









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	
	CON TODO	15
	All of the above	
	ELOTES	7
	Mexican street-style grilled corn, chipotle mayo, cotija cheese, lime	
	PULPO Y CHICHARRON	18
	Grilled octopus, pork rind, chipotle mayo, jicama, cucumber salsa	
	ALITAS DE POLLO	14
	Fried chicken wings, chipotle, red chilli, pickled jalapeño, lime crema	
	TOSTADA DE CANGREJO	16
	Blue swimmer crab tostadas (2), celery, chives, avocado, pepita salsa	
	TOSTADA DE POLLO	11
	Chicken Tinga tostadas (2), refried beans, guajillo salsa, cotija cheese, crema	
	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	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.



	BAJA	
	Chipotle mango salsa, slaw, lime	
	Tofu	9
	Snapper	11
	BARBACOA	12
	Braised lamb, grilled tomato, mint, red onion salsa	
	CHORIZO CON RES	10
	Spicy chorizo, braised beef brisket, white cabbage salad, chipotle salsa	
	ALCACHOFAS Y MAIZ	9
	Spicy corn & artichoke fritters, sweetcorn paté, finger-lime crema	
	CAMARONES	10
	Marinated tiger prawns, jalapeño, strawberry, bacon & fennel sauce	
	CARNITAS	10
	Pork belly, black pepper, cilantro mayo, jicama	

CHEF'S SELECTION

One menu choice per table served to all adults.

AS HUNGRY AND EXCITED AS YOU MIGHT BE TO EAT YOUR WAY THROUGH MEXICO, SOMETIMES THE HARDEST PART IS KNOWING WHAT TO ORDER. BRINGING YOU OUR CHEF'S SELECTIONS AS WE PUT TOGETHER TWO SET MENUS WHICH CAN SATISFY YOUR CRAVINGS FOR THE MOST AUTHENTIC MEXICAN FLAVOUR.

EL LOCO (6 dishes)

45/guest

HUNGRY FOR FLAVOUR?
START YOUR MEXICAN FEAST WITH A STREET-STYLED GRILLED CORN COUPLED WITH A TOSTADA, TACO & QUESADILLA.

HEAD HONCHO (8 dishes)

65/guest

FOR THOSE WITH AN INSATIABLE HUNGER AND PASSION FOR MEXICAN CUISINE, YOUR APPETITE SHALL NOT BE IN VAIN!
ROUND UP YOUR MEAL WITH MORE - CEVICHE, PARA COMPARTIR AND ENSALADA.

El Loco and Head Honcho includes dessert, approach our friendly amigos to find out more!

PARA COMPARTIR

ACOMPANIAMIENTOS

COSTILLA DE CERDO

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

33

CARNE ASADA

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

38



ENCHILADA DE FRIJOLE

Blackbean enchiladas, piquillo mole, pickled cucumber, herbs

21



ENSALADA RUSTICA

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

13



REMOLACHA Y NARANJA

Roast beetroot, orange salsa pepitas, serrano chilli & coriander yoghurt

9



ARROZ

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

6

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



PASTEL DE MAIZ AZUL

14

Blue corn cake, blueberries, agave nectar & mezcal cream

Helado Sweetcorn Ice-cream +5

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