

Guacamoles, Salads and Soups

Mar (Seafood)

Traditional Guacamole (v) (gf)

Avocados, lime, fresh tomatoes & green chillies £5.45

Toasted Pepita Guacamole (v) (gf)

Grilled mixed peppers, green onions, epazote*, queso fresco with toasted pumpkin seeds. £5.65

Tortilla chips & Salsas (v) (gf)

Homemade corn tortilla chips served with two fresh salsas of the day. £3.75

Cactus Salad (v) (gf)

Grilled cactus, tomatoes, onions, chillies, lettuce, queso fresco with a lime dressing. £4.95

Sopa Azteca (gf)

Chile Pasilla broth, shredded chicken, cheese, sour cream, avocado and tortilla strips. £5.25

Champiñones la diabla (v)

Sautéed mushrooms with a creamy chipotle sauce served with a side of flour tortilla (extra corn tortilla available on request) £5.95

Tacos & Enchiladas

Tacos al pastor

Chilie Acha, achiole rubbed pork, chilie de arbol salsa, grilled pineapple. (gf) £6.25

Tacos de carne

Herb marinated skirt steak, cilantro, onions and roasted tomatillo salsa. (gf) £6.50

Tacos Ensenada

Crispy Mexican beer battered fresh haddock, habanero salsa, Mexican style coleslaw. £6.50

Tacos Vegetarianos

Served with sweet Potato, black beans, pico de gallo and chile arbol sauce. Garnished with red pickled onions (v) £6.25

Enchiladas Verdes (x3)

Corn tortillas filled with a creamy tomatillo sauce (green Mexican tomatoes) sour cream & queso fresco. (with either Chicken or Vegetables (v) (gf) £9.50

Enchiladas de Mole Negra (x3)

Corn tortillas filled with chicken and doused in a complex black mole topped with cheese, onion, cilantro and radish. (gf) (contains Nuts) £9.95

Enchiladas de Champiñones (x3)

Corn tortillas filled with wild mushrooms & spinach. Doused in mole negra sauce with melted chihuahua cheese, manchego cheese and sour cream (v)(gf)(contains Nuts) £9.50

Enfrijoladas

Corn tortillas dipped in black bean sauce. Served with mixed vegetables. (v) (gf) £7.50

**VEGAN CHEESE &
SOUR CREAM AVAILABLE
(Please Ask Whilst
Placing Your Order)**

Mar (Seafood)

Camarones al mojo de ajo (gf)

Grilled black tiger prawns with garlic & achiote £7.25

Siete Mares (gf)

Scallops, shrimp, haddock and mussels with potatoes, epazote* in a guajillo infused prawn broth. £11.75

Mejillones (gf)

Mussels with a creamy chipotle white wine sauce, topped with caramelised onions, mojo de ajo and cilantro. £7.45

Ceviche Camarones

Poached shrimp, de gallo, heart of palm, pickled jalapeno, epazote*, marinated in citrus juices and topped with tortilla strips. £5.95

Ceviche Veracruz Mixto

Sea bass, shrimp, pico de gallo, passion fruit serrano broth.... £6.25

Street Food

Flautas (gf)

Crispy rolled tortillas, chicken Tinga, black bean hash, tomatillo salsa, sour cream, salsa verde, avocado sauce £4.95

Mexico City Quesadillas (v) (gf)

Corn tortillas stuffed with Oaxaca and cheddar cheese, epazote*. Served with sour cream, salsa verde, avocado sauce £4.25

Sopes Rancheros (gf)

Crispy corn masa boats with shredded beef in a toasted adobo sauce, avocado and queso fresco £5.45

Queso Fundido -

Melted 3 way cheese, Mozarella, Cheddar, Chihuahua.

Norteño (homemade chorizo and Poblano strips) £6.25

Del Mar (shrimp, pineapple and chipotle glaze). £6.95

Vegetariano (mushrooms, spinach and red peppers) (v) £5.95

Nuts are used in our Kitchen. Please inform your server of any allergens.
(v) = Suitable for Vegetarian (gf) = Gluten Free (contains Nuts)

* Epazote is a Mexican herb that has been used in Mexican cuisine for thousands of years dating back to the Aztecs whom used it for cooking as well as for medicinal purposes.

Carnes & Pescados (Mains)

Chochinita pibil

Slow roasted pork marinated with achiote and sour orange juice , served with black beans, cheese, pickled red onions, habanero salsa. Served with a side of tortillas (corn/flour) (gf) £10.25

Borrego en mole negra

Grilled lamb rump in Oxacan style black mole served with mash potatoes. (gf) (contains Nuts) £12.75

Pescado en mole verde

Pan fried sea bass served with green mole, garnished with fennel, zucchini & carrots. (gf) £11.75

Carne Asada

Grilled sirloin steak, tomatillo arbol salsa, black beans , guacamole and green onions. (gf) £12.75

Pato en mole rojo

Duck breast in a roasted guajillo sauce served over mash potatoes. (gf) (contains Nuts) £11.95

Pollo Adobado

Grilled chicken breast in traditional adobado sauce. Served with mashed potatoes. (gf) £9.25

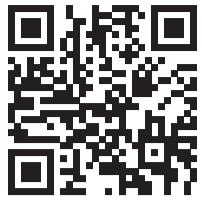
Bistec Borracho

Sautéed 8oz sirloin steak served with mash potato and spinach sautéed in a creamy mushroom tequila sauces £12.95



Extras and Sides	
Tortillas (x3)	£1.50 / Tortilla chips £1.75
	£2.50 / Black beans £2.50
Rice	£1.50 / Guacamole £3.20
Salsa	
Ensalada de tomate y cebolla	£3.45
	Tomato & red onion salad with coriander
Papas picantes	
	Sautéed new potatoes with salsa macha & cilantro... £3.25

Drinks Menu



CERVEZAS

Corona, Sol, Budweiser, and
Becks Blue £3.00

Pacifico Clara, Modelo Especial, Ocha Reales Ale/Pilsner,
Tempus Dorada, Dos Equis XX, Allende Agave Larger,
Golden Ale..... £3.90
Modelo Negra £4.70

MICHELADA

Corona/Sol, Clamato juice, lime, served over ice
in a salt rimmed glass..... £5.00

MARGARITAS & MÁS (All tequilas are 100% Agave - 35ml)

LUPE'S MARGARITA

Tequila Blanco, triple sec, fresh squeezed lime juice,
house syrup £5.95

MANGORITA

Tequila Blanco, triple sec, mango puree,
fresh squeezed lime juice, house syrup £6.25

JAMAICA MARGARITA

Tequila Blanco, house made hibiscus syrup,
fresh squeezed lime juice, house syrup £6.25

CLASICO TEQUILA SUNRISE

Tequila, Orange Juice and Grenadine £5.50

TOMMY'S MECAL MARGARITA

Peleton de la Muerte Mezcal, fresh squeezed lime juice,
dash of agave syrup served on the rocks £6.00

JALISCO MULE

Tequila, ginger beer, fresh squeezed lime juice £5.50

MEZCAL MULE

Mezcal, ginger beer, fresh squeezed lime juice £5.50

PALOMA

Tequila, fresh squeezed lime juice, grapefruit served on ice
with a salt rimmed glass £5.50

LA PALABROTA

Mezcal Guerrero, yellow chartreuse, fresh hibiscus syrup,
fresh lime, agave nectar, served on the rocks £6.25

PIÑA Y MAGUEY

Mezcal Oaxaca, elderflower liquor, fresh lime, pineapple
juice, sal de gusano (chilli salt with mezcal worm) £6.50

CUBA LIBRE

Kraken rum, fresh squeezed lime juice, coca cola £5.00

PLAYA TROPICAL

Dark and light rum, Mango Juice, and Pineapple juice,
Hibiscus syrup £6.00

MOJITO

Dark Rum, Crushed Mint, fresh squeezed lime juice,
house syrup and soda water £5.50

PINA COLADA

Coconut rum, pineapple juice, coconut cream £6.25

BLOODY MARIA

Vodka or Tequila with house clamato juice, fresh lime juice
in a celery salt rimmed glass £5.00

LIQUOR

TEQUILA SHOTS

Reserva del Señor (House)

Blanco	£3.50
Reposado	£4.00
Añejo.....	£4.50
Don Julio Blanco/Reposado/Añejo.....	£5.50
Herradura Plata/Reposado	£5.50
El Jimador Reposado	£4.00
Cabrito Reposado.....	£4.00
(Add Sangrita chaser 50p)	

MEZCAL SHOTS

Peloton de la Muerte (House).....	£3.50
Leyenda Guerrero/Durango/Oaxaca/Puebla/ San Luis Potosi	£5.50
Balam Raicilla.....	£4.00

SPIRITS

Mixed Drinks (Bacardi, Gordons, Smirnoff, etc)	£4.00
Premium Liquors (Mount Gay, Bombay Sapphire, Kracken, Absolut, etc)	£4.50 - £5.50

WINES

HOUSE WINE

(Red) Finca LaVistosa, Argentina, Malbec	£13.95
(White) Scenic Ridge, Australia, Pinot Grigio	£13.95
125ml.....	£2.90
175ml.....	£3.50
250ml.....	£4.75

RED

Trivento, Argentina, Malbec, 2016	£15.95
Discreto Encanto, Guadalupe, Mexico	£35.00

PROSECCO

Canti, Italian, 2016	£15.95
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SOFT DRINKS

JARRITOS (Mexican soft drinks) Assorted Flavours, please ask for details.....	£2.90
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AGUA DE HORACHATA

A Traditional drink Made of Sweetened Rice Water	£2.50
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AGUA DE JAMAICA

Made with the hibiscus flower, sugar and water	£2.50
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FRESH JUICES

Pineapple, Mango, Orange	£1.50
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DIETCOKE/COCA COLA ZERO.....

.....	£1.25
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COKE/GINGER BEER/SPRITE/STILL OR SPARKLING WATER.....

.....	£1.35
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