

B O T A N A S

House made salsas + crisp corn tortillas 4.5

Pigs ears with habanero alioli 5.5

Fried seasonal roots with lime salt 3.5

Chipotle + brown sugar chicken wings 5.5

M A S A

Shredded beef + peanut taquitos 3.9

Smoked carlin peas, sour cream + mushroom salt taco 2.8

Squash + ancho powder puffed quinoa tostada 3.4

Baja style fish tacos 3.9

Smoked cheese and black bean quesadilla 3.5

C R U D O

Wild Atlantic prawn Aguachile 8.5

Seabass ceviche with sweet potato 9

Oysters with habanero pickled shallots 5.5

Dexter beef, jalapeño, lime, coriander + egg yolk 9.4

Shredded red cabbage, lime, hibiscus, orange + habenero 5

A S A D O

All served with a stack of tortillas and salsas

Organic Dexter beef short ribs 12

Quarter, half or whole pollo asado 9, 13, 24

Grilled whole mackerel 14

Skillet smoked beef chilli mole 14.5

Charred cauliflower, sesame + peanut salsa with habanero pickled lime 8.9

S I D E S

Guacamole 3.9 • cheese 3.5 • slow baked chilli + tomato lentils 4 • Charred spring onions 3

• green rice 4 • herb + leaf salad 3.9 • coconut black beans 3.5 • Soft corn tortillas 3

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, west country free range meats, Cornish fish, Hodmedods, British pulses and grains as well as chillies from south Devon. 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.