

MASA + MEZCAL

MEXICAN CANTINA

Groups at Masa + Mezcal

We believe that great food is best when shared with friends and family. We have devised a choice of three menus for groups of 8 or more.

Please let us know if anyone in your group has any dietary requirements so that we can be sure to cater for them.

These menus are an example of what we will do for groups but because our menu changes daily there may be variations on the day depending on seasonal availability. Food is served in the middle of the table for everyone to share.

Basic menu £15 per person

Corn tortilla chips, house made salsas

Masa style fish taco

Mushroom tostada with smoked carlin peas, coconut sour cream

Shredded red cabbage, lime, hibiscus, orange, habanero

Skillet of pork shoulder, chorizo verde, black beans + chipotle served with tortillas, salsas + green rice.

Masa menu £22.5 per person

House salsas, crisp corn tortillas

Fried seasonal roots, lime salt, salsa taquero

Masa style fish taco

Seabass ceviche, avocado, tomato, cucumber, lime, coriander

Shredded red cabbage, lime, hibiscus, orange, habanero

Soft cheese, salsa verde, coriander

Whole mackerel, grilled lime, coriander, cascabel chilli

Skillet of pork shoulder, chorizo verde, black beans + chipotle

Served with a stack of tortillas, salsas, rice, sour cream

Celebration menu £35 per person

Jars of Cantorito – mezcal cocktail on arrival

Botanas to share amongst the table:

House salsas, crisp corn tortillas

Fried seasonal roots, lime salt, salsa taquero

Crispy pigs ears, habanero alioli

Chicken skin chilaquiles

Shredded red cabbage, lime, hibiscus, orange, habanero 5

Soft cheese, salsa verde, coriander

Seabass ceviche, avocado, tomato, cucumber, lime, coriander

Whole forerib of beef marinated in chilli, slow cooked over charcoal + sliced for the table

Served with chargrilled calcots, salsas, sour cream, coconut black beans + rice

A selection board of our desserts.