

L A T E M E N U

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B O T A N A S

House salsas, crisp corn tortillas 2.5

Fried seasonal roots, lime salt, salsa taquero 3.9

Crispy pork belly, habanero alioli 4.2

M A S A

Chicken skin chilaquiles 6.8

Shredded pork taquitos 5.2

Fire grilled sweet potato tostada, ancho, puffed quinoa 3.9

Mushroom tostada, smoked carlin peas, coconut sour cream 3.5

Masa style fish taco 4.2

Green chorizo taco, orange, fennel, coriander 3.9

A S A D O

Served with a stack of tortillas, salsas + rice

Skillet of pork shoulder, chorizo verde, black beans + chipotle 9.9

S I D E S

Guacamole 3.9 • Coconut sour cream 1.9 • Sour cream 1.0

• Herb + leaf salad 3.9 • Coconut black beans 3.5

Our inspiration comes from the dishes we have enjoyed in Mexico, in both street side taco stands and some of the world's finest restaurants. We love the brightness of the flavours and the satisfying wholesomeness of the food and this is what we want to re-create. Authentically inauthentic.

We care deeply about what we are doing and who we are working with. We have created a menu inspired by Mexico whilst also utilising the best ingredients we have to hand, European vegetables, Hodmedods British pulses and grains as well as local chillies. We are also working with our partners in Mexico on our next project to start importing our own supply of heirloom maize... watch this space.