



We grew up with the vibrant flavours of Mexico as part of our everyday life. From crispy chicken flautas after school, or an Horchata from the market at the weekends to decadent moles at family celebrations.

We are delighted to share with you the real food of Mexico. A cuisine that is so unique and fascinating UNESCO recognises it as an Intangible Cultural Heritage of Humanity. We hope you enjoy it as much as we do.

Buen provecho. Edson + Natalie

Botanas

Guacamole & Grasshoppers, totopos	7.5
House-Made Salsa Verde & Roja, totopos	4.5

Antojitos Mexicanos

Sashimi grade tuna tostadas, avocado, chipotle mayo, sesame	13.5
Grilled Vegetable Tostadas, carrot, courgette, habanero, yerba santa	8.50
Baja Style Fish Tacos, gluten free beer batter, slaw, morita mayo	9
Chicken Tinga Tacos Dorados, morita cream, pico de gallo	9
Baby Potato Tacos Dorados, avocado salsa	8.5
Soft Shell Crab Tacos, slaw, jalapeño & mint mayo	12.5
Pork Belly Tacos, tomatillo salsa, chicharrón	9

Al Carbon Platos Y Guisados

Hibiscus Enchiladas, morita, cream, cheese	15
Barbacoa Lamb Shank, coriander, pickled pink onion, tortillas	21.5
Grilled Seabass a la Talla, guajillo & green adobo, pink onion, tortillas	25
Bone In Short Rib, mole negro Oaxaqueño <i>please ask for weights</i>	8.5 per 100g

Acompañamientos

Black Beans, avocado leaf, queso fresco cheese	4.5
Plantains, queso fresco cheese, crema	4.5

Please inform your server of any allergies. While we do take care to avoid cross contamination, we cannot guarantee the absence of any allergen in our food.
A discretionary service charge of 12.5% will be added to your bill