



HIGH FIVES

Drink while you think.



TOREADOR <i>Tequila, apricot brandy, citrus</i>	5
NAKED & FAMOUS <i>Mezcal, Aperol, Chartreuse, citrus</i>	5
MARTINI <i>Tequila, bergamot vermouth, verjus, epazote</i>	5

ANTOJITOS

Snacks

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

RAW BAR

SEA TROUT CEVICHE VERDE <i>Coriander, lime, cucumber, red onion</i>	13.5	gf
CONTRAMAR TUNA TOSTADA <i>Sashimi grade tuna, sesame, avocado</i>	9.5	
SEABASS CEVICHE <i>Leche de tigre, avocado</i>	11	gf

TACOS

Served in pairs - "con todo"

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

PARRILLA

Wood-fired grill

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