



HIGH FIVES

Drink while you think.



- TOREADOR** *Tequila, apricot brandy, citrus* 5
- NAKED & FAMOUS** *Mezcal, Aperol, Chartreuse, citrus* 5
- MARTINI** *Tequila, bergamot vermouth, verjus, epazote* 5

ANTOJITOS

Snacks

- GUACAMOLE Y TOTOPOS/CHICHARRONES** *Crushed avocado, jalapeño & lime with corn chips/crispy crackling* 7 ^{ve/gf*}
- 'ELOTE'** *Corn with chipotle mayo, lime & queso fresco* 7.5 ^{v/gf}
- PAPAS CON CREMA** *Crispy fried potatoes, served with garlic crema* 6.5 ^{v/gf*}
- WINGS MADRE** *Twice cooked chicken wings tossed in sweet and spicy arbol sauce, with garlic dipping crema* 7.5 ^{gf}
- CHICHARON DE PUERCO Y COLA** *Crispy, tender pork belly bites, in Mexican cola BBQ sauce, crispy onion* 7.5 ^{gf}
- ENSALADA DE PEPINO** *Cucumber, radish, salsa matcha, sesame, lime* 6 ^{ve/gf/n}
- CRAB TOSTADA** *Picked white crab, brown crab mayonnaise, fennel, charred corn, habenero, parmesan* 12 ^{gf*}

RAW BAR

- SEA TROUT CEVICHE VERDE** *Coriander, lime, cucumber, red onion* 13.5 ^{gf}
- CONTRAMAR TUNA TOSTADA** *Sashimi grade tuna, sesame, avocado* 9.5 ^{gf*}
- SEABASS CEVICHE** *Leche de tigre, avocado* 11 ^{gf}

TACOS

Served in pairs - "con todo"

- POLLO ASADA** *Adobo spiced chicken, chipotle aioli, marinated white cabbage, onion & coriander* 9 ^{gf}
- COCHINITA PIBIL** *Yucatan slow cooked pork shoulder, achiote, onion & coriander* 9 ^{gf}
- BIRRIA** *Slow cooked beef shin, Oaxaca cheese, tatemada salsa* 9.5 ^{gf}
- BAJA FISH** *Tempura battered Atlantic pollock with jalapeño aioli and salsa Mexicana* 9.5
- MUSHROOM TINGA** *Oyster mushroom tinga, pickled red onions, salsa chipotle, coriander* 9 ^{ve/gf}
- COSTRA** *Grilled cheese & spring onion tortilla, salsa matcha* 8.5 ^{v/gf/n}
- CARAMELISED CAULIFLOWER** *with roasted garlic and cauli tahini, salsa negra, yeast crumb* 9 ^{ve}
- TIJUANA-STYLE CARNE ASADA** *Grilled skirt steak, smoked mozzarella, grilled onions, salsa matcha* 16 ^{gf/n}

PARRILLA

Wood-fired grill

- CHORIZO ROJO AL CARBON** *Grilled red chorizo, tatemada salsa* 11
- BONE MARROW** *Grilled bone marrow, salsa negra, onions and coriander* 8
- COAL ROAST SWEET POTATO** *Black pepper and coriander hot honey, Achiote and habenero yoghurt, chives and lovage* 13 ^{v/gf}
- MONKFISH ADOBADA** *Grilled corn, roast pineapple, avocado puree* 16 ^{gf}
- MEJILLONES CARNITAS** *Mussels, beer, spicy pork fat, potatoes* 15 ^{gf}
- CORDERO AL CARBON** *Barbecued pistachio crusted slow cooked lamb breast, avocado salsa* 18 ^{gf/n}
- RARE BREED PORK CHOP** *White mole, cascabel chilli oil, spring onion* 24 ^{gf}

Please inform your server of any allergies or intolerances you may have.
Service charge is a discretionary 12.5%

v - vegetarian / ve - vegan / gf - gluten free / gf* - fried in oil that may contain gluten/ n - contains nuts