



NIBBLES / SIDES

Tortilla Chips (v)	2.25	Ensalada Caesar (🍴) (v) (Caesar Salad)	2.95
Guacamole (v)	2.85	Sour Cream / Chipotle Mayo	1.00
Guacamole with Tortilla Chips (v)	4.25		
Crazy Corn (🍴) (v)	3.95	HOUSE SALSAS (made fresh every day)	
Salt & Chilli Pepper Fries (🍴) (v)	2.25	Pico Di Gallo (🍴) (v)	1.75
Mexican Green Rice (v)	2.25	Roasted Salsa Brava (🍴🍴🍴) (v)	1.75
Mexican Slaw (🍴🍴) (v)	2.00	Tomatillo Salsa Verde (🍴🍴🍴) (v)	1.75
		your choice of salsa from above with Tortilla Chips	3.50



STREET FOOD

— All of our street food is made for sharing,
feel free to order 3 to 4 dishes per person or lots to share with friends.

TACOS :

(3 soft corn tortillas with filling of your choice,
topped with crema)

Lamb Rojo (🍴)	5.95
Carne Asada Steak (🍴🍴)	6.75
Chicken Tinga (🍴)	4.95
Barbacoa Beef (🍴)	5.15
Mushroom & butternut squash (🍴) (v)	4.75
Black Bean, Adobo Tofu & Pickled Onion (🍴) (v)	4.95
Crispy Fried Fish of the Day (🍴🍴)	5.55

QUESADILLAS : (Not GF)

(Large soft tortilla stuffed with a filling of your
choice & toasted)

Smoked Chicken & Oaxacan Onions (🍴)	5.95
Smoked Chorizo & Quesos (🍴)	5.95
Chicken Tinga (🍴)	5.75
Black Bean, Cactus & Smoked Green Chilli (🍴) (v)	5.45
Roast vegetable & chipotle chilli (🍴) (v)	5.45
Barbacoa Beef (🍴)	5.75
Lamb & Oaxacan Onion (🍴)	5.95

TOSTADAS :

(2 crispy corn tortillas topped with a filling of your
choice, topped with crema)

Black Bean, Adobo Tofu & Pickled Onion (🍴) (v)	4.95
Prawn, Cucumber Salsa & Guacamole (🍴)	5.75
Lamb, Charred Corn Salsa & Crumbly Cheese (🍴)	5.75
Shredded Beef, Spring Onion & Chipotle	
Aioli with Crumbly Cheese (🍴)	5.55
Guacamole, Black Bean & Corn, Topped with	
Crumbly Cheese (🍴) (v)	4.75
Homemade Chorizo & Melted Spicy Cheese (🍴)	5.10

TAQUITOS :

(2 corn tortillas wrapped around a filling of your choice &
crispy fried, all topped with crumbly cheese)

Smoked Chicken with Anaheim Chilli (🍴)	5.20
Barbacoa Beef with Crumbly Cheese (🍴)	5.20
Homemade Chorizo (🍴)	5.10
Seafood Taquito (🍴)	6.50
Jalapeno, Mushroom & Butternut Squash (v) (🍴)	4.95



POSTRES (sweets)

Churros (v) (Hot Mexican Doughnuts) (Not GF)	5.50	Chocolate Chilli Ice Cream (🍴) (v)	3.25
Honeycombe & Dulce De Leche Cheesecake (🍴)	5.50	Mango Sorbet (v)	3.25
Mexican Chocolate Cup (🍴) (v)	5.50	Mexican Hot Chocolate (v)	1.95
Horchata Ice Cream (v)	3.25		

ALLERGENS : We strive to create a menu with as few allergens present
as possible, but due to the very nature of our kitchen, we cannot guarantee that
airborne particles have not cross contaminated certain dishes. Every effort is made
to minimize the risk but if you have a food allergy or food intolerance & wish to
know more about our food or our ingredients please ask a member of staff. Thank you



CLASSICS

— As with our street food, all our classic Mexican
dishes are small plates also made for sharing. So
enjoy the “True taste of Mexico”.

CLASSIC QUESO FUNDIDO

Homemade Artisan Style Jack Cheese Fondue
with Garlicky Roasted Peppers & Chorizo
Served with Corn Tortilla Chips 5.75

JALAPENO POPPERS (🍴🍴) (v) (Not GF)

Jalapenos, Molito Cheese & Corn, Breadcrumbs,
Roasted Brava Sauce 6.65

CAULIFLOWER WINGS (🍴🍴🍴) (v)

Deep fried crispy cauliflower florets tossed in
habanero sauce 5.25

MUSHROOM & BUTTERNUT

SQUASH ENCHILADA (🍴) (v) 6.50
Roast butternut squash, mushroom, black bean &
crumbly cheese served with a red mole sauce.

CHORIZO & BLACK

PUDDING CHILAQUILES (🍴)
Baked Chorizo & Black Pudding Salsa,
Tortilla chips topped with an egg 6.95



THE BIG BOYS

— Unlike our classics or street food, these are
larger dishes, not just a main course size but will
go great with 1 or 2 classics or street food options.

CHIPOTLE HONEY RIBS (🍴)

Dry Rubbed Smokey Pork Ribs with a Chipotle
Chilli Honey Glaze 6.95

BURGERS : All Served in a Torta Roll with
Chipotle Mustard & a Side of Mexican Coleslaw
CHIPOTLE BBQ PULLED BEEF (Not GF) (🍴🍴) 8.45
SMOKED CHORIZO CHEESE (Not GF) (🍴🍴) 7.75

CHICKEN MOLE ENCHILADA (🍴🍴) (Not GF)

Pulled Poblano Chicken Baked with Crumbly
Cheese, Served with a Rich Red Mole Sauce 8.15

CRAB CEVICHE TOSTADA (🍴)

2 crispy corn tortillas topped with lime crab 7.95

PASILLA KING PRAWN TACOS (🍴🍴🍴)

Crispy Pasilla Chilli Battered King Prawns,
Soft Corn Tortillas & Mexican Slaw 8.35

CHARGRILLED FLAT IRON STEAK (🍴)

6oz Flat Iron Steak, Marinated in our house
Barbacoa Rub, Served Medium with a side of
Peanut Mole Sauce 10.95

ALBONDIGAS CON CASCABEL (🍴)

Mexican Beef & Pork Meatballs in a Cascabel
Cream Sauce 5.95

MARISCOS DEL MAR (🍴)

8.75
Shrimp, crab, mackerel & haddock poached in a
chipotle & garlic cream, topped with Queso Fresco

HABANERO CHICKEN WINGS (🍴🍴🍴)

Seriously Hot, be careful! 5.95

PUEBLA STUFFED POBLANO PEPPER (🍴) (v)

Mexican green pepper stuffed with potato
and feta, baked in salsa verde 5.75

BURRITO : (Not GF) AVAILABLE AS NAKED BURRITO

(Flour tortilla stuffed with green rice, black beans, pico
de gallo, queso fresco cheese & your choice of filling)

Shredded Beef (🍴)	6.95
Chicken Tinga (🍴)	6.95
Lamb Rojo (🍴)	6.95
Roast vegetable and chipotle chilli (🍴) (v)	6.95

STUFFED CHIMICHANGAS : (Not GF)

Large Flour Tortilla filled with Beans, Rice, Queso
Fresco then Fry Baked & your choice of filling.

Barbacoa Beef, Salsa Verde (🍴🍴)	9.75
Shredded Chicken with Salsa Rojo (🍴)	9.75
Seafood Taluca, Shrimp, Crab & Scallops in a	
Creamy Chipotle Sauce (🍴)	10.95
Black Bean, Adobo Tofu & Pickled Onion (v)	9.45

All our meat is  HALAL

(Except the Ribs, Meatballs & Chorizo)

(🍴) Mild (🍴🍴) Medium (🍴🍴🍴) Hot (🍴🍴🍴🍴) Very Hot
(v) Vegetarian (Not GF) Not Gluten Free



DRINKS

HOUSE TEQUILAS

ARETTE BLANCO	2.90
ARETTE REPOSADO	3.10
ARETTE ANEJO	3.95

We have over 60 different Tequila, Mezcal, Sotol and Raicilla to choose from around South American. Please ask your server for the menu or their personal favourites.

TEQUILA COCKTAILS:

TEQUILA SUNRISE	7.25
Arette Reposado orange juice, Funkin grenadine	
TIJUANA SUNSET	7.25
Arette Blanco, Triple Sec, Fresh Lime and Tropical Juices	
PALOMA 55	7.50
Tapatio B110 55% ABV, Ting grapefruit soda, fresh lime juice & grapefruit bitters	
JALISCO BLUE	7.50
El Jimador reposado, LeJay Blue Curacao, fresh lime juice & agave syrup, topped with Fanta orange	
EL DIABLO	7.95

Aqua Riva 38% LeJay Crème de Cassis & fresh lime juice, topped with ginger beer

ARETTE
100% de Agave



CLASSIC COCKTAILS:

FRENCH MARTINI	7.25
Cariel Vanilla Vodka, LeJay Crème de Mure & pineapple juice	
MATUSALEM MOJITO	7.75
Matusalem Platino, sugar syrup, fresh lime juice & mint. Served over crushed ice	
PINA COLADA	7.25
Kalani Coconut Rum, single cream, sugar syrup & pineapple juice. Served over crushed ice	
CAIPIRINHA	7.75
Bem Bom Cachaça Rum, muddled fresh lime & sugar syrup Served over crushed ice	
KALANI ESPRESSO MARTINI	7.25
Kalani Coconut Rum, Koskenkorva Vodka, espresso & agave syrup	
STRAWBERRY DAIQUIRI	7.75
Matusalem Platino Rum, Funkin strawberry puree, grenadine & fresh lime juice. Served over crushed ice	
COCONUT WHITE RUSSIAN	7.25
A chocolaty twist on the classic white russian, using Kalani coconut liqueur, Kahlua and choc syrup. House favourite.	
COSMOPOLITAN	7.25
A classic favorite for the ladies, using Koskenkorva vodka, LeJay triple sec, lime and cranberry juice	
KRAKEN DARK N STORMY	7.25
Kraken spiced rum, lime juice and ginger beer, angostura bitters	

MARGARITAS:

CUERVO MARGARITAS (ON THE ROCKS)	ALL 5.25
Classic, Fresh Watermelon or Green Apple	

1800 MARGARITAS (ON THE ROCKS)	ALL 5.75
Passion fruit & Coconut, Caramelised Pineapple or Margarita of the Month	

FROZEN MARGARITAS	ALL 6.65
Classic, Strawberry or Mango. Why not try a trio of layered flavours?	

BEERGARITAS	ALL 4.95
Margarita topped with our very own El Borracho Classic, Passion fruit & Coconut or Caramelised Pineapple	

HOUSE SPECIAL MARGARITAS:

Try one of our hand shaken and blended house special margaritas, designed with the soul purpose to get you get into that fiesta mood.

TOMMY'S MARGARITA	8.45
The True Taste of Agave! Arette Reposado shaken with Beso Agave syrup and fresh lime juice served straight up with a salt rim	

HERRADURA BLOOD ORANGE MARGARITA	8.95
A bold citric Margarita with a sharp twist created by the key ingredients of Herradura Plata and Solerno Blood Orange Liqueur, served with a salted rim	

UNION MEZCAL OLD FASHIONED MARGARITA	9.45
100% Handcrafted Union Uno Mezcal gives this Mexican take on an Old Fashioned Margarita its Smoky aroma and a muddle of bitters completes the finishing kick, served with a salted rim	

DELUXE MARGARITA TAPATIO REPOSADO	9.55
6 month aged Tapatio Reposado with Organic Agave syrup, fresh lime and triple sec, served straight up with a salted rim	

MAESTRO DOBEL PALOMARITA	9.95
Made for you, only you, but also everyone else with Maestro Dobel Diamante unique blend of Extra Anejo, Anejo and Reposado Tequila hand mixed with Pampelle Ruby L'Apero Grapefruit Liqueur and served with a salted rim. Just enjoy	

WINE:

HOUSE WINES:	(ml) 175 / 250 / 500 / 750 / Ltr
HOUSE WHITE (Airen)	3.95 / 5.55 / 11.00 / 16.45 / 21.90
PINOT GRIGIO (White)	4.95 / 6.45 / 12.70 / 18.95 / 24.85
HOUSE RED (Tempranillo)	3.95 / 5.5 / 11.00 / 16.45 / 21.90
MALBEC (Red)	4.95 / 6.75 / 12.95 / 19.55 / 25.75
ROSE (Rosada)	3.95 / 5.55 / 11.00 / 16.45 / 21.90
COL BRIOSO PROSECCO	125ml 4.65 / 750ml 26.95

SPIRITS MIXERS:

TONIC WATER. SLIMLINE TONIC (150ml)	ALL 1.75
GINGER BEER (200ml)	1.95

LIQUEURS (25ml)

PAMPELLE GRAPEFRUIT L'APEROC	2.40
AGAVERO (Damiana Flower)	2.95
MARIPOSA (Agave Nectar)	3.60
CAZCABEL HONEY	2.80
PATRON CAFE XO (Coffee)	3.85
PATRON CITRONAGE (Orange)	3.20
GOZIO AMARETTO (Apricot / Almonds)	2.20
KAHLUA (Coffee)	2.30
PAMA (Pomegranate)	2.70
1800 COCONUT	3.30
KALANI (Coconut)	2.40
XTA (Aniseed / Honey)	2.90
HUANA (Guanabana)	2.50
CREMA DE MEZCAL (Mezcal & Agave Syrup)	4.40
ANCHO REYES CHILLI LIQUEUR	3.65
BARSOL PISCO	3.60

RUM:

EL RON PROHIBIDO (Mexican)	2.50
MATUSALEM PLATINO	3.20
MATUSALEM ANEJO	3.50
LA HECHICERA EXTRA ANEJO 12-21 YEARS	4.60
KRAKEN	2.50
RON ABUELO 12 YEAR	3.60
RON DE JEREMY SPICED	3.20
BEM BOM CACHACA	3.00
MATUSALEM GRAN RESERVA 15 YEAR OLD	9.50

VODKA:

KOSKENKORVA	2.50
CARIEL VANILLA	3.00

GIN:

PUERTO DE INDIAS BLACK EDITION	3.65
PUERTO DE INDIAS STRAWBERRY	3.65

BOURBON:

BUFFALO TRACE	2.80
---------------	------

BEERS ON TAP

PINT

EL BORRACHO 4% ABV	3.95
EAST COAST IPA 4% ABV	4.75

BOTTLED BEERS & CIDERS

330ml	
SOL	3.00
CORONA	4.25
PACIFICO CLARA	3.95
DOS EQUIS XX - Premium Lager	4.25
SAVANNA CIDER	4.15
BUCKET OF SOL (4 BOTTLES)	10.00
BUCKET OF SOL WITH 4 SHOTS OF JOSE CUERVO TRADICIONAL	20.00

PREMIUM BOTTLED BEERS



LOBA NEGRA 5.5%	5.75
LOBA BLANCA 4.8%	5.75

SOFT DRINKS:

JARRITOS MEXICO'S NUMBER 1 SOFT DRINK	
Please ask your server for selection of flavours	4.20
STILL / SPARKLING WATER (330ml)	2.00
CANS (330ml):	2.65
Coke, Diet Coke, Fanta Orange, Sprite,	
Irn Bru, Diet Irn Bru, Ting Graprefruit	
DRAUGHT SOFTS:	small: 1.80 / pint: 2.80
DRAUGHT: DASH:	85P
VIRGIN MARGARITA	3.50
Alcohol-free shaken margarita: Classic, Strawberry, Mango	

HOT DRINKS:

MEXICAN HOT CHOCOLATE. AMERICANO.	
CAPPUCCINO. LATTE	1.95
ESPRESSO (sgl / dbl)	1.50 / 1.95
MACCHIATO (sgl / dbl)	1.60 / 1.95
TEA (Breakfast, Green, Peppermint)	1.75
BOUNTIFUL HOT CHOCOLATE	5.95
Mexican hot chocolate with a shot of 1800 coconut	