

BOTANAS

TOTOPOS, GUACAMOLE & SALSAS toasted arbol chile salsa, xni pec (v)

CÓCTEL DE MARISCOS a spicy seafood cocktail, filled with mussels, clams, crab & shrimps, roast & pickled mixed chillies, cucumber, served with avocado & saltines

TACOS

CARNITAS slow cooked pork belly & collar, in a marinade of o.j., Mexican oregano, cinnamon & garlic, served with crispy pork skin, pickled jalapeno & salsa verde

HORACIO roast butternut squash, wild mushrooms, huillacoche, crispy chestnuts, queso fresco (v, n)

BAJA FISH beer battered fish, red & white shredded cabbage, chipotle mayo, blue corn tortilla

PLATO MAYOR

CARNE ASADA marinated, grilled hanger steak, guacamole, grilled spring onions, pickled onions, salsa ranchera, tortillas.

+ **PARA ACOMPANAR** sides of Esquites (v) & Drunken Black Beans.

POSTRES

COCONUT FLAN The classic caramel treat made with coconut milk, topped with toasted coconut

OAXACAN CHOCOLATE CAKE Flourless chocolate torte with Mexican cinnamon, Mayordomo chocolate, creme fraiche

£29.50 per guest

(V) Vegetarian (*) Contains Tequila!

If you have a allergy or special dietary need, please let us know - a manager will serve you. A discretionary service charge of 12.5% will be added to your bill - every penny goes to the team.

CORAZÓN