

£28 PER PERSON

### BOTANAS

TOTOPOS, GUACAMOLE & SALSAS  
toasted arbol chile salsa, xni pec (v)

SIKIL PAK  
spiced pumpkin seed dip, with jicama, & cucumber (v)

GRILLED PRAWN TOSTADA  
mojo de ajo, spring onions

### TACOS

CARNE ASADA  
chipotle, orange & soy marinated hanger steak,  
pickled onions, avocado

BAJA FISH  
beer battered fish, pickled red & white  
cabbage, chipotle mayo

CARNITAS  
slow cooked pork belly & collar,  
crispy pork skin, pickled jalapenos, salsa verde

HORACIO  
roast butternut squash, wild mushrooms,  
huitlacoche, crispy chestnuts, queso fresco (v)

SERVED WITH  
esquites, whipped camotes, ensalada de noche buena (v)

### POSTRES

COCONUT FLAN  
OAXACAN CHOCOLATE TORTE

**\*\*Additional Vegetarian options  
available on request.\*\***

£55 PER PERSON

**\*\* A welcoming Pomegranate  
& Hibiscus Margarita \*\***

### BOTANAS

BEEF TARTARE TOSTADAS  
habanero crema

LOBSTER CÓCTEL  
clamato, pickled mixed chiles, avocado

SIKIL PAK  
spiced pumpkin seed dip, with jicama, & cucumber (v)

### TACOS

TURKEY MOLE  
braised turkey thigh, mole coloradito (n)

HORACIO  
roast butternut squash, wild mushrooms,  
huitlacoche, crispy chestnuts, queso fresco (v)

CRAB CAKE  
spiced with cayenne & guajillo chili powder,  
jalapeno tartare sauce

### PLATOS MAYORES

LAMB BARBACOA  
lamb shoulder rubbed in housemade adobo, cooked  
for 12 hours in banana leaves, served with lamb jus,  
onions, salsa borracha\* & a stack of warm tortillas

PESCADA A LA TALLA  
butterflied whole seabass, red & green sauces

SERVED WITH  
whipped camotes, esquites, ensalada de noche buena (v)

### POSTRES

PINEAPPLE UPSIDE DOWN CAKE  
COCONUT FLAN  
MAYORDOMO HOT CHOCOLATE

£38 PER PERSON

### BOTANAS

TOTOPOS, GUACAMOLE & SALSAS  
toasted arbol chile salsa, xni pec (v)

BEEF TARTARE TOSTADAS  
habanero crema

CÓCTEL DE MARISCOS  
a spicy seafood cocktail of clams, crab & baby shrimps

### TACOS

TURKEY MOLE  
braised turkey thigh, mole coloradito (n)

HORACIO  
roast butternut squash, wild mushrooms,  
huitlacoche, crispy chestnuts, queso fresco (v)

PRAWNS AL MOJO DE AJO  
arbol chile, garlic & parsley sauce

### PLATO MAYOR

LAMB BARBACOA  
lamb shoulder rubbed in housemade adobo, cooked  
for 12 hours in banana leaves. Served with lamb jus,  
onions, salsa borracha\* & a stack of warm tortillas

SERVED WITH  
whipped camotes, spiced brussels sprouts & pepitas,  
ensalada de noche buena (v)

### POSTRES

COCONUT FLAN  
OAXACAN CHOCOLATE TORTE

Menus subject to change based on seasonality & availability.  
(N) Contains nuts. (v) Vegetarian. \* Contains Tequila!  
A discretionary service charge of 12.5% will be added  
- every penny goes to the team.

ADDITIONAL OPTIONS

### ON ARRIVAL

PONCHE NAVIDENO  
warm fruit punch with demarara rum

HISBISCUS & GINGER FIZZ

JASMINE TEA FROZEN MARGARITA

CÓRAZON MARGARITA

BUILD YOUR OWN MICHELADA  
pacifico clara & all the trimmings  
- hot sauces, sea salt, limes, worcestershire, clamato

### TEQUILA & MEZCAL FLIGHT

OLMECA ALTOS PLATA

CALLE 23 REPOSADO

DEL MAGUEY VIDA MEZCAL  
+ sangrita, orange segments & tajin

### SOMBREMESA

TEQUILA ALEXANDER

SPIKED HORCHATA

PATRON XO CAFÉ

### EXCLUSIVE HIRE

At Christmas when 'the more the merrier'  
is a must, Corazon can offer its dining room  
as an area to accommodate up to 50 guests  
for a seated meal. There is a minimum spend  
dependant on the date chosen.

GET IN TOUCH TO ENQUIRE  
0203 813 1430