



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

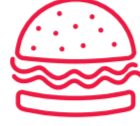
**OUTSIDERS CALL IT MEXICO CITY.  
 TO THOSE WHO KNOW, IT'S DISTRITO FEDERAL.  
 TO LOCALS, IT'S SIMPLY DF**

## SHARERS

- GUACAMOLE & TORTILLA CHIPS** (vg) 5.<sup>95</sup>  
Corn tortilla chips. Freshly made guacamole
- DF NACHOS** (v) 6.<sup>95</sup>  
Tortilla chips. Pinto beans. Cheese sauce. Sour cream. Avocado salsa. Mexican style sriracha. Pink pickled onions
- CHORIZO NACHOS** 7.<sup>50</sup>  
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.<sup>50</sup>  
4-hour slow cooked beef. Chipotle mayo
  - PORK PIBIL** 7.<sup>50</sup>  
Juicy shredded pork. Yucatan marinade. Pink pickled onions
  - BUTTERMILK CHICKEN** 7.<sup>95</sup>  
Crispy fried buttermilk chicken. Red slaw. Chipotle mayo
  - ROASTED MUSHROOMS** (v) 7.<sup>25</sup>  
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.<sup>75</sup>  
Habanero salsa. Crema. Cucumber relish
  - PORK PIBIL** 9.<sup>75</sup>  
Sour cream. Pink pickled onions
  - SLOW COOKED BEEF** 9.<sup>75</sup>  
Sour cream. Cucumber relish
  - ROASTED CAULIFLOWER** (vg) 9.<sup>50</sup>  
Roasted cauliflower. Smoky hibiscus & chipotle salsa. House pickles



## SALADS

- Fresh quinoa salad bowls with seasonal mixed leaves, red slaw, pumpkin seeds and house dressing
- AVOCADO & FETA** (v) 8.<sup>50</sup>
  - GRILLED CHICKEN** with guacamole 9.<sup>95</sup>
  - GRILLED STEAK** with guacamole 10.<sup>25</sup>

## TACOS

- Two soft tortillas with a filling below, crunchy slaw, salsa and coriander
- GRILLED CHICKEN** 7.<sup>25</sup>
    - CLASSIC** Habanero & pumpkin seed salsa
    - SWEET & SMOKY** Sweet hibiscus & smoky chipotle salsa
    - DIABLO** 🔥 Fiery serrano chilli & sriracha salsa
  - PORK PIBIL** 7.<sup>25</sup>  
Pulled pork. Achiote & citrus marinade. Sour cream. Pink pickled onions
  - CHILE BEEF** 7.<sup>50</sup>  
Slow cooked beef. Ancho chile marinade. Avocado salsa. Crema. Melted cheese
  - STEAK & CHEESE** 7.<sup>75</sup>  
Marinated steak. Grilled cheese. Red pepper salsa. Avocado mojo salsa
  - STEAK & CHORIZO** 7.<sup>95</sup>  
Grilled steak. Soft chorizo. Red pepper salsa. Avocado mojo salsa
  - MSC FISH** 7.<sup>50</sup>  
Sustainable battered fish. Red slaw. Chipotle mayo. Crema
  - BUTTERMILK CHICKEN** 7.<sup>50</sup>  
Crispy fried buttermilk chicken. Red slaw. Chipotle mayo
  - ANCHO MUSHROOMS** (v) 7.<sup>15</sup>  
Oven roasted mushrooms. Habanero & pumpkin seed mayo. Feta cheese
  - CAULI CHEESE** (v) 7.<sup>15</sup>  
Roasted cauliflower. Cheese sauce. Red slaw. Avocado mojo salsa. Smoky chipotle salsa
  - PLANTAIN** (v) 7.<sup>15</sup>  
Sweet plantain. Pinto beans. Feta. Red slaw. Avocado mojo salsa. Hibiscus salsa



### TACO BOARDS

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

- CLASSIC** 20.<sup>95</sup>  
Grilled chicken.  
Pork pibil. Chile beef
- VEGGIE** (v) 20.<sup>90</sup>  
Cauli cheese.  
Ancho mushrooms. Plantain

## BURRITOS

- A grilled tortilla wrapped with red rice, pinto beans, crunchy slaw, cheese and salsas
- PORK** 7.<sup>95</sup>  
Slow cooked pork pibil. Avocado mojo salsa. Crema. Pink pickled onions
  - CHICKEN** 7.<sup>95</sup>  
Chilli rubbed chicken. Sour cream. Habanero & pumpkin seed salsa. House pickles
  - STEAK** 8.<sup>50</sup>  
Marinated grilled steak. Red pepper salsa. Avocado salsa. Pickled cucumber
  - ANCHO MUSHROOMS** (v) 7.<sup>75</sup>  
Roasted ancho mushrooms. Habanero salsa. Avocado mojo salsa. House pickles
  - PIMP IT UP** 1.<sup>50</sup>  
Add a dollop of homemade guacamole on the side

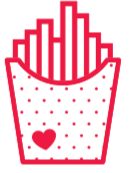


### TAKEAWAY?

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

## SIDES

- REGULAR FRIES** (v) 2.<sup>85</sup>  
Straight up crinkle cut fries
- CHILLI FRIES** (v) 2.<sup>85</sup>  
Crinkle cut fries. Sprinkle of chilli salt
- ADD CHIPOTLE MAYO** on the side 0.<sup>25</sup>
- CHEESY FRIES** (v) 3.<sup>95</sup>  
Crinkle cut fries. DF cheese sauce
- DF SLAW** (vg) 2.<sup>75</sup>  
Red cabbage. Grated apple. Lime juice. Sesame seeds
- RED RICE** (vg) 2.<sup>75</sup>  
Sundried tomatoes. Garlic. Chipotle. Sautéed onions
- CUP OF CORN** (v) 2.<sup>95</sup>  
Creamy sweetcorn. Feta. Crema. Chilli salt
- PINTO BEANS** 2.<sup>95</sup>  
Beans. Chipotle. Mexican style soft chorizo
- SIMPLE SALAD** (vg) 2.<sup>95</sup>  
Seasonal leaves. House dressing. Pumpkin seeds



## DRINKS SOFT DRINKS

- BOTTOMLESS** 2.<sup>85</sup>  
Get a glass when you order & help yourself to any of the below
- AGUA FRESCA**  
Refill with horchata, passion fruit, lime or hibiscus juicy water
- SODA**  
Refill with coke, diet coke, sprite or fanta
- CANS** ALL 2.<sup>25</sup>
  - KARMA COLA** Natural cola nut
  - GINGERELLA** Fairtrade ginger ale
  - LEMONY LEMON** Organic lemonade
- STILL OR SPARKLING WATER** 2.<sup>60</sup>  
Spring water in a can - an infinitely recyclable alternative to plastic bottles

## FROZEN MARGARITAS

- 100% agave Cuervo Tradicional tequila. Fresh lime juice. Frozen and punchy
- CLASSIC** 6.<sup>90</sup> / 27.<sup>00</sup>
  - RASPBERRY & HIBISCUS** 7.<sup>00</sup> / 28.<sup>00</sup>
  - PASSION FRUIT** 7.<sup>00</sup> / 28.<sup>00</sup>
  - TEQUILA SHOT** 25ml 3.<sup>50</sup>

Glass / 1L Jug  
 6.<sup>90</sup> / 27.<sup>00</sup>  
 7.<sup>00</sup> / 28.<sup>00</sup>  
 7.<sup>00</sup> / 28.<sup>00</sup>

## BEERS

- MEXICAN BEERS**
  - CORONA EXTRA** 4.5% 4.<sup>25</sup>
  - PACIFICO CLARA** 4.5% 4.<sup>35</sup>
  - MODELO ESPECIAL** 4.5% 4.<sup>65</sup>
- CRAFT BEERS**
  - RELIANCE PALE ALE** 4.2% 4.<sup>85</sup>  
Brewed by our mates at Brixton Brewery
  - LOBA CLANDESTINA** 4.5% 5.<sup>35</sup>  
A pre-prohibition style lager by Cerveza Loba in Guadalajara, Mexico
  - 750 IPA** 6.7% 5.<sup>40</sup>  
American style IPA from Propaganda Brewing in Nuevo Leon, Mexico



## WINES

- HOUSE WHITE** Macabeo, Spain 175ml/Bottle 5.<sup>00</sup> / 17.<sup>00</sup>
- HOUSE RED** Tempranillo, Spain 5.<sup>00</sup> / 17.<sup>00</sup>
- WHITE** Sauvignon Blanc, Chile 5.<sup>75</sup> / 22.<sup>00</sup>
- ROSE** Pinot Grigio Blush, Italy 5.<sup>50</sup> / 19.<sup>50</sup>
- RED** Malbec, Argentina 5.<sup>75</sup> / 22.<sup>00</sup>

## DESSERTS ICE CREAM

- ICE CREAM SANDWICHES** ALL 2.<sup>50</sup>
  - THE MALTY ONE**  
Malted milk ice cream. Chocolate dipped oat biscuit. Malt crumbs
  - STRAWBERRY SHORTY**  
Fresh strawberry ice cream. Vanilla marshmallow. Shortbread biscuit
  - TRES LECHES**  
Three milks ice cream. Salted caramel. Light sponge sandwich
- JUDE'S ICE CREAM**
  - ICE CREAM TUBS** 2.<sup>50</sup>  
Vanilla, truly chocolate, salted caramel or black coconut
  - MANGO SORBET** (vg) 2.<sup>50</sup>

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

**FOLLOW US ONLINE:**  
  
**@DFTACOSUK**

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

**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.