

BOTANAS

TOTOPOS, GUACAMOLE & SALSAS toasted arbol chile salsa, xni pec (v)	5.75
CÓCTEL DE MARISCOS a spicy seafood cocktail, filled with mussels, clams, crab & shrimps, roast & pickled mixed chillies, cucumber, served with avocado & saltines	8.75
SIKIL PAK spiced pumpkin seed dip, with jicama, carrot & cucumber strips (v)	5.00
'CONTRAMAR' TOSTADAS marinated yellowfin tuna, chipotle mayo, crispy leeks, avocado – 2 per portion	6.00
BEEF TARTARE TOSTADAS bavette steak, egg yolk, roast habanero crema, chopped jalapenos & onions	6.00

PLATOS MAYORES

BUTTERMILK CORNMEAL PANCAKES caramelised banana, toasted pecans, whipped cream	7.75
LAURA'S SALAD mixed leaves, jicama, grilled corn, tomato, boiled egg, avocado, tostada, and a housemade spiced ranch crema // add grilled chicken, steak, or prawns + 4.50	9.00
CHILAQUILES ROJOS sauteed & baked tortillas in salsa rojo, onions, jalapenos, 2 fried eggs, queso fresco (v) // add grilled hanger steak + 5.00	9.00
HUEVOS RANCHEROS baked eggs and tortillas in ranchera sauce, served with black beans, jalapenos, queso fresco, guacamole & pickled onions	10.50
FLAUTAS DE POLLO rolled & shallow fried tortillas filled with roast chicken, capers, raisins & tomatoes, black bean puree, queso fresco	9.50
CARNE ASADA PLATE marinated, grilled hanger steak, guacamole, grilled spring onions, pickled onions, salsa ranchera, 2 tortillas	14.50

TACOS // 2 PER PORTION – ALL SERVED ON 12 CM HOUSEMADE TORTILLAS.

BACON, EGG & CHEESE 2 fried eggs, bacon lardons, burger cheese, pico de gallo, salsa ranchera	6.50
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	8.25
THE OC carrot & fennel puree, shaved coconut, chipotle oil (v)	6.50
BAJA FISH beer battered haddock, red & white shredded cabbage, chipotle mayo, blue corn tortilla	9.50
CARNE ASADA chipotle, orange & soy marinated hanger steak, pickled onions, avocado, blue corn tortilla	9.50
MAJAHUITAS white brixham crab cake, spiced with cayenne & guajillo chili powder, jalapeno tartare sauce	10.50
HORACIO roast butternut squash, wild mushrooms, huitlacoche, crispy chestnuts, queso fresco (v, n)	8.00

PARA ACOMPANAR

ESQUITES grilled sweetcorn, guajillo chile powder, epazote mayo, lancashire cheese (v) 5.00
PILONCILLO BACON thick cut smoked streaky bacon, cane sugar glaze 3.25
BREAKFAST HASH fried potatoes, green peppers, caramelised onions, chipotle, sour cream (v) 4.00
DRUNKEN BLACK BEANS with bacon, booze, crema & coriander(*) 4.00
COLESLAW pickled red cabbage & carrots, yoghurt dressing, green chilli, pomegranate 3.25

Want 3 tacos or tostadas? We'll happily upsize the portion & price; just ask.

Ask to see our set menus - available until 6:30 pm / after 9:30 pm each day.

(n) Contains Nuts (v) Vegetarian (*) Contains Tequila!

If you have a food allergy, please let us know - a manager will serve you.

A discretionary service charge of 12.5% will be added - every penny goes to the team.

CORAZÓN

COCKTAILS

PALOMA	8.25
Fresh ruby grapefruit & lime, Olmeca plata tequila, club soda, half salt rim	
GREEN CARD	8.00
Altos plata tequila, avocado, matcha powder & a touch of coconut cream. Straight up.	
MEZCAL SOUR	9.50
Vida Mezcal, egg white, lemon, angostura	
MANGO & POBLANO SANGRIA	8.50
Verdejo, dry Vermouth, Ancho Reyes Verde, Mango, Lemon, Cucumber & Soda	
MEZCAL COOLER	9.75
Vida Mezcal, pomegranate, basil & soda	
TRUMP'S WALL	10.00
Vida Mezcal, plata tequila, Punt Y Mes, Ancho Reyes Chile Liqueur.	
PIÑA RITA	10.50
Calle 23 Tequila, Aluna Toasted Coconut Rum, Pineapple, Coco Lopez	
BEE STING	9.00
Olmeca Reposado tequila, Vida Mezcal, lemon & honey syrup. Tajin salt rim.	
CAZUELA DE LA CASA	15.50
For 2 to share. Vida Mezcal, Plata Tequila, Creme d'abricot, green tea, fresh fruit	
BLOODY MARY OR MARIA	8.00

NON ALCOHOLIC

AGUA FRESCA 'DEL DIA'	3.50
'Fresh Waters' of the day	
HORCHATA	3.75
Housemade Almond & Oat Milk, Cinnamon & Agave (N)	
HIBISCUS ICED TEA	3.25
KARMA COLA / OR SUGAR FREE	3.00
Fairtrade, organic cola that gives back to its growers in Sierra Leone. #drinknoevil	
ICED COFFEE HORCHATA	4.50
cold brew + horchata (N)	
STILL / SPARKLING WATER	3.50

HOT

ESPRESSO 2.20
AMERICANO 2.70
CAFE CON LECHE 2.70
TEA 2.50
OAXACAN HOT CHOCOLATE 5.00

MARGARITAS

'CORAZON' MARGARITA	8.25
Our take on the classic, with housemade grapefruit sherbet & Olmeca Altos Blanco. Shaken & served on ice.	
JASMINE TEA MARGARITA, FROZEN	8.00
A slightly floral twist, using white tip jasmine tea.	
POMEGRANATE & HIBISCUS	8.50
Fresh pomegranate, hibiscus, Calle 23 Reposado, sugar salt rim.	
ACHIOTE	9.00
A punchy mix of orange, cinnamon, achiote, and star anise, crossed with a classic margarita. The foodie's choice.	

BOTTOMLESS BRUNCH DRINKS

Bucks Fizz, Bloody Mary, Bloody Maria or Hibiscus Fizz
£20 PER GUEST, 2 HOUR LIMIT

BEER & CIDER

DRAFT

'Corazon' Lager 4% (2/3 Pint) 4.50

BOTTLES & CANS

Pacifico Clara 4.5%	4.50
Allende Golden Ale, Cerveceria Allende 4.5%	5.50
Magic Rock 'Inhaler' Juicy Pale Ale 4.5%	5.50
Estrella / Ferran Adria's Inedit Damm Witbier 4.8%	5.50
El Gaitero Spanish Cider 5.5%	5.00

MICHELADA

Pacifico Clara, fresh lime, + your choice of red or green hot sauce, over ice in a tall glass, salt rim 5.00

WINE

HOUSE WINES 'ON TAP' ~ 175 / 500 ML

Verdejo Bernado Farina, Toro	5.60 / 16.00
Schloss Marienlay, Riesling Trocken	7.35 / 21.00
Tempranillo Joven, Bernardo Farina, Toro	5.60 / 16.00
Refosco dal Peduncolo Rosso, Venetia	6.50 / 18.00

MORE PREMIUM ~ BY THE BOTTLE

Serra da Estrela Albarino. Rias Baixas Spain 2016	35.00
Joel Gott Chardonnay, California 2015	40.00
Domaine de Triennes, Provence Rose	33.50
Beaujolais-Villages Chateau des Vierres 2015	35.00
Cellar Cal Pla Red, 2014, Priorat Spain	42.00
Joel Gott 815 Cabernet Sauvignon, California 2013	45.00
Ca' del Console Prosecco Extra Dry	29.50