



🌿 Staff favourite

* Gluten free on request

† No gluten free option

vegan options available

Please advise staff of any dietary requirements

10% surcharge applies on Sundays

TO START

| | |
|---|-----|
| Pozole verde | 11 |
| chicken broth w radish, avocado, jalapeño, lime | |
| 🌿 Streetstyle corn (v) | |
| chargrilled corn, queso, lime, chipotle mayo | |
| on the cob | 5.9 |
| in a cup (esquites) | 7 |

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| Tortilla chips (v) | 11 |
| guacamole, salsa | |

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| ADD SALSAS (v) | |
| Cashew macha | 5 |
| Chipotle mayo | 3 |
| Guacamole | 5 |
| Huitlacoche crema | 3 |
| Lime-habanero mayo (hot!) | 3 |
| Salsa roja | 3 |

BEACH & STREET

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| 🌿 Gordita (v) | 9 |
| bean-stuffed masa, local cactus, roasted red peppers, cotija | |

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| 🌿 Aguachile | 16 / 30 |
| rockling, avocado, jalapeño, radish, sesame, lime, herbs, pork chicharrón | |

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| Bbq octopus | 15 / 29 |
| w hominy puree, radish, árbol, serrano salsa | |

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| Chicken wings | 12 / 23 |
| sticky agave chipotle sauce | |

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| Jamón huarache | 16 |
| Iberico jamón, mizuna, cotija on fried masa | |

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| 🌿 Lamb rib chop | 9ea |
| pulparindo salsa, fried tortilla crumb | |

TACOS

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| Milpa (v) | 6.5 |
| Zucchini, squash, blackened tomato salsa, crema | |

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| Market fish (grilled or fried †) | 7.5 |
| w achiotte, red onion salsa, cabbage, lime, chipotle mayo | |

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| Prawn * | 7.5 |
| fried school prawns, árbol salsa, togarashi, avocado | |

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| 🌿 Pork hock | 7 |
| pibil-style pork hock & shoulder, chicharrón, pickled onion, pineapple | |

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| Roasted lamb shoulder | 7.5 |
| w jalapeño, snow pea tendrils, mint crema | |

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| 🌿 Lengua | 7 |
| ox tongue, árbol salsa, crema, onion, coriander | |

SHARED MAINS

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|---|----|
| Blue corn masa (v) | 25 |
| w cascabel-roasted spring veg, smoked cauliflower purée, cotija | |

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| Pan-seared market fish | 29 |
| coriander-jalapeño broth, guajillo oil | |

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| 🌿 Chicken pipián rojo | |
| cut, poached chicken in pepita chilli sauce, peanuts, almonds, coriander | |
| half | 26 |
| whole | 39 |

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| Braised pork belly | |
| w pickled jalapeño, candy beetroot, chicharrón | |
| for two | 29 |
| for more | 49 |

LIQUID DESSERTS

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| 🌿 Espresso martini | 19 |
| Vanilla-infused Herradura añejo, coffee, El Diezmo coffee liqueur | |

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| Romate PX Cardenal Cisneros | 14 |
| JEREZ, ESPAÑA | |
| Viscous & sweet, liquid christmas cake | |

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| Primitivo Quiles Moscatel | 10 / 45 |
| ALICANTE, ESPAÑA gls / 375ml | |
| Dried apricot, mango & pawpaw | |

DESSERTS

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| Sweetcorn icecream * | 7 |
| in a cone w salted caramel popcorn | |

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| Avocado natilla * | 11 |
| w tuile, orange mezcal jelly, viola, dragonfruit, lemon balm | |

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| Tres leches cake † | 12 |
| three-milk sponge cake, candied citrus, Añejo icecream, meringue | |

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| 🌿 Poached camote * | 10 |
| w choc aero, almond ice cream, quince | |

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| Seasonal sorbet * (v) | 6 |
| in a cone | |

ACOMPAÑAMIENTOS

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| Roseapple, jicama, starfruit, salad greens, limón vinagreta | 10 |
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| Pulse salad w chickpeas, blackbeans, corn, tajín yoghurt | 10 |
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| Bravas potatoes | 7.5 / 14 |
| w paprika salsa, crema, cotija | |

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| Plantain fries, chipotle mayo, cotija, spiced salt | 7.5 |
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| Baked black beans, cheese | 5.5 |
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| Green rice, hominy | 6 |
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| Tortillas (4) | 3 |
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QUESADILLAS

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| Huitlacoche * (v) | 16 |
| three-milk cheese, queso fresco, mushrooms, corn, huitlacoche crema | |

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| Campechano * | 17 |
| w chorizo, beef cheek, cactus, roja & martajada salsas, onion, coriander | |

TOSTADITAS

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| 🌿 Mushroom & poblano (v) | 13 |
| w blackeyed beans, huitlacoche, cotija | |

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| Crab & prawn | 18 |
| w celery, cucumber, apple guac, lime-habanero mayo, luxury walnut | |

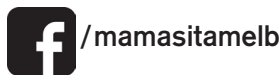
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| Guerrero chicken | 15 |
| w cashew macha, onion, coriander | |

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| Braised beef | 15 |
| w refried whitebean, habanero, pickled onion | |

¡FEED ME! TENGO HAMBRE

10 DISHES TO SHARE
& ENJOY 65PP

MATCHED MEZCAL
w EACH COURSE +50



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TEQUILA OF THE MONTH

CLASE AZUL

| | |
|---|----|
| Blanco | 17 |
| tropical fruit, butterscotch, soft pepper | |

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| Reposado | 20 |
| jasmine, honey, vanilla, subtle spices aged for 8 months | |

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| Añejo | 75 |
| cinnamon, caramel, oak, light agave notes aged for 25 months | |

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| Flight – a taste of each! | |
| 20ml | 75 |
| 30ml | 112 |