



SAMPLE MENU

This is subject to change

AVAILABILITY

Available for groups of 6+

GROUP MENU

£30 PP // £35 WITH DESSERT

This menu is designed for feasting and sharing - family style.

20TILOTHA

Snacks & Starters

CADILLAC NACHOS

with garlic crema, all the salsa, cheese sauce, jalapeño, guac and spring onion

POLLO MILENESA

Fried chicken, tossed in sweet and spicy arbol sauce, with garlic dipping crema

'ELOTE' gf/v

Corn with chipotle mayo, lime & queso fresco

ENSALADA DE SANDIA gf

Watermelon, lime, roasted coconut, radish, birds eye chile

CHICHARON DE PUERCO Y COLA gf*

Crispy, tender pork belly bites, in Mexican cola BBQ sauce, crispy onion

TACOS

A selection of all our favourite tacos

POLLO ASADO sf

Grilled adobo spiced chicken, cranberry salsa, white cabbage, onion & coriander

COSTRA gf/v

Grilled cheese tortilla, scorched spring onion, salsa macha

$\textbf{CARAMELISED CAULIFLOWER} \ \ gf/ve/n$

with roasted garlic and cauli tahini, salsa negra, yeast crumb

BIRRIA DE RES gf

Slow cooked beef shin, Oaxaca cheese, tatemada salsa.

BAJA FISH

Tempura battered Atlantic pollock with jalapeño aioli and salsa Mexicana

SIDES

PAPAS con CREMA

DESSERT

ICE CREAM SANDWICH

By Happy Endings Miso salt caramel parfait between squidgy slices of chocolate Guinness cake and soy dulce de leche

MADRE'S CHURROS

Deep fried Mexican choux pastry sticks with sugar and cinamon. Served with spiced chocolate dipping sauce

ADDITIONS

These optional extras serve 2

MEJILLONES CARNITAS of

Mussels, beer, spicy pork fat, potatoes +15

COAL ROAST SWEET POTATO v/gf/n

Black pepper and coriander hot honey, Achiote and habenero yoghurt, chives and lovage +13

CORDERO AL CARBON sf

Barbecued pistachio crusted lamb cutlets, avocado salsa +18