

# salsa

<b>Verde (vg)</b> Tomatillos, Jalapeño, Coriander, Courgette	<b>Macha (vg)</b> Dried Mixed Chillies, Cashew, Garlic	<b>Taquero (vg)</b> Arbol, Guajillo, Tomato, Garlic	<b>Morita (vg)</b> Chipotle Morita, Guajillo, Tomato	<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> ..... 8.5 Crispy Pork Belly, Salsa Verde & Salsa Negra	<b>Guacamole (vg)</b> ..... 5 Avocado, Red Onion, Coriander, Lime
<b>Chicken Flauta</b> ..... 8 Fried Rolled Chicken Tortilla, Red Mole, Queso Fresco, Lime Crema, Curtido, Coriander	<b>Mole de Plátano (vg)</b> ..... 7.5 Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion
<b>Ceviche Verde</b> ..... 10* Market Fish, Agua de Cilantro, Avocado, Cucumber, Arènkha	<b>Roasted Cauliflower (vg)</b> ..... 7.5 Roasted Cauliflower, Mojo Rojo, Chermoula
<b>Tuna Tostadas</b> ..... 12 🌿 Sashimi Grade Tuna, Sesame, Avocado, Coriander	<b>Charred Hispi Cabbage (vg)</b> ..... 7.5 Hispi Cabbage, White Mole, Salsa Macha, Candied Seeds & Nuts, Coriander

# tacos

served in pairs on corn tortillas

<b>Lamb Quesadilla</b> ..... 9.5 Lamb, Cheese, Cabbage Curtido, Coriander Salsa	<b>Charred Prawn</b> ..... 9 Charred Prawns, Salsa Verde, Beef Fat Crisp, Lettuce
<b>Chicken Tinga</b> ..... 8.5 Chicken, Queso Fresco, Red Onion Curtido, Salsa Chipotle, Coriander	<b>Crispy Calamari</b> ..... 8.5 Calamari, Garlic Mayo, Radish Pico de Gallo, Salsa Roja
<b>Pork Carnitas</b> ..... 8 Pork Shoulder, Salsa Morita, Onion & Coriander	<b>Charred Broccoli Quesadilla (v)</b> ..... 8 Tenderstem, Pickled Jalapeño, Blue Cheese & Jalapeño Crema
<b>Beef Birria</b> ..... 10* Beef, Cheese, Consomme, Onion & Coriander	<b>Mushroom Barbacoa (vg)</b> ..... 8.5 Pulled Mushrooms, Celeriac Curtido, Salsa Verde, Onion, Coriander
<b>Baja</b> ..... 8.5 Crispy Fried Market Fish, Chipotle Mayo, Curtido	<b>Sweet Potato &amp; Avocado (vg)</b> ..... 7.5 Sweet Potato, Avocado, Salsa Macha, Pomegranate, Onion, Coriander
<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>Pickles Fritos</b> ..... 5.5 Deep Fried Dill Pickles, Chipotle Mayo, Onion & 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



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

<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

# sobremesa

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

Chocolate Horchata Pot [vg] ..... 7	
Caramelised Tortilla Crumb, Tahini Ice Cream	
<b>ice cream (v)</b>	<b>sorbet (vg)</b>
Mince Pie	Cranberry
After Eight	Orange Cinnamon + Brandy
Vanilla	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
- Neon Raptor Craft Beer**
- Clusters 5.2%** ..... 7  
Black Forest Gateau Stout 400ml
- 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

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



<b>comida</b>	<b>totopos &amp; salsa + 2 dishes from tacos or small plates</b>	Orders must be placed no later than the final times
	<b>15</b>	
	Tuesday - Thursday / Friday 11.30 am - 6.45 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

# tequila

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

# mezcal

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

# wine

## white 175ml / 750ml

Fontanario de Pegões ..... 6 / 24  
Fernaos 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%

## 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%



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% ..... 6.5

Pale Ale - Neon Raptor

Naughty Luggage 6.8% ..... 9

NEIPA - Neon Raptor

Clusters 5.2% ..... 7

Black Forest Gateau Stout -

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

# margaritas

Margarita ..... 10.5  
Cazcabel Blanco, Triple Sec, Lime, Agave, Salt

Spicy Margarita ..... 11  
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

## december special

Spiced Apple Margarita ..... 11.5  
Cazcabel Añejo, Cinnamon + Apple Syrup, Lemon,  
Cinnamon Sugar Rim

# cocktails

Tórtola ..... 10.5  
Cazcabel TEQUILA or Momento MEZCAL  
Grapefruit, Cranberry, Lime, Soda

Domecquito ..... 10.5  
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  
Hawksbill Spiced Rum, Triple Sec, Orange,  
Pineapple, Coconut Cream, 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 / 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

# 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% ..... 4.5

Ancho Reyes Chilli / Verde 40% ..... 5.5

# spirits

Grey Goose Vodka 40% ..... 5.5

Hawksbill Spiced Rum 45% ..... 4

Balcones Blue Corn Bourbon 46% .. 5.5

Saliza Amaretto 28% ..... 4

Aperol 11% ..... 5.5

Campari 25% ..... 4

# 14 allergens

## salsa

Su

### Verde (vg)

Tomatillos, Jalapeño, Coriander, Courgette

N Su

### Macha (vg)

Dried Mixed Chillies, Cashew, Garlic

Su

### Taquero (vg)

Arbol, Guajillo, Tomato, Garlic

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

### Morita (vg)

Chipotle Morita, Guajillo, Tomato

### La Maya (vg)

Pineapple, Habanero, Lime

## small plates

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

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

Ceviche Verde ..... Mo F  
Market Fish, Agua de Cilantro, Avocado, Cucumber, Arénkha

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

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

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

Roasted Cauliflower (vg) ..... Su  
Roasted Cauliflower, Mojo Rojo, Chermoula

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 Quesadilla ..... Mi Su  
Lamb, Cheese, Cabbage Curtido, Coriander Salsa

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

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

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

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

Charred Prawn ..... C Su  
Charred Prawns, Salsa Verde, Beef Fat Crisp

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

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

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

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

Al Pastor (Fri - Sat only) .....  
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 ..... 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

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

# 14 allergens

Chocolate Horchata Pot [vg] ..... <b>N</b> <b>Se</b> Caramelised Tortilla Crumb, Tahini Ice Cream*	
<b>ice cream (v)</b>	<b>sorbet (vg)</b>
Mince Pie* <b>G</b> <b>E</b> <b>Mi</b>	Cranberry*
After Eight* <b>E</b> <b>Mi</b>	Orange Cinnamon + Brandy* <b>Su</b>
Vanilla* <b>E</b> <b>Mi</b>	Coconut + Mezcal* <b>Su</b>
<b>vegetarian</b> ..... (v)	<b>vegan</b> ..... (vg)

## boozy

- Jijona Cocktail** ..... **N** **Su**  
Nixta Corn Liqueur, Frangelico Hazelnut Liqueur, Brown Sugar Syrup, Chocolate Bitters
- Carajillo Cocktail** ..... **Su**  
Licor 43, Cazcabel Coffee Tequila, Chocolate Bitters, Espresso
- Neon Raptor Craft Beer**
- Clusters 5.2%** ..... **G**  
Black Forest Gateau Stout 400ml
- Cazcabel Tequila 34%** .....  
Honey
- Cazcabel Tequila 34%** .....  
Coffee

## hot

- Espresso / Dbl** .....
- Americano** .....
- Cappuccino / Latte / Flat White**
- Bird & Blend** .....  
*Builders Breakfast/Mojitea*
- Mexican Hot Chocolate** .....  
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