

COCKTAILS

The Kiss | £18

*Homage to a Classic Champagne Cocktail.
In-house blend of liqueurs, herbs and spices,
topped with Champagne*

The Maiden | £18

*Gin d'Azur Gin, Solerno Blood Orange Liqueur,
Cocchi Americano*

Adele | £17

*Belvedere Vodka, Homemade Ginger Beer,
Lime & Angostura Bitters*

Judith | £17

*Hennessy Cognac, Galliano L'Autentico,
Lemon Foam, Smoked Paprika*

Danaë | £70

*Blend of Casa Dragones Joven & Blanco Tequila,
Cointreau Liqueur, Lime*

Hennessy XO 5cl | £50

Hennessy Paradis Imperial 5cl | £565

Richard Hennessy 5cl | £645

BOTTLE SERVICE

Casamigos Mezcal | £350

Casamigos Reposado Tequila | £350

Casamigos Añejo Tequila | £450

Don Julio 1942 Tequila | £600

Don Julio 1942 Tequila Luminous Magnum Gold | £1800

Belvedere Vodka | £300

Belvedere Vodka Magnum | £550

D'Azur Gin | £300

Tanqueray 10 Gin | £300

Hennessy XO | £800

Johnnie Walker Black Label Scotch Whisky | £300

Johnnie Walker Blue Label Scotch Whisky | £850

Eminente Reserva 7 YO Rum | £300



CHAMPAGNE

Veuve Clicquot - Vintage '12	£29 glass	£170 bottle
Ruinart - Blanc de Blancs NV.....	£28 glass	£165 bottle
Dom Pérignon '10	£55 glass	£325 bottle
Krug - Grande Cuvée - 168ème Edition NV.....	£460	
Dom Pérignon - Luminous '08.....	£550	
Veuve Clicquot - La Grande Dame '08	£500	
Ruinart - Blanc de Blancs NV.....	£415 magnum	
Veuve Clicquot - La Grande Dame '04.....	£1150 magnum	

Ruinart Rosé - NV.....	£28 glass	£165 bottle
Dom Pérignon - Luminous Rosé '06.....	£880	
Krug - 22ème Edition Rosé NV	£890	

WHITE

Altano - Reserva - Symington - Douro, Portugal '17	£19 glass	£97 bottle
Meursault - J.M. Gaunoux & Fils - Burgundy, France '17	£30 glass	£175 bottle
Sauvignon blanc - Te Koko - Cloudy Bay - Marlborough, NZ '16	£195	
Chenin blanc - Dirty Little Secret - Two - K. Forrester - Western Cape, SA '18	£245	
Chardonnay - Gaia & Ray - A. Gaja - Piemonte, Italy '17.....	£790	

ROSÉ

Rock Angel - Côtes de Provence, France '19	£20 glass	£120 bottle
Miraval - Côtes de Provence, France '20	£200 magnum	

RED

Pinot noir - La Crema - Sonoma, USA '18	£21 glass	£135 bottle
Pauillac de Lynch Bages - Bordeaux, France '16.....	£28 glass	£165 bottle
Gevrey-Chambertin V.V. - Dugat-Py - Burgundy, France '17	£300	
Solaia - Antinori - Tuscany, Italy '12	£710	
Bordeaux blend - Opus One - Napa Valley, USA '96	£1550	

Veuve Clicquot

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include VAT

BOTANAS / SNACKS

Guacamole 13 (vg)
avocado, pistachos, guacachile salsa

Tostadas & Salsas 7.50 (vg)
corn crispy tortillas & chef's selection of salsas

Elotito al Carbón 9.50 (v)
baby corn, butter, yuzu & cotija cheese

Croqueta de Elote 7.50 (v)
sweetcorn, cheese & truffle honey

MAR Y TIERRA TAQUITOS

Crispy Taco Selection 17

Atún
tuna, chipotle,
avocado & leeks

Carne de Vaca
wagyu, red salsa,
pickled onions mexican

Huitlacoche
mexican truffle, white corn
& tomatillo

COMPARTIR / SHARING

Ceviche de Robalo 15
seabass, tiger milk, sweet potatoes, corn

Ceviche Vegetariano 13 (vg)
vegetable tiger milk, cauliflower & courgettes

Aguachile de Camaron y Frutas 17
mango, prawns, basil, avocado marinated in lime

Anticucho de Pulpo 16
grilled octopus & chorizo aioli

Ensalada de Quinoa y Citricos 13 (vg)
black quinoa, heritage tomatoes, citrus

Ensalada Mexicana 9 (vg)
red cabbage, beans sprouts, peanuts, green mango

MASA / TACOS

Quesadilla de Short Rib 15
soft tortilla, braised short ribs pico de gallo & cheese

Quesadilla de Hongos 13 (v)
grilled soft tortilla, wild mushrooms & cheese

Taco de Pescado 15
cabbage taco, seabass & crispy chipotle mache

Carnitas 17
corn crispy tortilla, slow cooked pork belly
& green salsa

Tostada de Callo 17
crispy tortilla, scallops sweet peppers,
avocado & finger lime

FUERTES / MAINS

Pollo Pibil 22
chicken breast, xnipec,
achiote dressing

Carne Asada 38
aged rib eye & mexican rub,
grill onions, habanero oil

Halibut al Ajillo 28
halibut, guajillo chilli,
corn & garlic

GUARNICION / SIDES

Pico de Gallo 9 (vg)
traditional mexican
tomato salad

Ensalada Tibia de Frijoles 10.50 (vg)
white beans, tomatoes, lime,
habanero ash & oregano

Mole Verde y Broccoli 13 (vg)
green almond mole, broccoli,
almonds & balsamic

POSTRES / DESSERTS

Helados de la casa 11 (vg)
selection of vegan sorbet & icecream

Churros 13
fried dough rompope cream, cajeta
& tonka bean ice cream

Margarita 13
tequila cream, lime granite, citrus jelly & meringues

Platanos con Crema 13
confit banana, banana and rum ice cream,
cream fresh & cacao

(v) = vegetarian | (vg) = vegan