

VEGGIE & VEGAN TAPAS & STARTERS

All of the following dishes are vegetarian. If they have a **V** symbol, they are vegan-friendly. If a change to the dish is required, it is indicated with (ask for **V**). We appreciate how important it is that the food we serve meets your dietary requirements therefore **please can we ask you to clearly tell your server that you require a vegetarian or vegan option.**

WHILE YOU CHOOSE

BREAD & OLIVES **V** 3.90

Fight over a board of our wholemeal & ciabatta breads, dunking olive oil & balsamic. With plump Peruvian olives.

NEW HOLY GUACAMOLE **V** 3.90

Guacamole in bits. Mix ingredients to make your own guacamole & season as you choose, served with corn chips dusted with a blend of cumin, paprika & coriander.

PAN AJILLO 3.30

Char-grilled garlic, coriander & chilli buttered ciabatta.

TOTOPOS **V** 2.90

Spice-dusted corn chips with our tomato salsa.

PERFECT TO SHARE

TACO SHARING TRAY 13.90

Attack'em together. Load little corn & wheat tortillas with melted cheeses & salsa, pickled onions, radishes, spring onions, soured cream & your choice of:

Roasted coconut butternut squash **N**

Guajillo chilli mushroom & truffle

Oven-dried tomatoes, feta & herb chimichurri

INFORMATION

V Vegan **N** Contains nuts

GF Gluten free **A** Contains alcohol

We can't guarantee our dishes are 100% nut free. We are GM free as far as we know. We can't list all ingredients in every dish, any specific dietary needs? Let us know! We aren't responsible for stolen or lost items. All items will be presented on a single bill. We may need to change or withdraw this menu from time-to-time due to local events.

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For parties of 5 or more, an optional 10% service charge will be added to your bill.

CHILDREN

C Smaller versions of dishes for children at half price or less, ask for our inbetweenies menu for under 12's. Free organic baby food is available for our tiny guests.

TAPAS TIME

Share 3 dishes for 13.80 Share 5 dishes for 23.00

Available until 7pm every day & all day Sunday & Monday. (*nacho toppings extra)

NACHOS 6.00

Home-cooked corn tortilla chips, with melted cheese, topped with aji, jalapeños, salsa, soured cream & guacamole. Plunge & crunch.

*top with refried black beans 1.80

EMPANADAS 4.90

Two brie & mango filled crispy pasties just like from the street with corn and sweet chilli salsa.

QUESADILLA 4.70

Tortilla, folded, char-grilled & rammed with guajillo chilli mushroom, truffle & gooey brie, with a home-made tomato salsa.

NEW LECHUGA RELLENOS **GF** 5.00

Little gem lettuce leaves filled with oven-roasted tomatoes, feta & coriander, sparkling with fresh herb chimichurri & sweet chilli & beetroot salsa.

NEW ENSALADA JITOMATE ask for **GF** 4.70

Sliced tomato goes to town with a pineapple, feta, coriander & oregano salsa with char-grilled garlic & chilli ciabatta.

MEXICAN CLASSICS

THREE MUSHROOM FAJITA ask for **V GF** 11.50

Fresh cooked to order in our special mix of coriander, lime, paprika, cumin, onions & peppers. Dished up sizzling, with chunky guacamole, soured cream, jalapeños, tomato salsa & soft wheat tortillas.

add Cheese 1.00

CHIMICHANGA 7.90

Crisp tortilla parcel packed with roast butternut squash, cream cheese, iron-rich spinach, fine beans & chickpeas delivered with home-made tomato salsa, guacamole, soured cream, spring onion, garlic & coriander rice & refried beans.

NEW THE EPIC ENCHILADA 8.90

Titanic tortilla on a bed of spring onion, garlic & coriander rice & sprinkled with crumbled white cheese. Filled with roast butternut squash, cream cheese, iron-rich spinach, fine beans & chickpeas. Sunk in your choice of our own tangy tomatillo or smoky chilli & tomato sauce.

BIG BURRITO 8.20

Bulging tortilla parcel, chock-full with guajillo chilli mushroom, truffle, rice, slaw & cheese. Topped with home-made salsa, soured cream & guacamole. With crispy salad & frijoles refritos.

FROM BRAZIL & BEYOND

NEW MOQUECA ask for **V N** ask for **GF GF** 10.50

Gorge on a silky, mild creamy coconut curry with squash, plam hearts, spinach, peppers, garlic & fresh tomatoes. Chunky sweet plantain piled on spring onion, garlic & coriander rice, with spicy salsa & toasted coconut farofa to sprinkle.

GRINGAS ask for **V N** 7.00

Grilled tortilla upon tortilla stuffed with refried black beans & melty cheese. With salad & topped with roasted coconut butternut squash, pink pickled onions & soured cream.

NEW HALLOUMI, CUCUMBER & MINT SALAD ask for **V N GF** 8.50

Pan-sizzled & seared halloumi thrown on a cool salad of tomato, leaves, cucumber & avocado all tossed in a fresh mint & cucumber dressing & sprinkled with toasted cashew nuts.

NEW BLACK BEAN & BEET BURGER 8.50

Our very veggie black bean & beetroot burger, in a toasted bun with melted emmental, sliced beef tomato, tomato gherkin sauce & baby gem. Comes with slaw & your choice of Fries or Salad.

Top it off:

add Jalapeños Gherkin or Emmental slice 70p

add Brie 1.80

BESIDES

NEW PATATAS BRAVAS IN BITS ask for **V** 3.90

Chunky twice-fried spuds on sticks. Dunk 'n' plunge into smoky chipotle sauce & creamy aioli.

CASSAVA FRIES **V** with tomato salsa 3.00

FRIES ask for **V** with aioli 3.00

ENSALADA MIXTA **V GF** 3.00

CRISPY BLACK BEAN FRITTERS **V** 2.50

TORTILLAS **V** 1.20

SWEET PLANTAIN **V** 2.20

NEW COATED ELOTE ask for **V GF** 3.20

Fresh & fat corn cob. Lovingly smothered in aioli, sprinkled crumbled white cheese & a dusting of spices.

FRIJOLES REFritos ask for **V GF** 1.90

Refried black beans with soured cream & cheese.

SLAW **GF** 2.00

ONION, GARLIC & CORIANDER RICE **V GF** 1.00

LATIN DIPS ask for **V GF** each 70p any 3 1.50

Tomato salsa, Guacamole, Beetroot salsa, Aioli, Soured cream, Jalapeños, Herb chimichurri, Spicy cranberry salsa, Corn & sweet chilli salsa or Aji (onion, tomato & chilli).

PUDDINGS

AZTEC CHOCOLATE FUDGE CAKE 5.00

Warm spiced chocolate orange sponge cake. With vanilla ice cream.

NEW AFFOGATO CUBANO **A** 3.00

A scoop of dulce de leche ice cream drowned in spiced rum espresso, with a cinnamon sugar-dusted churro.

CREAMY CARAMEL CAKE 4.90

Tres Leches. Layers of soaked sponge & caramelised cream, drizzled with dulce de leche. Topped with more caramelised cream & blueberries.

SCRUMMY SORBET **V GF** 4.90

Refreshing. Our lovely handmade sorbets are made exclusively from fresh fruit. A scoop of each - or mix & match: Zesty lemon, Real raspberry or Alphonso mango.

BERRY MEXICAN MESS **GF** 5.00

A pretty pile up. Strawberries in hibiscus syrup, mascarpone, yoghurt & crushed meringue.

DULCE DE LECHE **N** 5.30

MACADAMIA CHEESECAKE

A wedge of creamy vanilla cheesecake stacked with roasted macadamia nuts & dulce de leche.

ICE CREAM **GF** 4.90

A scoop of each - or mix & match: Creamy vanilla, Banana or Dulce de leche.