

BOTANAS

| | |
|--|------|
| TOTOPOS, GUACAMOLE & 2 SALSAS toasted arbol chile salsa, xni pec (v) | 5.75 |
| CÓCTEL DE MARISCOS a spicy seafood cocktail, filled with mussels, clams, crab & shrimps, roast & pickled mixed chillies, cucumber. served with avocado & saltines | 8.75 |
| SIKIL PAK spiced pumpkin seed dip, with jicama, carrot & cucumber strips (v) | 5.00 |
| PRAWN AGUACHILE tiger prawns, cucumber, jalapeno & lime dressing, saltines | 7.50 |
| TOSTADAS 'CONTRAMAR' marinated yellowfin tuna, chipotle mayo, crispy leeks, avocado – 2 per portion | 6.00 |

TACOS // 2 PER PORTION

| | |
|--|-------|
| BACON, EGG & CHEESE 2 fried eggs, bacon lardons, burger cheese, pico de gallo, salsa ranchera | 6.50 |
| CARNITAS slow cooked pork belly & collar, in a marinade of o.j., Mexican oregano, cinnamon & garlic, served with crispy pork skin, pickled jalapeno & salsa verde | 8.25 |
| the OC carrot, ginger & fennel puree, shaved coconut, chipotle oil (v) | 8.50 |
| BAJA FISH beer battered haddock, red & white shredded cabbage, chipotle mayo, blue corn tortilla | 9.50 |
| CARNE ASADA chipotle, orange & soy marinated hanger steak, pickled onions, avocado, blue corn tortilla | 9.50 |
| MAJAHUITAS white brixham crab cake, spiced with cayenne & guajillo chili powder, jalapeno tartare sauce | 10.50 |
| FARM TO TACO grilled asparagus, rocket & pumpkin seed pesto, queso fresco, radishes(v) | 8.00 |

PLATOS MAYORES

| | |
|---|-------|
| BUTTERMILK CORNMEAL PANCAKES caramelised banana, toasted pecans, whipped cream | 7.75 |
| LAURA'S SALAD mixed leaves, jicama, grilled corn, tomato, boiled egg, avocado, tostada, and a housemade spiced ranch crema (v) add grilled chicken, steak, or prawns 4.50 | 8.00 |
| CHILAQUILES ROJOS sauteed & baked tortillas in salsa rojo, onions, jalapenos, 2 fried eggs, queso fresco (v) ... or add grilled hanger steak 4.50 | 9.00 |
| HUEVOS RANCHEROS baked eggs and tortillas in ranchera sauce, served with black beans, jalapenos, queso fresco, guacamole & pickled onions | 9.50 |
| FLAUTAS DE POLLO rolled & shallow fried tortillas filled with roast chicken, capers, raisins & tomatoes. black bean puree, queso fresco | 10.50 |
| GORDITA DE CABEZA masa cake stuffed with pigs head & bone marrow, topped with braising liqueur, avocado puree & chicharron | 12.50 |
| CARNE ASADA PLATE marinated, grilled hanger steak, guacamole, grilled spring onions, pickled onions, salsa ranchera, 2 tortillas | 14.50 |

PARA ACOMPAÑAR

| | |
|--|------|
| ESQUITES grilled sweetcorn, stripped from the cob & served with guajillo chile powder, epazote mayo, lime, cows milk cheese (v) | 5.00 |
| PILONCILLO BACON thick cut smoked streaky bacon, cane sugar glaze | 3.50 |
| BREAKFAST HASH fried potatoes, poblano peppers, caramelised onions, chipotle, sour cream (v) | 4.00 |
| DRUNKEN BLACK BEANS with bacon, booze, crema, & coriander (*) | 4.00 |

Want 3 tacos or tostadas? We'll happily upsize the portion & price; just ask.

A discretionary service charge of 12.5% will be added to your bill - every penny goes to the team.

If you have an allergy or special dietary need, please let us know - a manager will serve you.

(N) Contains nuts. (v) Vegetarian. (*) Contains Tequila!

Corazón