

MON — WED 12 — 22.30
THURS — SAT 12 — 23.00
SUN 12 — 22.00

OUTSIDERS CALL IT MEXICO CITY.
TO THOSE WHO KNOW, IT'S DISTRITO FEDERAL.
TO LOCALS, IT'S SIMPLY DF

DF

SHARERS

- GUACAMOLE & TORTILLA CHIPS (vg) 5.75
Corn tortilla chips. Freshly made guacamole
- DF NACHOS (v) 6.75
Tortilla chips. Pinto beans. Cheese sauce. Sour cream. Avocado salsa. Mexican style sriracha. Pink pickled onions
- CHORIZO NACHOS 7.25
DF Nachos with soft chorizo from Trealy Farm

BUNS

- Our twist on the Mexican torta served in a toasted brioche bun with smashed avocado, slaw and house pickle
- CHILE BEEF 7.25
4-hour slow cooked beef. Chipotle mayo
 - PORK PIBIL 7.25
Juicy shredded pork. Yucatan marinade. Pink pickled onions
 - BUTTERMILK CHICKEN 7.75
Crispy fried buttermilk chicken. Red slaw. Chipotle mayo
 - ROASTED MUSHROOMS (v) 7.15
Ancho chilli rubbed mushrooms. Grilled cheese. Chipotle mayo

RICE BOWLS

- A healthy bowl of rice, red slaw, crunchy mixed leaves and pinto beans, topped with homemade guacamole, house pickles and pumpkin seeds
- GRILLED CHICKEN 9.40
Habanero salsa. Crema. Cucumber relish
 - PORK PIBIL 9.40
Sour cream. Pink pickled onions
 - SLOW COOKED BEEF 9.40
Sour cream. Cucumber relish
 - ANCHO MUSHROOMS (vg) 9.25
Sriracha salsa. Mojo de ajo. House pickles

SALADS

- Fresh quinoa salad bowls with seasonal mixed leaves, red slaw, pumpkin seeds and house dressing
- AVOCADO & FETA (v) 8.25
 - GRILLED CHICKEN with guacamole 9.75
 - GRILLED STEAK with guacamole 9.95

TACOS

- Two large soft tortillas with a filling below, crunchy slaw, salsa and coriander
- GRILLED CHICKEN
 - CLASSIC 7.15
Habanero & pumpkin seed salsa
 - SWEET & SMOKY 7.15
Sweet hibiscus & smoky chipotle salsa
 - DIABLO 🔥 7.15
Fiery serrano chilli & sriracha salsa
 - PORK PIBIL 7.15
Pulled pork. Achiote & citrus marinade. Sour cream. Pink pickled onions
 - CHILE BEEF 7.25
Slow cooked beef. Ancho chile marinade. Avocado salsa. Crema. Melted cheese
 - STEAK & CHEESE 7.60
Marinated steak. Grilled cheese. Red pepper salsa. Avocado mojo salsa
 - STEAK & CHORIZO 7.75
Grilled steak. Soft chorizo. Red pepper salsa. Avocado mojo salsa
 - MSC FISH 7.25
Sustainable battered fish. Red slaw. Chipotle mayo. Crema
 - BUTTERMILK CHICKEN 7.25
Crispy fried buttermilk chicken. Red slaw. Chipotle mayo
 - ANCHO MUSHROOMS (v) 7.15
Oven roasted mushrooms. Grilled cheese. Red slaw. Mexican style sriracha salsa

TACO BOARDS

FOR DF FIRST TIMERS: THREE OF OUR FAVOURITE FILLINGS AND SIX TACOS TO SHARE

- CLASSIC 19.95
Grilled chicken. Pork pibil. Chile beef
- VEGGIE (v) 19.25
Ancho mushrooms. Roasted veg. Grilled aubergine

BURRITOS

- A grilled tortilla wrapped with red rice, pinto beans, crunchy slaw, cheese and salsas
- PORK 7.70
Slow cooked pork pibil. Avocado mojo salsa. Crema. Pink pickled onions
 - CHICKEN 7.80
Chilli rubbed chicken. Sour cream. Habanero & pumpkin seed salsa. House pickles
 - STEAK 8.25
Marinated grilled steak. Red pepper salsa. Avocado salsa. Pickled cucumber
 - ROASTED VEG (v) 7.25
Roasted courgettes, peppers & onions. Red pepper salsa. Guacamole. House pickles
 - PIMP IT UP 1.35
Add a dollop of homemade guacamole on the side

TAKEAWAY?

EVERYTHING IS AVAILABLE TO TAKEAWAY. ORDER & COLLECT FROM THE RESTAURANT OR ORDER ON DELIVEROO

SIDES

- REGULAR FRIES (v) 2.85
Crinkle cut fries. Chipotle mayo
- CHILLI FRIES (v) 2.85
Seasoned fries. Chipotle mayo
- CHEESY FRIES (v) 3.75
Crinkle cut fries. Cheese sauce with a kick of chipotle & jalapeño
- DF SLAW (vg) 2.60
Red cabbage. Grated apple. Lime juice. Sesame seeds
- RED RICE (vg) 2.60
Sundried tomatoes. Garlic. Chipotle. Sauteed onions
- CUP OF CORN (v) 2.90
Creamy sweetcorn. Feta. Crema. Chilli salt
- PINTO BEANS 3.00
Beans. Chipotle. Mexican style soft chorizo
- SIMPLE SALAD (vg) 2.80
Seasonal leaves. House dressing. Pumpkin seeds

DRINKS
SOFT DRINKS

- BOTTOMLESS 2.75
Get a glass when you order & help yourself to any of the below
- AGUA FRESCA
Refill with horchata, lime or hibiscus juicy water
- SODA
Refill with coke, diet coke, sprite or fanta
- CANS ALL 2.20
 - KARMA COLA Natural cola nut
 - GINGERELLA Fairtrade ginger ale
 - LEMONY LEMON Organic lemonade
- STILL OR SPARKLING WATER 2.40
Bottled mineral water from Belu

FROZEN MARGARITAS

- Double shot of 100% agave Cuervo Tradicional tequila. Fresh lime juice. Frozen and punchy
- CLASSIC 6.90
 - RASPBERRY & HIBISCUS 7.00
 - PASSION FRUIT 7.00
 - MAKE IT A JUG 1L 27.60
Choose from any flavour above

BEERS

- MEXICAN BEERS
 - CORONA EXTRA 4.5%
 - PACIFICO CLARA 4.5%
 - MODELO ESPECIAL 4.5%
- CRAFT BEERS
 - RELIANCE PALE ALE 4.2%
Brewed by our mates at Brixton Brewery
 - PINCHE GUEY 4.1%
Mexican amber lager by Mondo Brewing Company in Battersea
 - LOBA NEGRA 5.5%
Porter style ale brewed by Cerveza Loba in Guadalajara, Mexico
 - 750 IPA 6.7%
American style IPA from Propaganda Brewing in Nuevo Leon, Mexico

WINES

- HOUSE WHITE Macabeo, Spain
- HOUSE RED Tempranillo, Spain
- WHITE Sauvignon Blanc, Chile
- ROSE Pinot Grigio Blush, Italy
- RED Malbec, Argentina

DESSERTS
ICE CREAM

- ICE CREAM SANDWICHES ALL 3.95
 - THE MALTY ONE
Malted milk ice cream. Chocolate dipped oat biscuit. Malt crumbs
 - STRAWBERRY SHORTY 4.70
Fresh strawberry ice cream. Vanilla marshmallow. Shortbread biscuit
 - TRES LECHES 4.85
Three milks ice cream. Salted caramel. Light sponge sandwich
- JUDE'S ICE CREAM
 - ICE CREAM TUBS 5.25
Vanilla, truly chocolate, salted caramel or black coconut
 - MANGO SORBET (vg) 2.50

PLEASE ASK TO SEE OUR SEPARATE GLUTEN-FREE OR VEGAN MENU



FOLLOW US ONLINE:
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ADDITIONAL INFO

We support British farmers and source our meat from UK suppliers. We believe in animal welfare and the quality of our ingredients.

MSC-C-50776

CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org

Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery

We don't list every ingredient on our menus but do have this information available, if you need it. Please talk to the team if you have any other food allergy, intolerance or sensitivity to anything in particular.

Please note that we use our kitchen equipment to cook all different dishes. If you are worried about cross-contamination, please speak to the team. (v) = Vegetarian (vg) = Vegan (n) = Contains nuts

Be aware that all dishes may contain traces of nuts.