



Totopos & Guacamole vg	£8
Coal roasted secreto al pastor skewers, guacamole, salsa roja, SU	£17
Duck quesadilla, endive, salsa rojo M, SU	£8
Lamb barbacoa taco, spiced chickpeas, SU,	£9
Roasted guineafowl, hoja santa, peanut mole P, N, SU, SE, C	£16
Short rib of beef, aged sirloin, ancho chilli, avocado salsa, tortillas SU	£27
Spicy chorizo, potato, burnt cheese M, SU	£13
Ox tongue taco, salsa verde, pickled red onion N, SU	£8
Suckling pig, red cabbage, ancho chilli, tortillas E	£19
Charred venison loin, plantain, cashew mole N, SU	£18
Grilled octopus, pasilla chilli, pipian verde, MO, CR, SU	£26
Yellowfin tuna and spicy crab tostada F, CR, C, M	£9
Pink bream & pomegranate aguachile, fennel, cucumber F, SU	£17
Chargrilled scallops, clamato, charred casava MO,	£16
Red prawn ceviche, pistachio, jicama, kumquat C, M, F	£16
Chargrilled asparagus, pinenuts, serrano chili, crispy kale N, vg	£13
Coal roasted sweet potato, chipotle mayo v E, SU	£9
Smoked aubergine tostada, baby radish S, SU, vg	£8
Native Bayo beans, king oyster & mushroom mole vg	£12
Roasted corn, recado negro M, v	£9

- Tortillas are made daily in house using native Mexican corn

Chocolate ganache with hibiscus & prickly pear, SU E (for 2)	£14
Meringue, passionfruit, mango, lime zest E	£8
Blueberry & pecan empanada, vanilla ice cream M, E, N	£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