

BOTANAS

TOTOPOS, GUACAMOLE & SALSAS toasted arbol chile salsa, xni pec (v)	5.75
SIKIL PAK spiced pumpkin seed dip, with jicama, carrot & cucumber strips (v)	5.00
TIGER PRAWN AGUACHILE king prawns, cucumber, jalapeno & lime dressing, saltines	7.50
CÓCTEL DE MARISCOS a spicy seafood cocktail, filled with mussels, clams, crab & shrimps, roast & pickled mixed chillies, cucumber. served with saltines	8.75

TOSTADAS // 2 PER PORTION

BRIXHAM white crab, brown crab crema, pasilla chilies, grilled spring onions	6.00
CONTRAMAR marinated yellowfin tuna, chipotle mayo, crispy leeks, avocado	6.00

TACOS // 2 PER PORTION - all served on 12 cm housemade tortillas.

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
LENGUA 12 hour braised ox tongue, pearl onions, serrano, red wine jus	8.75
CARNE ASADA chipotle, orange & soy marinated hanger steak, pickled onions, avocado	9.75
BARBACOA lamb shoulder & liver - rubbed in housemade adobo, wrapped in banana leaf - cooked for 7 hours and served with salsa borracha* & lambs lettuce	9.50
BAJA FISH beer battered fish, red & white shredded cabbage, chipotle mayo	9.50
THE GUV'NOR king prawns & baby shrimps grilled with mixed peppers, tomatoes & onions; garlic, butter, cream & oaxacan cheese goodness	11.00
FARM TO TACO grilled asparagus, pumpkin seed pesto, peas, broad beans & mint, queso fresco (v)	8.00
the OC carrot, ginger & fennel puree, shaved coconut, chipotle oil (v)	8.50

PLATOS MAYORES

GORDITA DE CABEZA masa cake stuffed with pigs head & bone marrow, topped with braising liqueur, avocado puree & chicharron	12.50
FLAUTAS DE POLLO rolled & shallow fried tortillas filled with roast chicken, capers, raisins & tomatoes. black bean puree, queso fresco	10.50
CARNE ASADA PLATE marinated, grilled hanger steak, guacamole, grilled spring onions, pickled onions, salsa ranchera, 2 tortillas	14.50
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

Para Acompañar

ESQUITES grilled sweetcorn, stripped from the cob & served with guajillo chile powder, epazote mayo, lime, cows milk cheese (v)	5.00
CAMOTES grilled sweet potato, jalapeno mojo, queso fresco (v)	3.25
DRUNKEN BLACK BEANS with bacon, booze, crema & coriander (*)	4.00

Want 3 tacos or tostadas? We'll happily upsize the portion & price; just ask.
If you have a allergy or special dietary need, please let us know - a manager will serve you.
A discretionary service charge of 12.5% will be added - every penny goes to the team.
(N) Contains nuts. (v) Vegetarian. (*) Contains Tequila!

Corazón