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B O T A N A S

House salsas, crisp corn tortillas 2.5

Crispy pork belly, chipotle alioli 5.6

Chicken skin chilaquiles, salsa verde, smoked cheese 6.9

M A S A

Shredded pork tacos, pineapple 5.8

Fire grilled sweet potato tostada, guajillo, puffed quinoa 3.7

Spring pea tostada, coconut sour cream, peanut salsa 4

Masa style fish taco 4.9

A S A D O

Served with tortillas + salsas

Skillet of Middle White pork shoulder, chorizo verde, chipotle black beans & smoked cheese 10

C O M P L E M E N T O S

- Chefs rice 2 • Guacamole 4 • Coconut + leek sour cream 2 • Chipotle black beans 3.5
- Chilli roasted tomato 3 • Guajillo onions 1 • Buffalo and cheddar cheese 3.5
- Tortillas 2.5 • Sour cream 2

We cook from scratch using a wide variety of ingredients, please inform us of any allergies or dietary requirements.

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, local and European vegetables, local, free range and organic meats, Hodmedods British pulses and grains.