

P L A N T B A S E D

B O T A N A S

House salsas, crisp corn tortillas 2.5

M A S A

Fire grilled sweet potato tostada, guajillo, puffed quinoa 3.7

Spring pea tostada, coconut sour cream, peanut salsa 4

C R U D O

Isle of Wight tomato aguachile, coriander, chill 5.5

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

Cauliflower ceviche, red onion, serrano chilli, tomato 5.5

A S A D O

All served with tortillas + salsas

Sweet potato, coconut and leek sour cream 6.2

Patty pan courgette, spring onion, coriander, lime 5.5

Portobello mushrooms, garlic, lime, parsley 6.5

Acorn squash, chilli, spring onion 5.5

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 • Oregano onions 1 • Tortillas 2.5

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.