

# boho lunch

## Appetisers

### **Guacamole Tia Patty (V)**

Served with fresh homemade tortilla chips  
£4.5

### **Tostadas de Cochinita Pibil**

Two crispy tortillas with cochinita & black bean sauce  
Topped with avocado, lettuce, sour cream & pickled red onions  
£5.5

### **Empanadas de Flor de Calabaza (V)**

2 homemade Mexican turnovers filled with courgette flower & melt in your mouth cheese  
Topped with our Tabasco style coleslaw & fresh salsa roja  
£7

### **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

## Mains

### **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  
£8.5

### **Cochinita Pibil Yucatán**

3 medium corn tortilla tacos filled with  
Mayan style braised trio of pork, topped with avocado & red pickled onions  
Served with rice & grilled courgettes  
£8.5

### **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

### **Puerco Enchilanchado**

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

## Desserts

### **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

