

boho brunch

Guacamole Tia Patty (V)

Served with fresh homemade tortilla chips
£4.5

Appetisers

Chalupas

3 thick fried corn tortilla with our rustic tomato salsa.
Topped with onions, shredded chicken & goat cheese.
£6.5

Tostadas de Ceviche

Two crispy tortillas topped with Sea Bass marinated in fresh lime & herbs
Fresh tomatoes, Serrano chile & a bit of mayo
Topped with lettuce & avocado
£7

Cochinita Pibil Yucatán

3 small tacos filled with Mayan style braised trio of pork served with red pickled onions
£6.00

Mains

Corderito

3 corn tortilla tacos - golden & filled with tender shredded lamb, along with a lamb Chalupa
With our new salsa taquera & a touch of cream
Served with rice & ezquite
£12

Puerco Enchilachado

Grilled succulent Paillard of pork marinated for 24hrs in a mix of chiles
Served with sweet plantains, rice, black bean puree & fresh corn tortillas
£11

Enfrijoladas

2 large corn tortillas folded – filled with tender pulled corn fed chicken
Topped with our homemade black bean salsa, cream & cheese
Served with sweet plantains
£8.50

Chilaquiles (V)

Sautéed corn tortillas with our homemade tomato & Chile de Arbol salsa topped with a bit of cream & goat cheese
Served with black beans:
£7
With fried egg add: £1.5
With grilled pork add: £2.5

Enchiladas Rojas

3 Corn tortillas filled with tender corn fed pulled chicken. With our rustic, slightly spiced, fresh tomato salsa, a bit of cream & crumbled cheese on top.
Served with rice & grilled courgettes
£9

Huevos Motulenos

Fried egg over a layer of lightly sautéed tortilla & ham covered in a roasted tomato salsa topped with green peas
Served with sweet plantains
(From the town of Motul in the Yucatán Peninsula)
£8.50

Dessert

Pastel de Tres Leches

Homemade traditional 3 milk Mexican cake covered with meringue
Deliciously juicy
£5

La Tiita lo logro!

Coriander cake, topped with a scoop of our homemade avocado ice cream
Drenched in our orange tequila syrup
£6