



AVAILABILITY

Full venue hire up to 150 ppl

> Min spend applicable.

Please enquire

ROAMING TACOS

This menu is designed for private hire parties, with dishes coming out on trays throughout the event, canapé style! Includes all the items listed in various amounts depending on your party's dietary requirements.

20TILOTHA

Snacks & Starters

TOTOPOS Y GUAC & SALSA

Chips, hand made guacamole & all our house salsas

CONTRAMAR TUNA TOSTADA

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

PAPAS CON CREMA

Crispy fried potatoes, served with garlic crema

TACOS

4-5 tacos pp

POLLO ASADO gf

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

MARGARITA FEST

CARAMELISED CAULIFLOWER gf/ve/n

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

BAJA FISH gf

Tempura battered Atlantic pollock with jalapeño aioli and salsa Mexicana

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

Raph when odering 100+ 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