

BOTANAS

TOTOPOS, GUACAMOLE & SALSAS toasted arbol chile salsa, xni pec (v)	5.75
SIKIL PAK spiced pumpkin seed dip, with jicama, carrot & cucumber strips (v)	5.00
CÓCTEL DE MARISCOS a spicy seafood cocktail, filled with mussels, clams, crab & shrimps, roast & pickled mixed chillies, cucumber. served with saltines	8.75

TOSTADAS // 2 PER PORTION

BEEF TARTARE bavette steak, egg yolk, roast habanero crema, chopped jalapenos & onions	6.00
CONTRAMAR marinated yellowfin tuna, chipotle mayo, crispy leeks, avocado	6.00

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

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
LENGUA 12 hour braised ox tongue, pearl onions, serrano, red wine jus	8.75
THE OC carrot & fennel puree, shaved coconut, chipotle oil (v)	6.50
CARNE ASADA chipotle, orange & soy marinated hanger steak, pickled onions, avocado	9.75
BARBACOA lamb shoulder & liver - rubbed in housemade adobo, wrapped in banana leaf - cooked for 7 hours and served with salsa borracha* & lambs lettuce	9.50
BAJA FISH beer battered haddock, red & white shredded cabbage, chipotle mayo	9.50
THE GUV'NOR king prawns & baby shrimps grilled with mixed peppers, tomatoes & onions; garlic, butter, cream & oaxacan cheese goodness	11.00
HORACIO roast butternut squash, wild mushrooms, huitlacoche, crispy chestnuts, queso fresco (v, n)	8.00

PLATOS MAYORES

DUCK MOLE roast duck breast, mole coloradito, maple glazed carrots, sesame (n)	13.50
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
LAURA'S SALAD mixed leaves, jicama, grilled corn, tomato, boiled egg, avocado, tostada, and a housemade spiced ranch crema (v) // add grilled chicken, steak, or prawns + 5.00	9.00

PARA ACOMPANAR

ESQUITES grilled sweetcorn, stripped from the cob & served with guajillo chile powder, epazote mayo, lime, cows milk cheese (v)	5.00
MOLE FRIES mole coloradito, queso fresco, crema, sesame seeds, skin on fries (n)	4.25
DRUNKEN BLACK BEANS with bacon, booze, crema & coriander(*)	4.00
COLESLAW Pickled 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, Altos 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
Olmecca 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'Abriocot, 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
(N) cold brew + horchata	
STILL / SPARKLING WATER 75cl	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 & Olmecca 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.	
ORANGE & BLACK PEPPER	12.50
Calle 23 Reposado, Gran Marnier, fresh orange & lime. Salt & pepper rim.	

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
Fourpure American Pale Ale 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
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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