



Totopos & Guacamole v _g	£8
Coal roasted secreto al pastor skewers, guacamole, salsa roja, SU	£18
Duck quesadilla, endive, salsa rojo M, SU	£8
Lamb barbacoa taco, spiced chickpeas, SU,	£9
Roasted guinea fowl, hoja santa, peanut mole P, N, SU, SE, C	£17
Fillet of beef, oxtail, ancho chilli, avocado & tomatillo salsa, tortillas SU	£27
Spicy chorizo, potato, burnt cheese M, SU	£13
Ox tongue taco, cashew mole, pickled red onion N, SU	£8
Suckling pig, red cabbage, ancho chilli, tortillas E	£21
Grilled octopus, pasilla chilli, pipian verde, MO, CR, SU	£26
Yellowfin tuna and spicy crab tostada F, CR, C, M	£9
Sea bream aguachile, salsa macha, fennel F, SU	£17
Chargrilled scallops, clamato, charred casava MO,	£16
Red prawn ceviche, pistachio, fermented lemon, kumquat M, F, N, SU	£17
Beetroot aguachile, pecan, plantain N, v _g	£11
Coal roasted sweet potato, chipotle mayo v E, SU	£9
Smoked aubergine & mushroom tostada S, SU, v _g	£8
Baby artichokes, olives, pinenut mole SU, N v _g	£12
Roasted corn, recado negro M, v	£9

- Tortillas are made daily in house using native Mexican corn

Chocolate, tequila & cherry ganache E, M, N	£9
Meringue, strawberry, passionfruit, basil granita SU, E, M,	£9
Raspberry doughnut, yoghurt sorbet SU, E, M, C	£9

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