

salsa

Verde (vg) Tomatillos, Jalapeño, Coriander, Courgette	Taquero (vg) Arbol, Guajillo, Tomato, Garlic	Macha (vg) Dried Mixed Chillies, Cashew, 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
Charred Hispi Cabbage (vg) 7.5 Hispi Cabbage, White Mole, Salsa Macha, Candied Seeds & Nuts	Roasted Cauliflower (vg) 7.5 Roasted Cauliflower, Mojo Rojo, Chermoula
Tuna Tostadas 12 🌿 Sashimi Grade Tuna, Sesame, Avocado, Coriander	Ceviche Verde 10* Market Fish, Agua de Cilantro, Avocado, Cucumber, Arènkha

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
Pork Carnitas 8 Pork Shoulder, Salsa Morita, Onion & Coriander	Sweet Potato & Avocado (vg) 7.5 Sweet Potato, Avocado, Salsa Macha, Pomegranate, Onion, Coriander
Beef Birria 10* Beef, Cheese, Consomme, Onion & Coriander	Mushroom Barbacoa (vg) 8.5 Pulled Mushrooms, Celeriac Curtido, Salsa Verde, Onion, Coriander
Baja 8.5 Crispy Fried Market Fish, Chipotle Mayo, Curtido	Charred Broccoli Quesadilla (v) 8 Tenderstem, Pickled Jalapeño, Blue Cheese & Jalapeño Crema
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



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

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

tequila

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

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

midweek margs

(2 for £15 all day Tues & Wed)

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

mezcal

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

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%

Mexican spirits

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

beer

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

cerveza preparada

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

spirits

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

cocktails

Paloma 10.5
Cazcabel TEQUILA or Momento MEZCAL Grapefruit, Agave, Lime, Soda
Litchilita 11
Boxer Gin, Kwai Feh Lychee Liqueur, St Germain, Lime, Apple
Oaxacan Old Fashioned 11
Lost Explorer Espadín Mezcal, Cazcabel Reposado Tequila, Agave, Orange Bitters
Carajillo 10.5
Licor 43, Cazcabel Coffee Tequila, Chocolate Bitters, Espresso
Poción Tropical 11.5
Uruapan Mexican Rum, El Bandarra Al Fresco, Pineapple, 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
Mandarin / Mango / Pineapple
Coca - Cola 330ml 4
Diet Coke / Coke Zero 330ml .. 3.5

hot

Espresso / DbI 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

vegan

salsa

Verde

Tomatillos, Jalapeño,
Coriander, Courgette

Taquero

Arbol, Guajillo,
Tomato, Garlic

Macha

Dried Mixed Chillies,
Nuts, 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,
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

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



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