



Venison tartar tostada, aged Cheddar, pickled Shimeji mushrooms   <i>E, SU, M</i>	£10
Coal roasted secreto al pastor skewers, guacamole, salsa roja   <i>SU</i>	£17
Roasted chicken croquettes, peanut mole   <i>C, E, P, M, N, S, SE, SU</i>	£9
Lamb barbacoa taco, spiced chickpeas,   <i>SU,</i>	£9
Roasted guineafowl, hoja santa, peanut mole sauce   <i>P, N, SU, SE, C</i>	£16
Short rib of Beef, aged sirloin, ancho chilli, avocado salsa, tortillas   <i>SU</i>	£27
Spicy chorizo, potato, burnt cheese   <i>M, SU</i>	£13
Taco al Pastor, pineapple, coriander   <i>SU</i>	£8
Suckling pig, red cabbage, ancho chilli, tortillas   <i>E</i>	£18
Grilled octopus, pasilla chilli, pipian verde,   <i>MO, CR, SU</i>	£26
Yellowfin tuna and spicy crab tostada   <i>F, CR, C, M</i>	£9
Pink bream Aguachile, tamarillo, Winter radish   <i>F</i>	£16
Chargrilled Scallop, clamato, charred casava   <i>MO,</i>	£15
Red prawn ceviche, pistachio, jicama, kumquat   <i>C, M, F</i>	£15
Charred Cauliflower, almond mole, black truffle   <i>N, SU, vg</i>	£11
Smoked aubergine, oyster mushroom, tamarind   <i>C, vg</i>	£11
Coal roasted sweet potato, chipotle mayo v   <i>E, SU</i>	£9
Roasted red pepper & almond tostada   <i>C, SU, N vg</i>	£7
Roasted pumpkin, pipian mole v   <i>E,</i>	£11
Charred candied beetroot, mole roja, chicatana ants   <i>N, SE, S</i>	£11
Duck quesadilla, endive, salsa rojo   <i>M, SU</i>	£8
<ul style="list-style-type: none"><li>Tortillas are made daily in house using native Mexican corn</li></ul>	
Chocolate, banana and coffee delice   <i>E, C, M,</i>	£8
Tres Leches   <i>E, M, N, C</i>	£8
Black sesame doughnut with Seville orange marmalade   <i>C, E, M,</i>	£8

All prices include VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.

Despite efforts to prevent cross-contaminations, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. VG - vegan  
V – vegetarian

Key to allergens: C- cereals containing gluten, CE- celery and celeriac, CR- crustaceans, E- eggs, F- fish, L- lupin, P- peanuts, M- milk, MO- molluscs,  
MU-mustard, N- nuts, S- soya beans, SE- sesame, SU- sulphur dioxide