

AÑO NUEVO 2020 !!

ON ARRIVAL

WHITE GRAPE TEQUILA & TONIC

Olmeca Altos tequila, white grape muddle, grapefruit bitters, basil

BOTANAS

MICHELADA OYSTERS

Cornish assured rock oysters, clamato, red onion, cucumber, serrano

POTATO & JALAPENO TAQUITOS

lancashire cheese, avocado & tomatillo salsa V

BEEF TARTARE TOSTADAS

jalapenos, onions, egg yolk, habanero crema

TACOS

CARNITAS

slow cooked, marinated pork shoulder, tomatillo salsa

CHAMPIÑONES

pan fried portobello mushrooms & garlic, hibiscus glaze, wilted spinach, feta V

BAJA FISH

beer battered haddock, red & white shredded cabbage, chipotle mayo

PLATO FUERTE

PLATO DE VEGETALES

cauliflower al pastor, courgette & spinach quesadilla, elote, sprouts & pepitas V

OXTAIL BARBACOA

chopped oxtail in housemade adobo, slow braised in banana leaves with a tequila & honey salsa, warm tortillas

PESCADO PIBIL

stone bass fillet grilled in banana leaves, with orange, olives, capers, pickled onions, habanero salsa

CARNE ASADA PLATE

chipotle, orange & soy marinated, grilled hanger steak, served with salsa ranchera, drunken black beans, grilled spring onion, blue corn tortillas

POSTRE

COCONUT FLAN

the classic caramel treat made with coconut milk, topped with toasted coconut

OAXACAN CHOCOLATE CAKE

rich AF flourless chocolate torte made with Mayordomo chocolate from Oaxaca

**4 COURSES, COCKTAIL + A GLASS OF BUBBLY
£60 PER GUEST**

(V) Suitable for Vegetarians
If you have a food allergy or dietary request, please let us know.



CORAZÓN