



Día de Muertos

on arrival **Marigold Margarita**
Cazcabel Blanco, Lime, Triple Sec, Marigold Syrup



paint your skull

choose 1 of each

small plate

Chicharron

Fried Pork Belly,
Salsa Verde, Salsa Negra

Charred Hispi Cabbage (vg)

White Mole, Salsa Macha, Coriander,
Candied Seeds & Nuts

Mole de Plantano (vg)

Pan Fried Plantain, Dates,
Cashew, Black Mole,
Ancho Chilli Oil, Spring Onion

taco

Beef Birria

Beef, Cheese, Consommé,
Onion, Coriander

Baja

Fried Market Fish, Chipotle
Mayo, Curtido

Fried Mushroom (vg)

Crispy Fried Oyster Mushroom,
Jalapeño Salsa, Ancho Chilli
Oil, Red Onion Curtido

side

Esquites (v)

Mexican Street Corn, Cheese,
Crema, Garlic Mayo, Lime,
Coriander

Frijoles Negros (v/vgo)

Mexican Black Beans, Crema,
Queso Fresco

Papas (v/vgo)

Fried New Potatoes, Salsa
Verde, Queso Fresco

with meal **Negra Mezcalita**
Mezcal Verde, Ancho Chili Liqueur, Artichoke Liqueur, Lime, Agave



taquero

+

CAZCABEL®
TEQUILA

allergens present in this menu

gluten, dairy, nuts, eggs, molluscs, fish, crustaceans, soya, sesame, sulphur, celery

vegetarian (v)

vegan / vegan option (vg) / (vgo)