

Please choose one from each:

## STARTER

### Guacamole (v)

A fresh dip made from avocado, tomato, onion & spice, pomegranate seeds and coriander leaves. Served with corn chips.

### Nachos

Corn chips covered with melted cheese, pimiento and jalapeño chillies with ground beef, coriander & crema Mexicana.

### Vegetarian Nachos (v).

### Chicken Quesadillas

Two grilled flour tortillas filled with chicken tinga, cheese and roasted red peppers. Served with tomato chipotle salsa.

## MAIN

### Fajitas

Served on a sizzling skillet with onions and peppers, accompanied by tomato chipotle salsa, **crema** Mexicana, and your choice of warm **flour** or corn tortillas.

Served with **black beans**. Choose your filling:

Beef / Chicken / Prawns / Vegetables (v)

### Tacos Birria

Two Jalisco Mexican Birria Tacos in L.A. style, made with chilli infused crispy corn tortillas.

Filled with slow cooked roast beef in a chilli sauce with a delicious spice mix, melted **cheese** and red onions. Topped with pomegranate seeds, coriander and **white cheese**. Served with beef consommé and Mexican rice.

### Cauliflower al Pastor Tacos (v)

Three warm flour-corn tortillas filled with charred cauliflower florets marinated in a rich, smoky achiote blend, grilled pineapple, and coriander.

Topped with pickled red onions, pomegranate seeds, and finished with a squeeze of lime. Served with your choice of Mexican rice or **black beans** and a side of grilled tomatillo salsa.

## DESSERT

### Churros

Deep fried Mexican donuts coated with sugar and cinnamon, served with a homemade chilli-chocolate sauce.

### Tres leches

Three milk sponge cake topped with vanilla flavour whipped cream and fresh strawberries.

## DRINKS

1 House Margarita or Paloma cocktail  
or 2 bottles of Corona beer  
or 2 glasses of white or red wine



Please direct any allergy concerns to the manager.

(v) Vegetarian



*£55 per person*

An optional service charge of 13% will be added to your bill.

