



£45

HERBED GUACAMOLE,
HERITAGE PICO DE GALLO, TOTOPOS

TUNA TOSTADA, GUACAMOLE,
SALSA CRIOLLA

CRISPY BEEF TINGA FLAUTAS,
RANCHERO SAUCE

SLOW ROASTED LAMB BARBACOA,
SALSA BORRACHA, CORN TORTILLAS

CHAR-GRILLED HISPI CABBAGE,
SIKIL P'AK HUMMUS, PUMPKIN SEEDS

GRILLED SWEETCORN,
MISO MAYO

TRES LECHEs CAKE
OR
A MARGARITA

£55

HERBED GUACAMOLE,
HERITAGE PICO DE GALLO, TOTOPOS

TUNA TOSTADA, GUACAMOLE,
SALSA CRIOLLA

LOBSTER ENCHILADA

SLOW ROASTED LAMB BARBACOA,
SALSA BORRACHA, CORN TORTILLAS

SEA BASS A LA TALLA,
RED ADOBO, SALSA VERDE

CHAR-GRILLED HISPI CABBAGE,
SIKIL P'AK HUMMUS, PUMPKIN SEEDS

GRILLED SWEETCORN,
MISO MAYO

TRES LECHEs CAKE
OR
A MARGARITA

£35 LUNCH ONLY

HERBED GUACAMOLE,
HERITAGE PICO DE GALLO, TOTOPOS

TUNA TOSTADA, GUACAMOLE,
SALSA CRIOLLA
OR

CRISPY BEEF TINGA FLAUTAS,
RANCHERO SAUCE

SEA BASS A LA TALLA,
RED ADOBO, SALSA VEDE
OR

SLOW ROASTED LAMB BARBACOA,
SALSA BORRACHA, CORN TORTILLAS

CHAR-GRILLED HISPI CABBAGE,
SIKIL P'AK HUMMUS, PUMPKIN SEEDS

GRILLED SWEETCORN,
MISO MAYO

TRES LECHEs CAKE
OR
A MARGARITA

£45 VEGAN MENU

HERBED GUACAMOLE,
HERITAGE PICO DE GALLO, TOTOPOS

MANGO CEVICHE, AMARILLO,
LECHE DE TIGRE, TOTOPOS

MUSHROOM TACO, BURNT AUBERGINE,
CASHEW CREMA, PICO DE GALLO

ROASTED CAULIFLOWER STEAK,
ADOBO MOLE

CHAR-GRILLED HISPI CABBAGE,
SIKIL P'AK HUMMUS, PUMPKIN SEEDS

GRILLED SWEETCORN,
MISO MAYO

RASPBERRY & MANGO SORBETS
OR
A MARGARITA