



PARA PICAR

Pickled shishito peppers - £3 V,VN

Guacamole, edamame with herbs, blue totopos - £10 V,VN

Pork belly chicharrons, camote, garlic crema - £12

Chipotle chicken wing, hot agave - £12

BBQ chilli prawns, lime - £12

Octopus, smoked chipotle chili, nori - £16

SASHIMI AND CEVICHE

Trout ceviche, jalapeño dressing, lime and chicharron - £16 G

Classico ceviche, ahi limo, camote, onion and coriander - £18

Blue fin tuna tostada, amarillo aioli, sesame matcha - £22



TACOS

All tacos served on 12cm heritage corn

Brisket and cheek-birria , ancho chili, requeson cheese - £12 D

Baja cod chipotle, slaw - £9 G

Coconut king prawn, cactus pico de gallo, chilli jam, black eye beans,
crispy onion - £9 G

Chicken pastor, salsa negra , grilled onion, jalapeno - £9

Smoked aubergine, butternut squash, feta, pickle onion - £8 V, V

Wild Mushroom Quesadilla- Queso Oaxaca, peach habanero -£11 D,VG

Pork carnitas with all the trimmings — salsa verde - £35
(serves 2 people)

SALSA

Salsa platter of 5 salsas with blue totopos - £11

Roasted salsa verde — (mild) - £2 V, VN

Salsa roja — £2 V, VN

Cindy's Peach habanero - (hot) - £2 V, VN

Salsa negra - £2 V, VN

Jalapeno salsa - £2 V, VN

House hot sauce - V, VN



SHARING DISHES

Carne Asada Tacos
300g, 30 day aged Belted Galloway beef, Chimichurri, onion
jalapeno salsa, Ahi Amarillio aioli, tacos - £85

Halve herb fed chicken, miso and poblano marinate,
caramelized onion and coriander salsa - £26

Long horn, grass fed beef short rib
sesame- pepito mole- £38 N,G

SIDES

Black beans, smoked pork hock, spring onion crema - £5 D

Mexican rice with jalapeno - £6

Charred hispi cabbage, moromi miso - £6 V, VN

Crushed pink fir potatoes, morito chili oil, aioli - £5 V, VN