












BOTANAS

IN MEXICO CITY, BOTANAS ARE SMALL SHARING PLATES MADE UP OF TRADITIONAL DISHES. WE TAKE INSPIRATION FROM MODERN CANTINAS AND WE RECOMMEND YOU SHARE 4-5 DISHES BETWEEN TWO AMIGOS

	TOTOPOS	5
	Crispy yellow corn chips	
	Choice of salsas:	
	Guacamole	
	Avocado, tomato, onion, coriander, lime	6
	Salsa Roja	
	Tomato, chipotle, onion, coriander	4
	Spicy Piña	
	Charred habanero, pineapple, ginger,	4
	white onion & coriander	
	Tomatillo	
	Serrano, roast garlic, lime	4
	CON TODO	19
	Crispy corn chips with all of the above	
	ELOTES	7
	Mexican street-style grilled corn, chipotle mayo, cotija cheese, lime	
	CHILE FRITOS	16
	Pickled & fried padron peppers, chilli salt, lime	
	CALAMAR Y COCO	18
	Coconut crumbed squid, mango habanero salsa, lime	
	ALITAS DE POLLO	14
	Fried chicken wings, chipotle, red chilli, pickled jalapeño, lime crema	
	BLUE SWIMMER CRAB	16
	Tostadas (2), celery, chives, avocado, pepita salsa	
	TINGA DE POLLO	11
	Tostadas (2), pulled chicken, refried beans, guajillo salsa	
	CEVICHE	17
	Red snapper, mango, serrano chilli, celery, mint, coconut, ginger, agave sweetcorn	

QUESADILLAS

WHEAT TORTILLAS

	DE HONGOS	18
	Corn truffle, oyster mushroom, sweetcorn, cotija, chimichurri	
	DE POLLO	16
	Grilled chicken, mozzarella, serrano chilli, coriander mayo, avocado	
	DE RES BARBACOA	18
	Pulled beef, onion jam, chipotle, orange, rancho salsa, watercress	

TACOS

OUR TACOS ARE MADE WITH SOFT CORN TORTILLAS USING THE ANCIENT AZTEC PROCESS OF 'NIXTAMAL'. THIS PROCESS USES THE WHOLE KERNELS RATHER THAN PROCESSED CORN FLOUR, GIVING THEM A UNIQUE AND AUTHENTIC FLAVOUR.



	ESTILO BAJA	11
	Red snapper, chipotle mango salsa, slaw, lime	
	DE BARBACOA	12
	Braised lamb, grilled tomato, mint, red onion salsa	
	DE TOFU AL PASTOR	8
	Crispy fried tofu, cabbage, roasted pineapple, tomatillo salsa	
	DE RES Y MACHA	12
	Braised beef cheek, caramelised onion & salsa macha	
	DE ALCACHOFAS Y MAIZ	9
	Spicy corn & artichoke fritters, sweetcorn paté, finger-lime crema	
	DE CANGREJO	13
	Buttermilk fried soft-shell crab, avocado, habanero slaw, lime	
	DE CARNITAS	12
	Braised kurobuta pork belly, pickles, red cabbage, achiote mayo	

CHEF'S SELECTION

One menu choice per table served to all adults.

EL LOCO (6 dishes)

45/guest

Elotes
Totopos Y Salsa (To Share)
Blue Swimmer Crab Tostada
Taco de Barbacoa
Quesadilla de Pollo (To Share)
Loco Brownie

HEAD HONCHO (8 dishes)

65/guest

Elotes
Totopos Y Salsa (To Share)
Tinga de Pollo
Ceviche (To Share)
Taco de Barbacoa
Costilla de Cerdo (To Share)
Ensalada Rustica (To Share)
Churros

PARA COMPARTIR

ACOMPÑAMIENTOS

COSTILLA DE CERDO

33

Slow cooked pork ribs, smoked chilli sauce, pickles, chicharron & tortillas

CARNE ASADA

38

Ancho chilli spiced angus skirt steak, watercress, smoked chilli mayo, lemon & tortillas

ENCHILADA DE FRIJOLE

21

Blackbean enchiladas, piquillo mole, pickled cucumber, herbs

ENSALADA RUSTICA

13

Garden leaves, pickled carrot, jicama, pico, crispy tortilla, pipian dressing

ENSALADA DE GRANOS

13

Quinoa, green lentils, chia mojo, kale, watercress, cucumber pico de gallo

REMOLACHA Y NARANJA

9

Roasted beetroot, orange vinaigrette, pepitas, serrano & coriander yoghurt

ARROZ

6

Fragrant rice, Mexican herbs and spices coriander, garlic, shallot

HAPPY HOUR - \$11

FROZEN MARGARITA

LIME | PINA

DRAUGHT BEER | HOUSE SPIRITS

HOUSE WINE | CAVA

CORONA BUCKET (5) - \$45

MON - FRI 5 TO 7PM

POSTRES

CINNAMON CHURROS

14

Chocolate sauce & salsa del mes

ICE CREAM SANDWICH

9

Sweetcorn ice-cream, honeycomb & vanilla almond biscuit

Complement your dessert with a curated agave spirit!

1414 ARTENOM

REPOSADO

Honey, citrus, vanilla

12

LA VENENOSA

RAICILLA

Vegetal, citrus, dry apple

12

SERVICE CHARGES AND TAXES APPLY

✓ VEGAN

☪ VEGETARIAN

☠ CONTAIN GLUTEN

