



STARTERS ' SOMETHING TO SHARE '

- OYSTERS FRESCOS** \$5.00 each
Fresh oysters, served with a Mexican mignonette, onion, coriander, jalapeno & salsa valentina.
- PAPAS 'CHIPS'** **GF V** \$12.00
Potato chips with tajin salt, served with chipotle aioli.
- ELOTE** **GF V** \$13.00
Chargrilled corn, lime, mayo, ricota cheese & a touch of tajin chilli & coriander. A classic from the streets of Mexico!
- GUACAMOLE** **GF DF VE** \$14.00
Traditional Mexican homemade guacamole served with hand-made crunchy corn chips. Add pork chicharron strips for extra \$6.
- TUNA TOSTADA** **GF P** \$15.00 -1 pc
Yellow fin tuna, crema borracha, salsa quemada (agave, pasilla ancho chillie) baby cucumber, onion, lime & cured jalapeno. served on crunchy corn tortilla.
- OCTOPUS TOSTADA** **GF P DF** \$15.00 -1 pc
Octopus, salsa bruja, coriander, onion, lime, guacamole, mayo & valentina spicy sauce, served on crunchy corn tortilla. (cold dish).
- TINGA DE POLLO TOSTADAS** **GF** \$20.00
Chicken in chipotle adobo, topped with lettuce, sour cream, onion, ricota cheese and salsa verde, served on 2 crunchy corn tortillas. 2 pcs
- CHICKEN WINGS** \$22.00
Chicken wings, tossed in home made mexican buffalo sauce, served with blue cheese mayo and celery.
- PORK RIBS** **GF DF** \$24.00
Slow cooked pork ribs caramelized with tamarind and morita chillie and coriander.
- PESCADILLAS** **GF DF P** \$24.00
Deep-fried fish tacos, red snapper, guacamole, pico de gallo, salsa bruja, valentina & mayo. 4 PCS

ENTRADAS



2 TACOS PER ORDER

- AL PASTOR** **GF DF** \$19.00
Crisp-thin shavings of spit-grilled pork 'TROMPO', marinated with guajillo chilli and axiote adobo, grilled pineapple, onion, coriander & salsa. The most famous taco in Mexico City!
- SUADERO** **GF DF** \$19.00
Beef brisket is slow cooked for several hours in its own juice and then grilled - resulting in a crisp caramelization, salsa taquera, coriander & onion.

TACOS



Some of our dishes may contain traces of nuts. If you are allergic to something please inform our staff.
A surcharge of 1.5% will apply to all debit cards. 15% surcharge on public holidays & 5% on weekends. Alternatively you may wish to pay by cash which will not incur a surcharge.

TACOS

2 TACOS PER ORDER

POLLO ASADO GF DF \$19.00

Grilled marinated chicken, guacamole, salsa taquera, charred onion and topped with pico de gallo.

BEEF BIRRIA / CONSOME GF DF \$22.00

Slow cooked beef tacos with ancho, guajillo and morita chilli, served with consome, salsa, lime, onion and coriander.

PORK CARNITAS GF DF \$22.00

Confit pork belly carnitas taco, peanut piquin home made salsa, confit pork skin, onion & coriander.

VEGAN PASTOR GF V VB \$18.00

Jackfruit in pastor guajillo and ancho chilli adobo, served with grilled pineapple, salsa, onion and coriander.

FISH TACO P \$22.00

Beer battered snapper, chipotle mayonnaise, pickled slaw, guacamole, pico de gallo, valentina sauce (spicy).

MAINS

ONLY FOR DINNER

BEEF HUARACHE \$34.00

Handmade deep fried tortilla, beans, rib fillet, nopales 'cactus' spicy peanut salsa, ricotta cheese & lettuce.

PESCADO A LA TALLA P GF \$75.00

Grilled Butterfly market fish, marinated in ancho chilli adobo, dill salad, grilled jalapenos, served with tortillas. Whole fish from 700gr to 1kg - Perfect to be shared!

PUERCO EN SALSA PASILLA \$38.00

Pork belly, pasilla corn pure, baby corn, fig reduction with mezcal & pickled radish. Served with tortillas.

CARNITA ASADA GF \$89.00

Rib eye on the bone 450g, chorizo, black pudding, guacamole, salsa taquera, grilled jalapenos, onion, tortillas. Perfect to share between two people!

EXTRAS

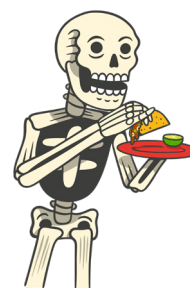
TORTAS

TORTA ALEMANA \$28.00

Mexican Street Sandwich, beef snitchzel, frankfurt sausage, Oaxaca cheese, tomato, onion, mayo, served with jalapenos en escabeche.

TORTA DE BIRRIA \$28.00

Mexican Street Sandwich, slow cooked beef birria, onion, coriander, salsa taquera, served with consome.



POSTRES

DESSERTS

SPICY MANGO SORBET V \$12.00

Mango sorbet with a sprinkle of tajin chilli.

PASTEL DE ELOTE \$16.00

Home-made corn cake, walnut crumble, served with french vanilla ice cream, hibiscus, served with a mezcal reduction.

PASTEL DE CAJETA \$16.00

Baked Soft caramel lava cake, Oaxaca cheese, served with french vanilla ice cream and chocolate dust. 15 min preparation time.

GRILLED JALAPENOS \$4.50

INFIERNO SALSA \$3.50

SOUR CREAM \$3.00

GUACAMOLE \$6.00

CORN CHIPS \$4.00

TORTILLAS \$4.00

LIMES \$2.50

