

ADD A WELCOME
PROSECCO - £6

ADD A WELCOME
MARGARITA - £8.5



FESTIVE MENU

GUACAMOLE & SALSA FOR THE TABLE

Fresh corn tortillas **(VG)**

TACOS & SMALL PLATES

BAJA FISH

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

MUSHROOM TACO

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

POLLO AL CARBON

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

MAINS

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

SEABASS MOJO DE AJO

2 seabass fillets pan-fried with garlic, spices, salad, fresh avocado and rice.

PORK RIBS IN SALSA GUAJILLO

Slow cook pork belly in guajillo tomato and species with rice and beans

ENCHILADAS MOLE POBLANO

Corn totillas rolled and filled with marinated chicken breast or mixed vegetables cooked in a thick chilli and chocolate sauce (mole sauce) served with sour cream, rice and black beans **(V) - (VG) Option Available**

DESSERTS

TRES LECHE CAKE

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

CHURROS

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

SILVER MENU - 3 COURSES FOR £35 PER PERSON

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

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FESTIVE MENU

GUACAMOLE & SALSA FOR THE TABLE

Fresh corn tortillas **(VG)**

FIRST COURSE

JALAPEÑO POPPERS

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

ESQUITES

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) - (VG) Option Available

CHICKEN TINGA TOSTADAS

Shredded chicken cooked in a tomato sauce with chipotle peppers, adobo, onions

SECOND COURSE

BIRRIA

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

MUSHROOM TACO

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

CEVICHE SINALOA

Seabass fillet cured in lime juice, onion, spices and pomegranate

MAINS

KING PRAWN AL TEQUILA

King Prawns cooked with tequila blanco, butter, garlic and chilli served with rice and salad

ARRACHERA A LAS BRASAS

250g Marinated Arrachera steak on the charcoal grill with 3 salsa, tortillas, spring onion, limes

CALABACITA RELLENA

Zucchini stuffed with vegetables, tofu, corn, cheese, and Mexican spices black beans and feta cheese
(V) - (VG) Option Available

DESSERTS

TRES LECHE CAKE

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

CHURROS

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

GOLD MENU - 4 COURSES FOR £43 PER PERSON

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