

GUACAMOLE WITH TORTILLA CHIPS 8.50
Fresh avocados, red onions, coriander, chillis and lime **(VG)**

CEVICHE SINALOA 11.50
Seabass fillet cured in lime juice, onion, spices and pomegranate

QUESADILLAS 8.50
Corn tortillas with melted cheese and choose either mushrooms, chicken or chorizo
(V) - (VG) Option Available

ESQUITES 7.50
Sweet corn sauteed with epazote (a Mexican herb), feta cheese, coriander, red onions, chipotle mayo and tajin
(a Mexican spice consisting of chilli, salt and lime) (V)

TUNA TOSTADAS 11.50
Fresh lion red tuna marinated in our El Cenote sauce on corn tostada, crispy onions, with chipotle mayo and avocado

CHICKEN TINGA TOSTADAS 8.50
Shredded chicken cooked in a tomato sauce with chipotle peppers, adobo, onions, and other spices, resulting in a smoky and slightly spicy flavour.

SELECTION OF SALSAS WITH TORTILLA CHIPS 8.50
Salsa Roja - tomato, chilli arbol
Salsa Avocado Verde - tomatillo, avocado, jalapeno
Salsa Martajada - roasted tomatoes, coriander, garlic, onions
Habanero Salsa - hot chilli mayo

JALAPEÑO POPPERS 8.00
Hot peppers stuffed with cream cheese and our special spice mix, served with salsa and sour cream. **(V)**

FLAUTAS 7.50
Potato stuffed corn tortilla fried until golden brown and crispy, topped with cheese, lettuce, sour cream, and salsa.
(V) - (VG) Option Available

V – VEGETARIAN VG - VEGAN

A 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL.

TACO TUESDAY – 2 FOR 1 ALL DAY LONG

*Not included in Taco Tuesday

BIRRIA

9.50

Slow cooked 7hr Beef Birria, red onions, salsa roja and melted cheese.

TACO AL PASTOR

9.00

Seasoned and marinated pork with pineapple, coriander, red onion and salsa roja

ARRACHERA TACO*

10.00

Originates from Monterrey....Grilled seasoned thinly sliced skirt steak, martajada salsa and chiles toreados (Mexican blistered chilli)

BAJA FISH

9.50

Battered seabass fillet, pickled cabbage, chipotle mayo and habanero sauce

COCHINTA PIBIL

9.00

Soft and juicy slow cooked pork marinated in achiote and cooked with orange juice and spices with pickled onions

Simply melts in your mouth !

TACO CAMPECHANO*

10.50

Chorizo and beef steak with salsa martajada, coriander and red onions

SWEET POTATO

8.50

Roasted sweet potato, black beans, feta cheese, sour cream and pomegranate seeds **(V) - (VG) Option Available**

MUSHROOM TACO

8.50

Sautéed mushrooms, crispy cheese, red onion, coriander, salsa verde **(V) - (VG) Option Available**

VEGAN TINGA TACO

9.50

Shredded vegan protein cooked in a spicy tomato and chipotle sauce, cabbage and salsa verde **(VG)**

CARNE ASADA*

10.00

Charred thinly sliced steak, red onion, coriander and salsa martajada

NOPALES TACO

8.50

Grilled cactus seasoned in Mexican herbs, salsa verde, coriander, feta cheese and avocado **(V) - (VG) Option Available**

POLLO AL CARBON

9.00

Marinated grilled chicken, red onion, pickled cabbage, avocado verde salsa, coriander

(2 TACOS PER PORTION)
TACOS

V – VEGETARIAN

VG – VEGAN

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MAIN COURSES

ENCHILADAS VERDES Corn tortilla rolled and dipped in green salsa filled with your choice of either chicken or mixed vegetables with black beans, sour cream, feta, rice (V) - (VG) Option Available	15.50
SIRLOIN A LAS BRASAS Chargrilled sirloin steak served with spring onion, mixed salsas and tortillas	24.00
KING PRAWN AL TEQUILA King Prawns cooked with tequila blanco, butter, garlic and chilli served with rice and salad	21.00
KING PRAWN ALA DIABLA King prawns simmered in a spicy chile de arbole sauce with coriander and served with rice and salad.	22.00
SEABASS MOJO DE AJO 2 seabass fillets pan-fried with garlic, spices, salad, fresh avocado and rice.	15.50
ENCHILADAS MOLE POBLANO Corn totillas rolled and filled with marinated chicken breast cooked in a thick chilli and chocolate sauce (mole sauce) served with sour cream, rice and black beans	16.00

PARRILLADA CIELO, MAR Y TIERRA	SERVES 2	42.00
A platter of chargrilled beef, shrimps, grilled chicken and chorizo seasoned the El Cenote way served with tortillas, salsas, spicy jalapenos and grilled spring onions		

SIDE ORDERS

ORDEN DE TORTILLAS – EXTRA CORN TORTILLAS (VG)	1.50
CEBOLLITAS – GRILLED SPRING ONIONS & LIME WEDGES (VG)	3.00
MEXICAN RICE (VG)	4.00
BLACK BEANS (VG)	4.00

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SALADS

NOPALES SALAD

Mexican cactus, tomato, red onion, coriander, feta cheese, radish and mexican seasoning **(V) - (VG) Option Available**

11.50

DESSERTS

TRES LECHE CAKE

Moist sweet Mexican sponge cake with three types of milk **(V)**

7.50

CHEESECAKE

Made with vanilla and cream cheese or try our delicious vegan versions for a plant based alternative **(V) - (VG + GF) Option Available**

7.50

CHURROS

Traditional Mexican donuts with chocolate or dulce de leche **(V) - (VG) Option Available**

7.50

MARGARITA MADNESS
4PM - 7PM & 9PM - 10PM DAILY

SELECTED COCKTAILS £6.00
5 BEERS FOR £14.00
GLASS OF PROSECCO £4.50