



SAMPLE MENU

This is subject to change

**AVAILABILITY** 

Full/partial venue hire up to 150 ppl

# **ROAMING TACOS**

£25 PP

This menu is designed for private hire parties, with dishes coming out on trays throughout the event.

# *SOTILOTHA*

Snacks & Starters

#### TOTOPOS Y GUAC & SALSA

Chips, hand made guacamole & all our house salsas

#### CONTRAMAR TUNA TOSTADA gf

Sashimi grade tuna, salsa macha, sesame, avocado on cripsy tortillas

#### PAPAS CON CREMA

Crispy fried potatoes, served with garlic crema

# **TACOS**

Served in pairs - "con todo"

# POLLO ASADO gf

Grilled adobo spiced chicken, cranberry salsa, white cabbage, onion  $\ensuremath{\mathfrak{S}}$  coriander

## CARAMELISED CAULIFLOWER gf/ve/n

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

## BAJA FISH

Tempura battered Atlantic pollock with salsa Mexicana and yellow mustard

### COSTRA gf/v

Grilled cheese tortilla, scorched spring onion, salsa macha.

#### **BIRRIA DE RES**

Slow cooked beef shin, Oaxaca cheese, tatemada salsa.

# 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.

# **DRINKS**

### **WELCOME MARGARITAS**

Tequila, agave, lime, served on the rocks. £9ph

## XMAS PALOMAS

Tequila, sherry, agave, lime, cranberry, grapefruit soda £9ph

#### **CERVEZA**

A selection of Corona & Modelo beers x10 £55 | x50 £250 | x100 £500

#### HALF BOTTLE OF WINE

A selection of our house wines £13.5pp