

BRUNCH MENU



MAINS

CHILAQUILES 8 GF

CORN TORTILLA CHIPS, 'QUESO', SALSA VERDE, BLACK BEANS, AVOCADO, SOUR CREAM, PINK ONIONS & PICKLED CHILLIES

ADD SCRAMBLED 'EGGS' 2

HUEVOS RANCHEROS 9 GFO

SCRAMBLED 'EGGS', BLACK BEANS, GUACAMOLE, PICO DE GALLO, SOUR CREAM, QUESO FRESCA & PICKLED CHILLIES ON A TOASTED TORTILLA

ADD 'CHORIZO' 2

CHICK'N & WAFFLES 10.5

FRIED CHICK'N ON WAFFLES, WITH CHILLI INFUSED MAPLE SYRUP

ADD STREAKY 'BACON' RASHERS 2

ROASTED ROOTS BOWL 10 GF

ROASTED CAULIFLOWER, CHARRED PUMPKIN, CANDIED BEETROOT, AVOCADO, LEAVES, SLAW, JALAPENO-MANGO SALSA, CHIVE AIOLI & TOASTED CASHEWS

ADD TEMPEH 'BACON' 2

BIG BRUNCH BURRITO 9.5

'CHORIZO', TEMPEH 'BACON', TRIPLE FRIED POTATOES, BLACK BEANS, QUESO, GUACAMOLE, SALSA, SLAW, PINK ONIONS, AIOLI & HOT SAUCE IN A WARM FLOUR TORTILLA

THE MEXICAN FRY UP 12 GFO

'CHORIZO' SAUSAGE, TEMPEH 'BACON', SCRAMBLED 'EGGS', BLACK BEANS, ROASTED MUSHROOMS, CHARRED TOMATOES, SAUTEED LEMON KALE, PINK ONIONS, SALSA VERDE & TOASTED CORN TORTILLAS

SIDES

TRIPLE FRIED POTATOES 4

WITH CHIPOTLE MAYO, CHIVES & CHILLI OIL

ROASTED PUMPKIN WEDGES 4.5 GF

WITH SOUR CREAM, LIME & CORIANDER

AL PASTOR CAULIFLOWER 5.5 GF

WITH CHARRED PINEAPPLE, SOUR CREAM & TOASTED CASHEWS

AVOCADO 3 GF

WITH CHIPOTLE OIL & CHILLI LIME SALT

DESSERTS

LEMON & BLUEBERRY TACO STACK 6.5 GF

FRIED CORN TORTILLAS WITH WHIPPED VANILLA CREAM, LEMON CURD & BLUEBERRY COULIS

CHILLI CHOCOLATE MUFFIN 6.5

WITH PEANUT CARAMEL SAUCE & WHIPPED CREAM

GF = GLUTEN FREE

GFO = GLUTEN FREE OPTION AVAILABLE

BOTH OPTIONS MAY CONTAIN TRACES OF GLUTEN DUE TO COOKING METHODS. WE DO NOT RUN AN ALLERGEN FREE KITCHEN. PLEASE INFORM YOUR SERVER IF YOU SUFFER FROM ANY ALLERGY.

@CLUBMEXICANA



PLEASE ASK ABOUT ALLERGENS

100% VEGAN

BRUNCH COCKTAILS

AVOCADO COLADA £8.50

Pineapple, avocado, white rum, coconut milk & a squeeze of lime.

SPREAD EAGLE BLOODY MARY £8

Horseradish infused vodka, tomato, Worcester sauce, lemon, lime, celery salt, chilli salt, black pepper & Camden ink.

COCONUT TEQUILA SHRUB £8.50

Coconut tequila, grapefruit, cider vinegar & soda.

BEETROOT PUNCH £8.50

Beetroot shrub, dark rum & ginger JARR Kombucha.

PASSION FRUIT MAMOSA £8.50

Passion fruit puree, prosecco & passion fruit JARR Kombucha.

TEA MOJITO £8.50

Fresh mint, earl grey tea syrup, lemon, white rum & original JARR Kombucha.

