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## SNACKS

<b>Guacamole</b>	9
<i>Corn totopos</i>	
<b>Tostada de Atun</b>	16
<i>Avocado, tuna, toasted chili, red onion</i>	
<b>Esquites</b>	9
<i>Corn, goat cheese, spring onion, honey, lime</i>	
<b>Smoky Pico de Gallo</b>	9
<i>Chipotle, totopos</i>	
<b>Chilaquiles</b>	12
<i>Totopos topped with avocado, sour cream, queso fresco, pickled onions, red chili</i>	
<i>/add-on chicken mole +5</i>	
<b>Aguachili</b>	15
<i>Seabass, jalapeno, pickled cucumber, red onions, coriander</i>	

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## DESSERTS

<b>Churros with homemade horchata ice cream</b>	9
<i>Cardamom sugar</i>	
<b>Exotic fruit homemade sorbet</b>	6
<i>Tajin</i>	

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PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGIES,  
OR REQUIRE INFORMATION ON THE INGREDIENTS USED IN OUR DISHES.  
ALL THE ABOVE PRICES ARE INCLUSIVE OF VAT. CARD PAYMENTS ONLY.

- TACOS -  
(3 pc)

**Pork Al Pastor – 15**

*Salsa Verde, pineapple, white onion, coriander*

**Gobernador – 15**

*Marinated prawns, white onion, chili poblano, queso fresco, chipotle sauce*

**Coliflor – 15**

*Crispy cauliflower, pickled cabbage, jalapeño*

**Pollo Mole – 15**

*Slow-cooked chicken in mole sauce, avocado, onion, coriander*

**Calabacin – 15**

*Turmeric roasted courgette, tajin pickle*

**Carne Asada – 15**

*Grilled beef, guajillo chili, radish, coriander*

**Quesadilla de Nopales – 15**

*Cactus, Oaxaca cheese, peppers*

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