SHARERS

| GUACAMOLE & TORTILLA CHIPS (vg) Corn tortilla chips. Freshly made guacamole | 6.25 |
|--|------|
| QUESO & TORTILLA CHIPS (v) Tortilla chips. DF cheese sauce with a hint of smoky chipotle | 6.25 |
| DF NACHOS (v) Tortilla chips. Pinto beans. Cheese sauce. Sour creat Avocado salsa. Mexican style sriracha. Pink pickled o | |
| CHORIZO NACHOS DF Nachos with soft chorizo from Trealy Farm | 7.60 |



Our twist on the Mexican torta served in a toasted $% \left(1\right) =\left(1\right) \left(1\right) \left($

| brioche bun with smashed avocado, slaw and house pio | ckle |
|--|------|
| CHILE BEEF 4-hour slow cooked beef. Chipotle mayo | 8.00 |
| PORK PIBIL Juicy shredded free range pork. Yucatan marinade. Pink pickled onions | 8.00 |
| BUTTERMILK CHICKEN Crispy fried buttermilk chicken. Red slaw. Chipotle mayo | 8.50 |
| ROASTED MUSHROOMS (v) Ancho chilli rubbed mushrooms. Grilled cheese. Chipotle mayo | 7.50 |
| | |

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 Habanero salsa. Crema. Cucumber relish | 9.85 |
|---|------|
| PORK PIBIL Sour cream. Pink pickled onions | 9.85 |
| SLOW COOKED BEEF Sour cream. Cucumber relish | 9.95 |
| ROASTED CAULIFLOWER (vg) Roasted cauliflower. Smoky hibiscus & chipotle salsa. House pickles | 9.65 |

SALADS



Fresh salad bowls with British quinoa, seasonal mixed leaves, red slaw, pumpkin seeds and house dressing

| AVOCADO & FETA (v) | 8.60 |
|--------------------------------|--------------------------|
| GRILLED CHICKEN with guacamole | 10 .25 |
| GRILLED STEAK with guacamole | 10 ^{.50} |

TACOS



Two soft tortillas with a filling below, crunchy slaw, salsa and coriander

| FREE RANGE GRILLED CHICKEN | |
|---|------|
| CLASSIC Habanero & pumpkin seed salsa | 7.60 |
| SWEET & SMOKY Sweet hibiscus & smoky chipotle salsa | 7.60 |
| DIABLO ∧ Fiery serrano chilli & sriracha salsa | 7.60 |
| PORK PIBIL Free range pulled pork. Achiote & citrus marinade. Sour cream. Pink pickled onions | 7.80 |
| CHILE BEEF Slow cooked beef. Ancho chile marinade. Avocado salsa. Crema. Melted cheese | 7.80 |
| STEAK & CHEESE Marinated steak. Grilled cheese. Red pepper salsa. Avocado mojo salsa | 7.95 |
| STEAK & CHORIZO Grilled steak. Soft chorizo. Red pepper salsa. Avocado mojo salsa | 8.25 |
| MSC FISH Sustainable battered pollock. Red slaw. Chipotle mayo. Crema | 7.60 |
| BUTTERMILK CHICKEN Crispy fried buttermilk chicken. Red slaw. Chipotle mayo | 7.75 |
| ANCHO MUSHROOMS (v) Oven roasted mushrooms. Habanero & pumpkin seed mayo. Feta cheese | 7.25 |
| CAULI CHEESE (v) Roasted cauliflower. Cheese sauce. | 7.25 |

Grilled chicken. Pork pibil. Chile beef **VEGGIE** (v) **21**.00 Cauli cheese. Ancho mushrooms. Plantain



A grilled tortilla wrapped with red rice, pinto beans, crunchy slaw, cheese and salsas

| prince zeame, eramenty eram, emesses and careas | |
|--|------|
| PORK Slow cooked pork pibil. Avocado mojo salsa. Crema. Pink pickled onions | 8.50 |
| CHICKEN Chilli rubbed chicken. Sour cream. Habanero & pumpkin seed salsa. House pickles | 8.50 |
| STEAK Marinated grilled steak. Red pepper salsa. Avocado salsa. Pickled cucumber | 8.75 |
| ANCHO MUSHROOMS (v) Roasted ancho mushrooms. Habanero salsa. Avocado mojo salsa. House pickles | 7.95 |
| PIMP IT UP Add a dollop of homemade guacamole on the side | 1.50 |

EVERYTHING IS AVAILABLE TO TAKEAWAY. ORDER IN RESTAURANT OR





7.25



Smoky chipotle mayo. Red slaw

Avocado mojo salsa. Hibiscus salsa

Sweet plantain. Pinto beans. Feta. Red slaw.

PLANTAIN (v)

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

CLASSIC 22.50

DRINKS



SOFT DRINKS

BOTTOMLESS ALL 2.90 Get a glass when you order & help yourself to any of the below Refill with horchata, passion fruit, lime or hibiscus juicy water

Refill with coke, diet coke, sprite zero or fanta ORGANIC SODA

ALL 2.50 ORANGEADE Made from Mexican oranges **GINGERELLA** Fairtrade ginger ale **LEMONY LEMON** Organic lemonade 2.50

STILL OR SPARKLING WATER 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 6.95 / 27.80 CLASSIC 7.00 / 28.00 RASPBERRY & HIBISCUS 7.00 / 28.00 **PASSION FRUIT**

BEERS

MEXICAN BEERS

| CORONA EXTRA 4.5% | 4.30 |
|---|------|
| PACIFICO CLARA 4.5% | 4.40 |
| MODELO ESPECIAL 4.5% | 4.70 |
| CRAFT BEERS | |
| RELIANCE PALE ALE 4.2% | 5.00 |
| Brewed by our mates at Brixton Brewery | |
| TOAST SESSION IPA 4.5% A sustainable & zesty IPA brewed with surplus fresh bread & modern American hops | 5.00 |
| TOAST CRAFT LAGER 5% A sustainable pilsner style craft lager brewed from surplus bread | 5.00 |
| LUCKY SAINT 0.5% Non-alcoholic unfiltered lager with a citrus hop & hangover-free finish | 4.75 |

ADDITIONAL INFO



We go the extra mile, working with farmers we know & trust to source our ingredients responsibly, from our free range chicken & British free range pork to our grass fed British beef. Our pollock is also from MSC certified sustainable fisheries.

WINES

| | 175ml/Bottle |
|--------------------------------|--------------|
| HOUSE WHITE Macabeo, Spain | 5.10/17.50 |
| HOUSE RED Tempranillo, Spain | 5.10/17.50 |
| WHITE Sauvignon Blanc, Chile | 6.20/23.00 |
| ROSE Pinot Grigio Blush, Italy | 5.60/20.00 |
| RED Malbec, Argentina | 6.20/23.00 |

DESSERTS

Seasonal leaves. House dressing. Pumpkin seeds

CHURROS

| DIRTY CHURROS (v) Mini churros. Cinammon sugar. Coconut brittle. Dulce de leche. Chocolate sauce | 4.50 |
|--|--------------------------|
| CHURROS (v) Mini churros with dulce de leche or chocolate sauce | 4.00 |
| <pre>ICE CREAM JUDE'S TUBS (v) Vanilla, truly chocolate, salted caramel or black coconut</pre> | 2 . ⁷⁵ |

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.

2.75

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

MANGO SORBET (vg)