

APPETIZERS

Guacamole Tia Patty (V)

Served with fresh home made tia patty tortilla chips
£5.5

Botana De Brisket

Painfully Slow cooked beef brisket in a special sauce of chiles and spices, shredded and mixed with a bit of rice & coriander.
Served with fresh tortilla chips
£7.5

Alitas Pa Volar

Corn fed chicken wings marinated over night in a mix of chiles and a bit of lime.
Served with our Chipotle & tamarind salsa.
£7.5

Pan De Elote

Mexican style corn bread with Chipotle chile topped with rajas poblanas & fresh corn salsa.
£7.5

TACOS

3 small soft corn tortillas with a choice of one of our authentic fillings:

Pollito al Pepinito

Grilled 24hr marinated corn fed chicken thighs with our cucumber salsa (Simple, yet delicious)
£7

De Pezcao

Sautéed Tilapia in aromatic herbs topped with our very own boho coleslaw
£7.5

Cochinita Pibil

Yucatán Mayan style braised trio of pork topped w/avocado & red pickled onions
£7.5

Tacos Al Pastor

Succulent pork marinated in a wonderful mix of chiles & Grilled Pineapple
£7

Tacos Mareados

Fried Octopus & Squid in our light batter
£7.5

Empanadas de Flor de Calabaza

2 handmade Mexican turnovers filled with courgette flower & melt in your mouth cheese. Topped with our Tabasco style coleslaw & fresh salsa roja
£7.5

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.
£8

MAINS

Pollo a la Morita

Delicious corn fed chicken marinated over night with our mix of Mexican chiles, in a tangy tamarind & chile morita sauce.
Served with our Tabasco coleslaw and rice
£14

Bistec A la Mexicana

Tender strips of beef in a rustic tomato herb sauce.
Served with sweet plantains, rice, black bean puree and fresh corn tortillas.
£17.5

Flautas de Barbacoa

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
£16

Plato Costeño

(Two Way Tilapia fillet)

Tilapia enchiladas, cooked with tomato and olives covered in our rustic Tomato sauce & Sauteed Tilapia fillet marinated in our blend of Mexican Chiles Topped with avocado & fresh coriander
Served with rice
£15.5

Quesadillas

White flour tortillas filled with Mexican melted cheese.
Served with green salad.

Please choose from one of the following fillings:
£11

La Tehuana (V)

Sauteed onion, Portobello mushroom & peppers marinated in a mix of chiles

Tortitas de Calabacitas (V)

Pan Fried vegetable cakes, mix of chiles, courgettes & pumpkin seeds with our rustic tomato sauce.
Served with rice & ezquite
£12.5

Pulpos Encebollados

Sauteed calamari & baby octopus with Chipotle chile & onions.
Served with fresh corn tortillas & moros con Cristianos (Just the way I used to ate them by the river in Veracruz...)
£15

Puerco Enchilachado

Grilled succulent Paillard of pork marinated for 24hrs in a mix of chiles.
Served with sweet plantains, rice & black bean puree
£15

Enchiladas Rojas

3 Corn tortillas filled with your choice of tender corn fed pulled chicken OR Tilapia With our rustic, slightly spiced, fresh tomato salsa, a bit of cream & crumbled cheese on top.
Served with rice & grilled courgettes
£13

Gringa

Pork marinated in a wonderful mix of chiles & grilled pineapple

Sides

Grilled courgettes £3.5
Black bean puree £3.5
Rice £2.5
Sweet Plantains £3.5
side salad £3.5
Guacamole £2.5
Fresh corn tortillas £1.5
Homemade tortilla chips £1.5
Corn on the cob: With mayo, lime, chili & cheese £3.5
Cole Slaw: Mexican style £3

Salsas

Any of the below served with homemade tortilla chips

Pico de gallo

Salsa Callente (spicy)

Black bean salsa
£3.5