



(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 consommé. (3 pieces) (GF)

## TACOS

come in matching pairs.

### Crispy Market Fish 22

Crispy battered fish, guacamole, baja sauce, shredded cabbage, lime and cilantro. Flour tortillas. GF + \$1

### Carne asada 22

55 day aged flank steak, charred tomato salsa, queso fresco, crema, hibiscus pickled onions, cilantro. Flour tortillas. GF + \$1

### Chorizo 20

House made pork chorizo, roast peach salsa, queso fresco, patatas cerilla, lime and cilantro. Flour tortillas. GF + \$1

### Chipotle Dusted Fried Chicken (GF) 20

Pico de gallo, salsa tomatillo, chipotle aioli, pickled cabbage and cilantro. Corn tortillas.

### Agave Roasted Lamb Leg (GF) 20

Chipotle glaze, salsa gremolata, citrus fennel, pickled diakon, queso blanco, lime crema, molidas spices and cilantro. Corn tortillas.

### Papas (GF, DF\*, V, VE\*) 20

Crispy smashed potato, charred poblano peppers roast cauli crema, \*queso cotija, hibiscus pickled onion and cilantro. 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 guacamole, chipotle dusted fried chicken and housemade \*flour cantina chips.

### Elote (GF, V, DF\*, VE\*) 16

Chargrilled sweetcorn, \*aioli buttercream, tajin, \*cotija and molidas spices

### Guacamole (GF, VE, V, DF) 18

Freshly made guacamole, cebollas curtidas, puffed wild rice and chilli jam with house made 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 chipotle aioli.

### Salsas and Dips (VE, V, DF, \*GF) 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	\$5	Chipotle Aioli	\$3
Red Rice	\$5	Cilantro Crema	\$3
Pico de Gallo	\$5	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, sweet corn, charred poblano peppers and queso fresco pressed into a 12 inch flour tortilla. Served with crema.

- Can be made Vegan on request
- Add chorizo \$3

### Burrito Bowl (GF, DF\*) 28

The perfect mix of fragrant rice, black beans, guacamole, salad, salsas. Served with your choice of

- Beef
- \*Fried Chicken
- Vegaterian
- Fish
- Pork
- Vegan

## DESSERTS

### Churros (V) 16

Chocolate ganache and dulce de leche.

### Fresas Con Crema (GF,V) 16

Fresh strawberries smothered in silky vanilla crema topped with dulce honeycomb and strawberry dust.

### Dulce Lava Cake (V) 16

Caramel cake with a molten dulce de leche center. Served with dulce de leche rippled vanilla gelato.

- Please allow 20 minutes

### Mango Gelato (GF, DF, V, VE) 12

Served with chamoy sauce and tajin.

