

Mezcal Mary 8

Malquerida Michelada 5

Morning Margarita 7.5

B O T A N A S

House salsas, crisp corn tortillas 2.5

Guacamole 3.5

Masa hot cake, berries + cream 3.8

Devon rock oyster, pickled habanero + red onion 2.9 each/16.5 half dozen

Mezcal Mary chaser +1

T A C O S + T O S T A D A S

Masa style fish tacos 8

Shredded pork tacos, pineapple 6.6

Smashed avocado and serrano chilli tostadas 6.2

Fire grilled sweet potato tostadas, guajillo, pumpkin seeds 5.9

*(Add 2 poached eggs 2)*

B R U N C H

Fresh figs, seasonal berries, apple, lime + mint 4.2

Soya yogurt, homemade granola, fresh seasonal fruits 4.5

Masa pancakes, caramelised banana, berry compote, vanilla cream + agave syrup 7.9

Huevos a la Mexicana- scrambled eggs, fresh tomato, spring onion, soft tortillas 7.5 *(add chorizo +2.2)*

Carne Asada- fire grilled beef rump, black beans, two fried eggs, chilli jam, smoked buffalo cheese 11.2

Vegan rancheros- black beans, salsas, coconut cream, sweet potato, tortillas 6.7

Brunch chilaquiles- crispy tortillas coated in salsa, topped with hard cheese, avocado, red onion, sour cream 7.9

*(add chorizo 2.2, chicken 2, mushroom 1.5)*

Mixed chorizo picante + verde 4.2 • Eggs 2 • Coconut + leek sour cream 2

• Chipotle black beans 3.5 • Buffalo and cheddar cheese 3.5 • Tortillas 2.5 • Sour cream 2 • **Guacamole 3.5**

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.

## AGUAS FRESCAS

Refreshing, Mexican inspired soft drinks made from fresh fruit, flowers, seeds and water

Orange 3

Passion Fruit 3

Hibiscus 3

Lime and mint 3

## COFFEE + TEAS

Espresso 2

Flat white 2.5

Latte 2.5

Americano 2

Cortado 2.3

Cappuccino 2.6

Mocha 3.1

Hot chocolate 2.8

## COCKTAILS

Morning Margarita 7.5

*El Jimador reposado, Cointreau,  
Orange juice, lemonade, bitters.*

Mezcal Mary 8

*Isle of Wight tomato, fino, quiquiriqui  
mezcal, celery, habanero salsa, chorizo.*

Baby Pepino 3

*Cucumber, Mediterranean tonic, fresh lemonada.*

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