

PLANT BASED MENU

BOTANAS

House salsas, crisp corn tortillas 3.5

Fried seasonal roots, lime salt, salsa taquero 3.9

Crispy cauliflower, sesame, coriander 4.2

MASA

Fire grilled sweet potato tostada, ancho, puffed quinoa 3.9

Mushroom tostada, smoked carlin peas, coconut sour cream 3.5

Celeriac tostada, adobo, salpicon, burnt pineapple 3.9

CRUDO

Cauliflower ceviche, red onion, serrano chilli, tomato 5.5

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

Quinoa, black beans, sweetcorn, coriander 5.2

ASADO

All served with a stack of tortillas, salsas + green rice

Charred calçots, tenderstem broccoli, romesco, lime 8

Sweet potato, ancho chilli roasted tomato, crispy shallot, red onion 7

Mushroom, coconut sour cream, peanuts, coriander 9

SIDES

Guacamole 3.9 • Charred calçots 3 • Coconut sour cream 1.9 • Rice 3 • Herb + leaf salad 3.9

• Coconut black beans 3.5 • Soft corn tortillas 3 • Fire baked sweet potato 4

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 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.