

**nachos (v) (gf)** 5.95  
*corn tortilla chips topped with homemade salsa, guacamole, crumbled cheese, sour cream, pico de gallo, fresh jalapeños, pickled onions and pomegranate.*

## SMALL PLATES

*tapas sized dishes. classic mexican street food and traditional home style cooking.*

**elote (v) (gf)** 4.00  
*grilled corn topped with crumbled cheese... a mexican street food classic!*

**patatas fritas (v) (gf)** 4.50  
*crushed skin on baby potatoes deep fried and tossed in a blend of spices. served with chipotle mayonnaise.*

**skin on fries (v) (gf)** 3.50  
*crispy skin of fries, tossed in spices and served with chipotle mayonnaise.*

**búfalo cauli wings (v) (gf)** 4.95  
*deep fried cauliflower florets, tajin seasoning and fiery mexican buffalo sauce.*

**piña wings (gf)** 5.75  
*crispy fried chicken wings with pineapple, chilli and honey glaze. black sesame seeds and spring onion. sticky sweet!*

**blackened jalapeños (v) (gf)** 4.50  
*chargrilled fresh jalapeños, salsa roja and crumbled cheese.*

**pea tostada (v) (gf)** 4.95  
*chilled petis pois with garlic, chilli, fresh mint, coriander, avocado and crumbled cheese.*

**tostada de hongos (v) (gf)** 5.50  
*shiitake mushrooms marinated in a blend of traditional chillis, oven roasted and topped with guacamole, pico de gallo and pickled onions.*

**quesadilla birria** 6.95  
*braised beef and cheese in a flour tortilla, dipped in a rich birria sauce and pan fried. served with extra birria sauce for dipping.*

**avocado salad (v) (gf)** 4.25  
*chunks of fresh avocado, pico de gallo, lime and salt. simple and refreshing!*

## BOWLS

*whole grain rice, black beans, homemade salsa, guacamole, pico de gallo, pickled onions, crumbled cheese and protein of your choice.*

**colorado** 8.95  
*a traditional home cooked mexican dish, chilli colorado is slow cooked beef in a thick adobo sauce with blends of dried chillies. served with rice and beans.*

**pollo asado** 8.75  
*chargrilled chicken marinated in herbs and spices.*

**calabaza (v)** 8.25  
*grilled butternut squash marinated in fennel seeds and árbol chillis.*

## BURRITOS

*since burritos are not truly 'mexican' we decided to just play around with new recipes and create fillings that we want to eat.*

**friday** 9.25  
*deep fried cod, chips, peas with garlic and lime aioli... chippy tea with a twist.*

**cubano** 8.75  
*classic cuban sandwich filling. pulled pork, cheese, pickled gherkin and mustard.*

**colorado** 8.95  
*a traditional home cooked mexican dish, chilli colorado is slow cooked beef in a thick adobo sauce with blends of dried chillies. served with rice and beans.*

**pollo asado** 8.50  
*chargrilled chicken, rice, chipotle mayonnaise, pineapple salsa and white onion.*

**hongos** 8.25  
*oven roasted shiitake mushrooms marinated in blends of traditional chillis, rice, salsa verde, mexican slaw and crispy kale.*

## LUNCH MENU

*available everyday 12 - 4pm*

**any 3 small plates 12**

**burrito or bowl with jarritos soda 10**

## TACOS

*single serve tacos on soft, blue corn tortilla.*

**barbacoa (gf)** 4.95  
*braised beef, sour cream, salsa verde, diced white onion and coriander.*

**pollo asado (gf)** 4.50  
*chargrilled chicken, chipotle mayonnaise, sour cream and pico de gallo.*

**baja fish (gf)** 5.25  
*deep fried cod, garlic and lime aioli, mexican slaw, pickled onions.*

**carnitas (gf)** 4.95  
*pulled pork slow cooked in pineapple juice, achiote paste and guajillo chilli. topped with grilled pineapple.*

**calabaza (gf)** 4.50  
*chargrilled butternut squash, fennel seeds, árbol chillis, salsa roja and crispy kale.*

**shrimp (gf)** 5.50  
*shrimp, prawns, pico de gallo, honey, pineapple, avocado and pickled onion.*