



(V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE

BIRRIA TACOS

29

12 hour braised wagyu beef cheek folded in corn tortillas with melted queso oxaca, white onion and cilantro. Served with a house made beef consomé. (3 pieces) (GF)

TACOS

come in matching pairs.

- Crispy Market Fish** 22
With tomatillo salsa, aji verde, cebollas curditas and lime. Flour tortillas. GF + \$1
- Prawn and Chorizo (DF)** 22
With salsa roja, cilantro crema, fresh cabbage and lime. Flour tortillas. GF + \$1
- Agave Roasted Lamb Leg** 20
With salsa gremolata, citrus fennel, pickled diakon, queso blanco, lime crema and molidas spices. Flour tortillas. GF + \$1
- Chipotle Dusted Fried Chicken (GF)** 20
With pineapple pico, salsa roja, chipotle aioli, pickled cabbage. Corn tortillas.
- Al Pastor (GF, DF)** 20
Achiote roast pork belly with pineapple pico, cebollas curditas, pepitas and cilantro. Corn tortillas.
- Corn Fritter (GF, DF, V, VE)** 20
With black bean puree, fresh cabbage, chilli jam and cebollas curditas. Corn tortillas.

El Revólver del Bandito 60
A six shooter selection of 1 of each bandito taco, a challenge for one or great to share.

La Ruleta del Diablo
Are you willing to spin the wheel and dance with el Diablo, 1 taco randomly selected to have the devil's hot sauce.



SHARING PLATES

Queso Fondito (GF) 60
Our famous flaming cheese and chorizo dip served alongside fried chicken, patatas bravas with pico de gallo and housemade corn chips.

Guacamole (GF, VE, V, DF) 18
Freshly made guacamole with house made corn chips.

Totopos (GF, VE, V, DF) 14
Your choice of salsa roja or salsa tomatillo served with housemade corn chips.

Ceviche (GF, DF) 22
Fresh market fish marinated in lime and tossed with mango salsa served with house made corn chips.

Banditos Fried Chicken (GF) 20
Buttermilk fried chicken pieces dusted in chipotle salt with cilantro crema, chipotle aioli and house made pickles.

Patatas Bravas (GF, V) 14
Golden fried potatoes with salsa roja and aji verde.

Tamal Frito (GF) 16
Tender masa filled with verde pulled chicken, rolled in a banana leaf. Served with pineapple guajillo salsa and queso cotija.

Salsas and Dips (VE, V, DF) 35
Housemade corn chips and flour cantina style chips with a selection of pico de gallo, salsas and frijoles.

Extras			
Flour Tortilla x3	\$5	Salsa Roja	\$3
Corn Tortilla x3	\$5	Salsa Verde	\$3
Corn Chips	\$5	Sour Cream	\$3
Frijoles	\$7	Chipotle Aioli	\$3
Red Rice	\$7	Cilantro Crema	\$3
Pico de Gallo	\$7	Lime Crema	\$3

LARGE PLATES

Chicken Quesadilla (GF + \$3) 27
Flame grilled guajillo spiced chicken and queso cotija pressed into a 12 inch flour tortilla Served with chipotle aioli.
• Add chorizo \$3

Roasted Pumpkin Quesadilla (GF+\$3) 27
Cumin roasted pumpkin, fire roasted poblano peppers and goats cheese pressed into a 12 inch flour tortilla. Served with lime crema.
• Can be made Vegan on request
• Add chorizo \$3

Cochinita Pibil (GF, DF) 28
Achiote roast pork served with cebollas curditas, fragrant rice, black beans and pepitas.

Burrito Bowl (GF, DF*) 28
The perfect mix of fragrant rice, black beans, guacamole, salad, salsas. Served with your choice of Beef, Fish, Pork, *Fried Chicken, Veggie/vegan

DESSERTS

Churros (V) 16
Chocolate ganache and dulce de leche.

Dulce Lava Cake (V) 14
Caramel cake with a molten dulce de leche center. Served with spiced mascarpone & black cherry compote.
• Please allow 20 minutes

Affogato (GF, Shot + \$7) 12
Espresso, vanilla gelato and Mexican agave.
• Chose between: Kahlua, Baileys & Curaçao

