

TQ START

BOTANITAS4
Jicama, celery, carrot crudites.
Chilli, lime & salt dressing

GUACAMOLE6.5
Served with totopos *or* chicharron,
or both7.5

ESQUITES STYLE ELOTES4.5
Toasted corn, cotija cheese, mayo,
epazote, jalapeño



SALSAS

Salsas are key to Taco-eating. An all-important aspect of Mexican food. Try many, own your taco. We make ours fresh, in house from the best ingredients available. (1.5 each or 5 for 5.0)

MEXICANA Tomato, white onion, jalapeño, lime, coriander <i>MILD</i>	LA MAYA Pineapple, habaero <i>QUITE SPICY</i>	MORITA Chipotle, tomatillos, vegetable stock <i>QUITE SPICY</i>	VERDE FRESCA Serrano chillies, tomatillos, coriander <i>SPICY</i>
CHILE DE ARBOL Toasted arbol chillies & garlic oil <i>VERY SPICY</i>	DEL VIC Charred habaero & lime <i>HOT</i>	EL DIABLO Made using a mix of the hottest chillies on the planet (only for massive show-offs) <i>WILD</i>	

TORTAS

Tortas are Mexican toasted sandwiches. All served with avocado spread on one side and refritos on the other, then packed with the following options:-

TORTA KENNEDY7.5
Brawn, escabeche, tomato, queso Chihuahua, sour cream

TRIPLE7.5
Smoked ham, buffalo mozzarella, sliced avocado, chipotle mayo

VEGGIE TRIPLE6.5
With marinated charred courgette instead of ham

COCHINITA PIBIL8.5
Slow roast pork shoulder marinated in orange, achiote and charred garlic, red onion-habanero escabeche

TORTA DE SHORT RIB8.5
Chipotle-muscovado-coriander seed spice rub, pickled red onion

CHICKEN MILANESE + GREEN CHILAQUILES9.5
Breaded chicken with salsa verde soaked totopos, tomato, coriander

BAJA FISH10
Corona-battered sea bass, shredded cabbage, pico de gallo

P.L.T9
Crispy Pastor bits, lettuce, tomato - add fried egg (+1)

FLANK MILANESE8.5
Breaded flank steak, pickled red onion, chipotle en adobo + add melted queso Oaxaca (+2)



ROSTICERIA

MEXICAN-STYLE ROTISSERIE

free range chicken served with chicken fat confit onions:

I/2..... I3

WHOLE..... 25.5

MARINADE

ROJO
Red, smoky from pasilla-guajillo, chilli

VERDE
Green, aromatic & vibrant, coriander-citrus-oregano

PAPAS ESTILO ZAMORA (+5.5)
New potatoes roasted in salsa macha (pasilla-guajillo chilli-sesame). Served with jicama-mango salsa verde (not to be missed, a Zamora speciality)

FRIJOLES REFritos (v) (+5.5)

FRIJOLES CHARROS (+5.5)
Slow cooked pinto beans, smoked chorizo, smoked pork belly, jalapeño



TACOS

Two per portion. We can dial down the heat – just ask your server.

AL PASTOR6.5

We named the restaurant after this Mexico City favourite; 24 hour marinated pork shoulder, caramelised pineapple, guacamole taquero, white onion & coriander

MUSHROOM (v)6

Crispy queso Oaxaca, caramelised onion, pumpkin seeds & coriander

CHICKEN6.75

Chipotle- cumin adobo rub & salsa taquero

CHAYOTE (v).....5

Chayote, sweetcorn, refried beans, queso fresco

COCHINITA.....5.5

Slow roast pork shoulder marinated in orange, achiote and charred garlic, red onion-habanero escabeche

BAJA FISH (v)8.5

Corona-battered sea bass, pico de gallo, shredded cabbage

CHURROS

With choice of filling:

DARK CHOCOLATE

or

DULCE DE LECHE

6.5

