

PIÑA LOCA

sharer nachos (v) (gf) 7.95
corn tortilla chips topped with homemade salsa, guacamole, crumbled cheese, sour cream, pico de gallo, fresh jalapeños, pickled onions + pomegranate.

small plates

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

elote ribs (v) (gf) (ask for vg) 5.50
Corn riblets, smokey spice, cotija cheese, chipotle mayo + cilantro.

búfalo cauli wings (v) (gf) (ask for vg) 5.90
Light batter florets, cajun spice, fiery buffalo drizzle, sesame + chives.

mango habenero wings (gf) 7.00
Crispy chicken, salty, sweet, sticky + spicy, with sesame + chives.

butternut squash toastada (vg) (v) (gf) 5.50
Arbol chillie, fennel, salsa roja, pico de gallo, crispy kale, corn + cilantro.

papadilla 7.50
Potato quasidilla, wheat tortilla, cheese, onion, cilantro + salsa roja, salsa verde

tostada de hongos (v) (gf) (ask for vg) 7.00
chestnut mushrooms marinated in a blend of traditional chillis, oven roasted + topped with guacamole, pico de gallo + pickled onions.

quesa tacos birria (gf) 8.75
Corn tortilla, cheese, onion Braised beef, cilantro + extra birria dipping sauce
+ 2.00
on lunch offer

tacos

a duo of soft shell corn tortillas, use your hands...pinch between your fingers + thumbs at the centre of the taco, then attack from the side!

barbacoa (gf) 7.75
braised beef, sour cream, salsa verde, diced white onion, pomegranates, jalapeños + coriander.

pollo asado (gf) 7.75
chargrilled chicken, chipotle mayonnaise, sour cream, pico de gallo, pickled onion + cilantro.

baja fish (gf) 9.50
deep fried cod, garlic + lime aioli, shredded cabbage, pickled onions.
+ 2.00
on early bird offer

carnitas (gf) 7.75
pulled pork slow cooked in pineapple juice, achiote paste + guajillo chilli, guacamole + grilled pineapple.

hongos taco (v) (gf) (ask for vg) 7.50
chestnut mushroom, guac, kale, corn, cilantro + salsa verde.

shrimp (gf) 9.50
shrimp, pico de gallo, honey, pineapple, avocado + pickled onion.
+ 2.00
on early bird offer

el padrino platter

sharer nachos (v) (gf)
elote ribs (v) (gf) (ask for vg)
mango habanero wings (gf)
skinny fries + chipotle
cali burrito + birria

lunch offers

available everyday 12 - 4pm

any 3 small plates	16.50
burrito or bowl with soft drink	12.50
churros + coffee	5.00
any 3 tacos	18.00

bowls

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

birria de res 12.95
slow cooked shredded beef rump, guajillo, pasilla adobe sauce.

pollo asado 12.95
chargrilled chicken marinated in herbs + spices.

calabaza (v) (gf) (vg) 11.95
butternut squash, fennel + arbol.

burritos

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

friday 12.00
deep fried cod, chips, peas with garlic, chipotle mayo ... chippy tea with a twist.

cubano 12.00
classic cuban sandwich filling. pulled pork, cheese, shredded hispi, pickled gherkin + mustard.

cali birria 12.00
braised beef, fries, cheese, sour cream, guac + birria.

pollo asado 12.00
chicken, rice, guacamole, sour cream, salsa verde, salsa roja, cheese, pico de gallo + shredded cabbage.

sweet bean (vg) 12.00
Sweet potato and five bean, rice, salsa verde, salsa roja + guac.

sides

skinny fries (v) (gf) (ask for vg) 4.25
blackened cajun spice + chipotle mayonnaise.

huevos con papas 6.95
crushed skin on potatoes, salsa roja, cilantro sauce + crispy fried egg.

v= vegetarian gf = gluten free vg= vegan

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