

BEER AND CIDER

Draught Corona	Half 3.5	Pint 5.95
Modelo Especial	335ml	4.70
Pacifico Clara	335ml	4.70
Desperados	330ml	4.95
Daura Damm 	330ml	4.70
Corona Cero Non-alcoholic	330ml	4.00
Old Mout Pineapple & Raspberry	500ml	5.75

WINE

RED

125ml available. Ask a server for prices.

	175ml	250ml	Bottle
Santa Rita 8km Merlot, Central Valley	7.5	9	25.95
Alma Mora Malbec, San Juan	7.75	9.5	26.95

WHITE

	175ml	250ml	Bottle
Parini Pinot Grigio delle Venezie	6.5	8.5	23.95
Santa Rita 8km Sauvignon Blanc, Central Valley	7.5	8.95	25.95

ROSE

	175ml	250ml	Bottle
Belvino Pinot Grigio Rosato, delle Venezie	5.95	7.95	23.5
Santa Rita Rosé, Central Valley	7.75	9.5	26.95

SPARKLING

	Small Bottle	Bottle
House Prosecco	8.95	32

HOT DRINKS

Americano	2.85	Espresso	2.5
Latte	3.5	Double Espresso	2.85
Cappuccino	3.5	Macchiato	3.2
Flat White	3.45	Hot Chocolate	3.45
Mocha	3.7	Cafe Bombon	3.5
Tea English Breakfast, Earl Grey, peppermint, lemon and ginger or decaf	2.65	Double espresso and condensed milk.	
		Add a shot of Jose Cuervo for...	3

COCKTAILS

2 FOR 14

FROZEN MARGARITA

Jose Cuervo Tequila, lime and triple sec.

ZOMBIE

Havana especial, orange juice, pineapple juice, lime juice and grenadine.

PINA COLADA

Havana rum, pineapple juice and coconut cream (contains cream).

STRAWBERRY DAIQUIRI

Havana Rum, strawberry puree and lime.

7.5 each

BLOOD AND SAND

8.95

House whiskey, cherry liqueur, sweet vermouth and orange Juice.

PINA GINEBRA

8.95

Gordons Gin, lime, pineapple juice and tonic water.

ESPRESSO MARTINI

8.95

Smirnoff Vodka, Kahlua and espresso.

TING PALOMA

8.95

Jose Cuervo Tequila, lime, grapefruit juice and grapefruit Ting soda.

Can also be served as a mocktail!

SPIRITS

Jose Cuervo Gold	25ml 3	50ml 6
1800 Silver Tequila	25ml 4.5	50ml 9
Rooster Rojo Smoked Pineapple Tequila	25ml 3.5	50ml 7
Cazcabel Coffee	25ml 3.5	50ml 7
Cazcabel Honey	25ml 3.5	50ml 7
Havana Club Anejo Especial	25ml 3	50ml 6
Havana Club 3 Year Old	25ml 3	50ml 6
Mezcal Monte Alban	25ml 4	50ml 8
House Whiskey	25ml 3	50ml 6
Gordon's Gin	25ml 3	50ml 6
Smirnoff Vodka	25ml 3	50ml 6
Kahlua	25ml 3	50ml 6

SOFT DRINKS

Glass bottle of Coca Cola	330ml 3.70
Glass bottle of Coke Zero, Sprite or Fanta	330ml 3.60
Can of Ting	330ml 2.95
Juice Grapefruit, Orange, Pineapple	330ml 3
Soda	330ml 2
Tonic	330ml 2.5



FOOD AND DRINK MENU



GIVE US A REVIEW BY SCANNING HERE

FOR THE TABLE



Padron peppers Vg GF **4.95**
Roasted padron peppers with smoked sea salt.

Chips and Salsa Vg GF **5.95**
Corn chips with house made mojo salsa verde, salsa roja and pico de gallo.

Chips and Guac' Vg GF **6.95**
Corn chips with guacamole and pico de gallo.

Corn ribs V GF **6.95**
Corn ribs with valentina butter, lime crema & feta.

Ancho chicken wings GF **7.95**
Ancho chicken wings with valentina butter, lime crema & feta.

Nachos GF **8.5**
Corn chips, house made cheese sauce, salsas, jalapenos, pickled red onions and pico de gallo.

LOAD UP YOUR NACHOS WITH ANY FILLING

**UPGRADE
3.95
FOR ONLY**



SIDES

Koffmann's Tajin fries V **4.5**
Chilli and lime seasoned french fries served with chipotle mayonnaise.

Rice & beans V GF **5.95**
House rice & black beans with piquillo peppers, feta, pepper salsa & coriander.

House slaw V GF **4.5**
Red cabbage and chipotle mayonnaise.



CLASSICS

1 CHOOSE YOUR STYLE

Tacos GF **3.95** **6.95** **9.95**
All tacos served on a 5" soft shell corn tortillas with pico de gallo & salsa roja. **Mix and match.**

Burrito **Reg 7.95 Large 9.95 Naked 9.95**
All served on a 15" flour tortilla with avocado salsa, lime crema, pico de gallo, citrus slaw and house rice with black beans.

ADD EXTRAS **each 2.5**
Guacamole Jack cheese

Quesadilla **9.95**
All served on a 15" flour tortilla with melted monterey jack cheese, avocado salsa, lime crema, pico de gallo. **Vegan cheese available.**

2 CHOOSE YOUR FILLING

COCHINITA PORK PIBIL

Slow roasted in achiote and served with pickled red onions and mojo salsa verde.

CHIPOTLE CHICKEN

Smoked chipotle marinated chicken thighs served with pickled red onions & chipotle mayo.

12 HOUR BRISKET

'Birria style' braised beef brisket served with sweet tajin pineapple salsa. **£1 extra**




CRISPY CAULIFLOWER

Deep fried cauliflower served with creamy feta, lime crema & sweet agave molasses. V

BUTTERNUT SQUASH

Roasted squash served with a sunflower seed & raisin salsa macha, pickled red onions and mojo salsa verde. Vg

HOT SAUCES **£1 each or all 3 for £2.75**

Toasted "chile de arbol" oil 
"Mean green" jalapeno sauce 
"Chicxulub" flaming sauce 

3 ADD SOME HEAT


4 MAKE IT A MEAL

ADD chips and salsa GF **3.95**

ADD fries and slaw **4.95**

★ **ASK YOUR SERVER ABOUT OUR WEEKEND SPECIALS** ★

KIDS

Great as a starter 

Niños nachos V GF **4.95**
Corn chips, sour cream, tomato salsa and house made cheese sauce.

Cheesy quesadilla V **4.95**
Monterrey jack cheese quesadilla served with rice, fries or tortilla chips.

Poco taco **5.95**
Choose from a crispy chicken tender, fish goujon or roasted squash in a corn tortilla with pico de gallo served with rice, fries or tortilla chips.




DESSERT

Chocolate brownie V **7.5**
Served with dulce de leche ice cream, cacao nibs.

Churros V **6.5**
Served with white chocolate & dulce de leche.

Tequila Bombon **6.5**
Our Mexican version of liquor coffee served with condensed milk, double espresso and a shot of Jose Cuervo.

Dylan's ice cream **1 scoop 2 scoops 3 scoops**
Choose from dulce de leche or vegan pineapple sorbet. **2.95 3.95 4.95**

Make your own sundae  Kids love it! **4.5**
A scoop of vanilla ice cream, whipped cream, brownie chunks, strawberries & a choice of caramel or white chocolate sauce.

V - Vegetarian Vg - Vegan GF - Gluten-free P - Contains peanuts

Menu items may contain trace amounts of WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information on a dietary requirements, please speak with a member of staff.