



Totopos & Guacamole   v <sub>g</sub>	£9
Coal roasted secreto al pastor skewers, guacamole, salsa roja,  SU	£18
Duck quesadilla, endive, salsa rojo   M, SU	£9
Lamb barbacoa taco, spiced chickpeas,  SU,	£10
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	£14
Ox tongue taco, cashew mole, pickled red onion   N, SU	£10
Suckling pig, red cabbage, ancho chilli, tortillas   E	£24
Grilled octopus, pasilla chilli, pipian verde,  MO, CR, SU	£26
Yellowfin tuna and spicy crab tostada  F, CR, M	£10
Sea bream aguachile, salsa macha, fennel  F, SU	£18
Chargrilled scallops, clamato, charred casava   MO,	£18
Red prawn ceviche, pistachio, fermented lemon, kumquat   M, F, N, SU	£18
Charred cauliflower, almond mole, aged manchego v   N, SU, M	£13
Coal roasted sweet potato, chipotle mayo v  E, SU	£10
Smoked aubergine & mushroom tostada  S, SU, v <sub>g</sub>	£9
Baby artichokes, olives, pinenut mole   SU, N v <sub>g</sub>	£13
Roasted corn, recado negro   M, v	£10
Tortillas are made daily in house using native Mexican corn	
Cinnamon churro, dark chocolate, salted caramel ice cream   E, M, C	£11
Coconut & passionfruit mousse, totopos,   E, M,	£10
Clementine pastel   E, M, C, N	£10

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