

STARTERS ANTOJITOS



TACOS

SOFT TORTILLAS

MAYAN FRIES / No Added Gluten / v / \$11
seasoned with mayan spiced salt, served with jalapeño mayo

CORNCIPS + GUAC \$16
/ No Added Gluten / v /
Served with guacamole & house salsa on the side

CORNCIPS + NACHO CHEESE. . . \$11
/ No Added Gluten / v /
Totopos served with melted nacho cheese

MEXICAN WINGS / No Added Gluten / v / . . \$20
Deep fried marinated wings, brushed with our house chipotle - pineapple salsa. Topped with sesame seeds. Served with corn chips and our house chipotle mayo on side.

QUESO DE RANCHO / v / \$20
x6 Deep fried halloumi cheese bites drizzled with hibiscus reduction. Served with jalapeño mayo.

JALAPEÑO POPPERS / v / \$22
x6 Deep fried jalapeños filled with cream cheese, served with our house chipotle mayo.

EMPANADAS FRITAS

Pulled pork / No Added Gluten / . . . \$26
x2 Deep fried stuffed corn flour pastries, filled with Pulled Pork, corn and cheese. Topped with salsa, pico de gallo, lettuce, sour cream and our fresh cheese.

TACOS DORADOS

DEEP FRIED TORTILLAS
/ No Added Gluten /

x4 deep fried rolled tacos, topped with salsa, lettuce, sour cream, pico de gallo, fresh cheese, with a choice of:

Chicken \$25
Spinach mashed potatoes. \$25
Birria beef \$26

ADD
Sour Cream \$1 / Refried Bean \$2 / Cheese \$3

DE NOPALES / v / No Added Gluten / \$22
x3 Fresh tender cactus, tomato, evo on corn tortillas with spread refried beans, topped with creamy avo, fresh cheese, onion and coriander. Served with Salsa Verde and lemon wedges.

CHICKEN TINGA / No Added Gluten / . . . \$22
x3 Shredded chicken tinga on corn tortillas. Topped with pickled red onion and coriander. Served with Salsa Verde and lemon wedges.

MUSHROOM BIRRIA / v / No Added Gluten / . \$25
x3 Marinated Oyster Mushroom on corn tortillas with cheese, topped with creamy avo, onion and coriander. Served with salsa taquera and lemon wedges.

DE CARNITAS \$26
x3 Roasted Pork (cooked with house beer) on corn tortillas, Topped with pico de gallo and coriander. Served with Salsa Verde and lemon wedges.

DE PESCADO \$25
x2 Battered Fish served on Flour Tortilla, topped with lettuce, chipotle coleslaw, guacamole, spicy Salsa Riviera and coriander. Served with lemon wedges.

BARBAGOA / No Added Gluten / \$27
x3 Slow cooked Lamb on corn tortillas, topped with onion & coriander. Served with Salsa Borracha, lamb consome and lemon wedges.

BEEF BIRRIA / No Added Gluten / \$27
x3 Pulled Beef Birria on corn tortillas, with cheese, topped with onion & coriander. Served with Salsa Taquera, birria consome and lemon wedges.

COCHINITA PIBIL / No Added Gluten / . . . \$26
x3 Marinated slow cooked pulled pork on corn tortillas. Topped with creamy avo, pickled red onion and coriander. Served with Salsa Morita and lemon wedges.

GOBERNADOR / No Added Gluten / \$29
x3 Buttery fresh prawns on corn tortillas with melted cheese, topped with creamy avo, onion, coriander and radish. Served with spicy salsa rivierra and lemon wedges.

QUESADILLAS

CHEESE QUESADILLA /v/ \$11

Grilled flour tortillas filled with mozzarella cheese topped with sour cream and coriander

Corn & cheese quesadilla /v/. \$12

JALAPENO & CORN QUESADILLA /v/ \$20

Grilled flour tortilla, stuffed with mozzarella cheese, corn and jalapenos. Served with sour cream, pickled red onion, guacamole, totopos and coriander.

HOUSE QUESADILLAS

Grilled flour tortillas stuffed with mozzarella cheese And A Choice Of:

- *Chicken Tinga \$24
- *Mushroom Birria /v/. \$24
- *Jackfruit /v/ \$23
- *Birria Beef \$27
- *Cochinita Pibil (Pulled Pork) \$28
- *Prawn Camaron \$29

*All house quesadillas are topped with sour cream, coriander and served with guacamole and salsa

NACHOS

/ no added gluten

Crispy corn chips, topped with cheese, corn, jalapeños, guacamole, pico de gallo, pickled onion, sour cream, coriander and a choice of:

- *Chicken tinga \$27
- *Jackfruit /v/. \$26
- *Mushroom Birria /v/ \$27
- *Birria Beef \$28

Salsas

- Pico De Gallo \$7
Tomato, Onion, Coriander & Chilli
- Salsa Borracha \$6
Mezcal & Chilli de Arbol
- Salsa Taquera \$6
Smoked Chilli Guajillo
- Salsa Riviera \$6
Pineapple & Habanero
- Salsa Morita \$6
Morita Chilli

Sides

- (x2) Tortiillas \$2
- Refried Beans \$6
- Mexican Rice \$6
- Nacho Cheese \$6
- Totopos (Cornchips) \$6
- Consome Mushrooms, Birria or Barbacoa \$7
- Guacamole \$8
Avocado, Tomato, Onion & Coriander

BURRITOS

OR CHIMICHANGA
(DEEP FRIED BURRITO, ADD \$2)

All burritos are made with a soft flour wrap tortilla filled with refried beans, mexican rice, mozzarella cheese, and a choice of:

- *Chicken Tinga \$27
- *Birria Beef \$28
- *Carnitas (Roasted Pork on house beer) \$28
- *Mushroom Birria /v/ \$27
- *Jackfruit /v/ \$26
- *Prawns Gobernador \$31
(Prawns burrito filled with extra house chipotle slaw/v)

*All burritos and Chimichangas are topped with sour cream, pico de gallo & coriander. Served with guacamole and house salsa on side.

ENCHILADAS

/ No Added Gluten / \$32

Beef - Chicken - Nopales
x3 Corn tortillas with your choice of filling, topped with house salsa, melted cheese, sour cream, pico de gallo, fresh cheese and coriander. Served with refried beans and Mexican rice

DESSERTS

Vanilla Ice Cream / Add \$3

FLAN / No added gluten / \$13
Homemade cream caramel drizzled with whipped cream

CHURROS \$14
x3 homemade Churros served with whipped cream and a choice of:
Chocolate or Dulce de leche

BANANA CHIMICHANGA \$15
Deep fried flour tortilla filled with banana and chocolate, drizzled with chocolate sauce, sugar and cinamon. Served with dried raspberries, whipped cream and vanilla ice cream

3 LECHES \$18
"Three Milk Cake" soaked cake in 3 different types of milk Served with caramel sauce, dried raspberries, whipped cream and vanilla ice cream

VEGAN POSTRE \$15
Chocolate peanut snicker slice with berry sauce and dried seasonal fruit.