, Pico de Gallo.....
- Papas (v)**      Fried New Potatoes, Salsa Verde, Queso Fresco
- Esquites (v)**    Mexican Street Corn, Cheese, Crema, Lime, Coriander
- Frijoles Negroes (v)**  Mexican Black Beans

desserts

- Corn Bread (v)**   Vanilla Ice Cream, Salted Caramel, Agave Butter
- Homemade Ice Creams (v)**  See server.....
- Homemade Sorbets (vg)** See server.....

 = May Contain Traces of Allergen or Be Cross Contaminated

-  Nuts
-  Milk
-  Gluten
-  Peanuts
-  Crustaceans
-  Molluscs
-  Egg
-  Fish
-  Sesame
-  Soya
-  Celery
-  Sulphur
-  Mustard
-  Lupin

t	Cazcabel 38% 4
	Blanco
e	123 UNO Organic 34% 6
	Blanco
q	Fortaleza 40% 6.5
	Blanco
u	Cazcabel 38% 4
	Reposado
i	123 DOS Organic 40% 6.5
	Reposado
l	Fortaleza 40% 7
	Reposado
a	Tapatio 38% 4.5
	Añejo
	123 TRES Organic 40% 7
	Añejo
	Fortaleza 40% 10
	Añejo

m	Momento Verde 42% 4.5
	Agave - Espadín
e	Del Maguey Vida 40% 5
	Agave - Espadín
z	La Medida 45% 6
	Agave - Tosalá
c	Lost Expolorer 42% 6.5
	Agave - Espadín
a	Derrumbes 49.3% 7
	Agave - Michoacan
i	Memorable 48.3% 9
	Agave - Arroqueño
	Lost Explorer 42% 12.5
	Agave - Salmiana
	Ono 45% 4.5
	Sotol
	Aguamiel 41% 4.5
	Bacanora

cocktails

Margarita 10.5
<i>ROCKS / FROZEN</i>
Cazcabel Blanco, Triple Sec, Lime, Agave
Spicy Margarita 10.5
Cazcabel Blanco, Ancho Reyes Verde, Jalapenos, Triple Sec, Lime, Agave, Salsa Picante
Kantiil 10.5
Cazcabel Blanco, Strega, Pomegranate, Liqueur Lime
Rancho de la Luna 10.5
Cazcabel Reposado, El Bandara Rose Blood Orange & Raspberry Syrup, Soda
Michoacán 11.5
Momento Verde, Lemon, Angostura Blackberry
Tlatoani 11.5
Memento Verde, Lillet Blanc, Suze Strega

Café Jerez 10.5
Cazcabel Reposado, Pedro Ximenez Cold Brew Coffee

Jardín Pomelo 11.5
Momento Verde Mezcal, Grapefruit, Lime Sage, Lemon, Thyme, Soda

Chipilo Marrón 11.5
Brown Butter Washed Toti Cask Reserve Rum, Bitters, Demerara Syrup

Penicilina 11.5
Abasolo Corn Whisky, Memento Verde Mezcal, Agave, Ginger & Turmeric Syrup

Ley Seca 11.5
Abasolo Corn Whisky, PX Sherry, Agave Syrup, Lime

Trébol 10.5
Boxer Gin, El Bandarra Blanco, Blood Orange & Raspberry Syrup, Lemon

M Marguerite 6.5
0% Triple Sec, Lime, Hibiscus, Apple, Agave

C Sobrio Hibisco 6.5
Apple, Grapefruit, Lime, Soda, Hibiscus, Agave

cold

Soda / Tonic 3.5
Karma Lemony Lemonade 4
Karma Cola Sugar Free 3.5
Karma Cola 4
Karma Orangeade/Gingerella 4

hot

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

beer

Corona 4.6% Pint 6.5	Corona 0% 330ml 5
Pacifico 4.5% 330ml 5.5	Modelo Especial 4.4% 330ml ... 5.5

Castle Rock Session 4% 440ml... 6

— michelada —

upgrade to a cerveza preparada

Chelada ice, lime + salt rim -

Cubana salsa picante, Henderson's Relish, Maggi, ice, lime + tajín salt rim + .5

Clamato Clamato juice, Henderson's Relish, Maggi, ice, lime + tajín salt rim + .5
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white

175ml/750ml

Fontanário de Pegões 6/24
Fernão Pires - 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%

Mariana Herdade Do Rocim .. 7.5/31
Antão Vaz, Arinto - 2022 Portugal 12.5%

Talò San Marzano 7.5/31
Verdeca - 2022 Italy 12.5%

wine

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

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

La Purísima 6.5/27
Monastrell - 2022 Spain 14%

Mariana Herdade Do Rocim ... 7.5/31
Touriga Nacional, Aragonez - 2022 Portugal 14%

Piattelli Vineyards 8.5/36
Malbec - 2021 Argentina 14.5%

red

175ml/750ml

Sacchetto Extra Dry 7/29
Pinot Bianco, 2022 Italy 11%

wine info



fizz

150ml/750ml

spirits

Boxer Gin 45% 4	Toti Famous Five Rum 45%.. 4	Cazcabel Coffee 34% 4
Katún Gin 42% 5.5	Toti Cask Rum 45% 4	Cazcabel Honey 34% 4
Element 29 Vodka 45% ... 4	Abasolo Corn Whisky 43% .. 5	Nixta Corn Liqueur 30% ... 4.5
The Reid Single Malt Vodka 45% .. 7	Balcones Blue Corn Bourbon 46%.. 5.5	Soberano Reserva 12 Year 38% .. 4

wine

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

2022 Fontanário de Pegões 12.5% 6/24

Jaime Quendera, Palmela, Portugal
Fernão Pires 90%, Arinto 10%

A richly flavoured and floral wine made from Fernão Pires, full of spice, nectarine and herbal flavours.

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.

2022 Mariana Herdade Do Rocim 12.5% 7.5/31

Pedro Ribeiro & Catarina Viera, Alentejo, Portugal
Antão Vaz 60%, Arinto 30%, Alvarinho 10%

A richly flavoured and aromatic wine with exuberant tropical and herbal notes complemented by a lovely citrus freshness on the zesty finish.

2022 Talò San Marzano 12.5% 7.5/31

Caterina Bellanova & Davide Ragusa, Apulia, Puglia, Italy
Verdeca 100%

A richly flavoured and aromatic wine with exuberant tropical and herbal notes complemented by a lovely citrus freshness on the zesty 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.

2022 La Purísima 14% 6.5/27

Pedro José Azorin, Murcia, Yecla, Spain
Monastrell 100%

Blackberry and dark fruit aromas enchant the nose and lead to a full flavoured palate rich in dark fruits with a long and velvety finish.

2022 Mariana Herdade Do Rocim 14% 7.5/31

Pedro Ribeiro & Catarina Viera, Alentejo, Portugal
Touriga Nacional 40%, Aragonez 30%, Alicante Bouschet 20%, Trincadeira 10%

Vibrant aromas of strawberry with a hint of fresh violets are complemented by subtle spicy and chocolate notes on the juicy and silky palate.

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.

all wines are vegan



taquero