

NIBBLES/SIDES

Guacamole (V)	2.50
Guacamole with Tortilla Chips (V)	3.95
Crazy Corn (V)	3.50
Salt & Chilli Pepper Fries (V)	1.95
Mexican Green Rice (V)	1.50
Mexican Slaw (V) (GF)	2.00
Ensalada Caesar (V) (Caesar Salad)	2.95

HOUSE SALSAS (made fresh every day)

Pico Di Gallo (GF) (V)	1.50
Roasted Salsa Brava (GF) (V)	1.50
Tomatillo Salsa Verde (GF) (V)	1.50
your choice of salsa from above with Tortilla Chips	2.95



DRINKS

BEERS ON TAP :	PINT
El Borracho by WEST 4.0 ABV	4.75
Estrella Dam 4.6 ABV	5.50

BOTTLED BEERS :	330ml
Sol 3.00 / Corona 3.70 / Pacifico 3.70	
Dia De Los Muertos IPA	6.00
Dia De Los Muertos Pale	5.25

JOSE CUERVO HOUSE MARGARITAS :

Classic, Green Apple or Fresh Watermelon All 4.40

FROZEN MARGARITAS

Strawberry / Mango / Classic 4.95 or Trio 7.95

100% AGAVE 1800 MARGARITAS :

Lemony Caramelised Pineapple, Cranberry,
Passion Fruit & Coconut All 4.95

HOUSE WINES : (ml) 175 / 250 / 500 / 750 / LTR	
Sauvignon Blanc (White)	3.95/5.45/10.70/15.95/21.20
Pinot Grigio (White)	4.95/5.95/11.70/17.95/23.20
Merlot (Red)	3.95/5.45/10.70/15.95/21.20
Malbec (Red)	4.95/5.95/11.70/17.95/23.20
Cab Sauv (Rose)	3.95/5.45/10.70/15.95/21.20
La Cetto Mexican Sparkling Wine 125ml 4.25/750ml 24.95	

SOFT DRINKS :

Jarritos: Mandarin, Guava or Lime All 3.00
Coke & Diet, Fanta, Sprite, Irm Bru & Diet, Ting 2.00

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)

Pork Pibil (GF)	4.25
Chicken Tinga (GF)	4.25
Barbacoa Beef (GF)	4.25
Char Roasted Vegetables (GF) (V)	3.95
Crispy Fried Fish of the Day (GF)	4.95

TOSTADAS :

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

Crab Ceviche (GF)	5.95
Shrimp, Chunky Avocado & Salsa Verde (GF) (GF)	4.50
Pork, Charred Corn Salsa & Crumbly Cheese (GF)	4.20
Shredded Beef, Spring Onion & Chipotle	
Aioli with Crumbly Cheese (GF)	4.20
Guacamole, Black Bean & Corn, Topped with Crumbly Cheese (GF) (V)	4.20
Homemade Chorizo & Melted Spicy Cheese (GF)	4.50

TAQUITOS :

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

Crab, Shrimp & Sweetcorn (GF)	5.95
Smoked Chicken with Anaheim Chilli (GF)	4.50
Barbacoa Beef with Crumbly Cheese (GF)	4.50
Homemade Chorizo (GF)	4.50
Poblano Chilli & Crumbly Cheese (GF) (V)	4.20

QUESADILLAS :

(Not GF)

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

Smoked Chicken & Oaxacan Onions (GF)	5.50
Chicken Tinga (GF)	4.95
Black Bean, Cactus & Smoked Green Chilli (GF) (V)	4.85
Char Roasted Vegetables (GF) (V)	4.85
Barbacoa Beef (GF)	4.50

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 4.95

JALAPENO POPPERS (🌶️) (V) (Not GF)

Poblano Peppers, Jalapenos, Molito Cheese & Corn, Breadcrumbs & served with Roasted Brava Sauce 5.95

COCTEL DE CAMARON 🍷

Classic Mexican Style Prawn Cocktail served over Chilled Shredded Lettuce on a Picante Sauce 5.95

CAMARONES A LA PLANCHA 🍷

2 Large Gulf Coast King Prawns Grilled in Chilli Butter, Served with an Agave Tequila & Lime Dip 10.00

PASILLA KING PRAWN TACOS (🌶️)

Crispy Pasilla Chilli Battered King Prawns Served on Soft Corn Tortillas & Creamy Mexican Slaw 8.00

CHARGRILLED FLAT IRON STEAK (🌶️)

6oz Flat Iron Steak, Marinated in our house Barbacoa Rub, Served Medium with a side of Peanut Mole Sauce 10.00

ALBONDIGAS CON CASCABEL (🍷)

Mexican Beef & Pork Meatballs in a Cascabel Cream Sauce 4.95

PESCADO EMPAPELADO (🌶️) (Not GF)

Oaxacan Baked Fish of the Day with Chilli Red Mole Sauce 6.95

CALAMARES CON MORONGO 🍷

Baby Squid Stuffed with Minced Pork, Spicy Black Pudding & Ground Chorizo with Guajillo Chilli Sauce 5.95

HABANERO CHICKEN WINGS (🌶️🌶️)

Seriously Hot, be careful! 5.95

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 (🌶️) (Not GF)

Dry Rubbed Smokey Ribs with a Chipotle Chilli Honey Glaze 5.95

CHIPOTLE BBQ PULLED BEEF BURGER:

(Not GF) (🌶️) Served in a Torta Roll with Chipotle Mustard and a Side of Mexican Coleslaw 7.95

STUFFED CHIMICHANGAS : (Not GF)

Large Flour Tortilla filled with Beans, Rice, Queso Fresco then Fry Baked and your choice of filling.
Barbacoa Beef, Salsa Verde (🌶️) 8.95
Shredded Chicken with Salsa Rojo (🌶️) 8.95
Seafood Taluca, Shrimp, Crab and Scallops in a Creamy Chipotle Sauce (🌶️) 9.95

BURRITO : (Not GF)

(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
Pork Pibil (🌶️) 6.95
Char Roasted Vegetables (🍷) (V) 6.50

CHICKEN MOLE ENCHILADA (🌶️) (Not GF)

Pulled Poblano Chicken Baked with Crumbly Cheese, Served with a Rich Red Mole Sauce 7.50

POSTRES (sweets)

Churros (V) (Hot Mexican Doughnuts) (Not GF) 4.95
Tequila Toffee Pineapple 🍷 4.95
Mexican Chocolate Cup 🍷 (V) 4.95
Horchata Ice Cream (V) 2.95
Chocolate Chilli Ice Cream 🍷 (V) 2.95
Mango Sorbet (V) 2.95
Bountiful Hot Chocolate (V) with 1800 Coconut Tequila 5.95
Mexican Hot Chocolate (V) 2.95

🍷 = Mild 🌶️ = Medium 🌶️🌶️ = Hot 🌶️🌶️🌶️ = Very Hot
(V) = Vegetarian (Not GF) = Not Gluten Free