



SIT TIGHT AND
WE'LL COME TO
YOU OR HEAD UP
TO THE COUNTER
...YOU CHOOSE

STARTERS

TO SNACK, TO SHARE OR TO START

CHIPS & GUACAMOLE 2.00

Hand-cooked tortilla chips with our house guacamole.

CHIPS & SALSAS 2.50

Hand-cooked tortilla chips with three of our fresh salsas.

NACHOS GRANDES 4.95

Hand-cooked tortilla chips, refried beans, jack cheese, house guac, chopped tomato salsa, sour cream and salsa verde.

Add extra meat +2.50

BURRITOS, TACOS AND SALADS CREATE-YOUR-OWN

THIS IS WHAT WE ARE FAMOUS FOR. BUT WHAT WE PUT IN IS UP TO YOU. IF YOU WANT TO CREATE YOUR OWN BURRITO, TACO OR SALAD JUST THE WAY YOU LIKE THEN SIMPLY GRAB A SLIP FROM THE TABLE, FILL IT IN, AND HAND IT TO ONE OF OUR AMBASSADORS.

CLASSICOS

ADD A SIDE TO COMPLETE THE MEAL

CHORIZO & JACK CHEESE QUESADILLA 7.50

Goopy on the inside and crispy on the outside, served with salad, sour cream & guac.

REFRIED BEANS & CHEESE QUESADILLA (V) 6.90

Even gooyier inside but still crispy and served with mixed side salad, sour cream & guac.



PULLED PORK MEXICAN SANDWICH 7.95

In Mexico we call this a Torta. A brioche bun with pork, lime-red onions, chipotle crunchy slaw.

EL PRESIDENTE BURRITO 8.90

Pork, chicken and barbacoa all together in one big, half kilo plus burrito with all the trimmings.

HAT TRICK TACOS 8.90

Three delicious tacos, one pork, one chicken, one prime brisket barbacoa.



FELIPE'S
TACO TRAY

FOR TWO SHARING 17.95

BUILD YOUR OWN TACOS WITH SHARING BOWLS OF SLOW SIMMERED PORK, ACHIOTE BRAISED CHICKEN, ESQUITES, BLACK BEANS WITH CHORIZO, CORIANDER & LIME RICE.

SALSA TIME!

Made daily following family recipes from Felipe's kitchen in Puebla, Mexico.

VERDE: Roasted tomatillos, balanced with mild chillies & fresh coriander. (Medium hot)

BRAVA: Salsa for the brave. Roasted tomatoes, garlic, onion and chilli. (Hot)

DIABLA: For the super brave. Every chilli in our kitchen goes into this one-roasted and blended. (Extra hot)

TACO COMBOS

GLUTEN FREE TACOS AVAILABLE

ACHIOTE BRAISED CHICKEN 🔥🔥 7.05

Tender chicken thighs, Coriander & onion, sour cream, salsa brava.

THE RANCH HAND 7.45

Chipotle grilled steak, jack cheese, lime red onions, salsa verde.

LONDON CARNITAS 7.05

Balsamic slow-braised pork, chopped tomato salsa, jack cheese, salsa verde.

GARDEN TACOS (V) 6.75

Mexican flash fried veg, jack cheese, guac, salsa verde.

HAT TRICK TACOS 8.90

Too good, for not mentioning it again!

SIDES

TO COMPLETE YOUR MEXICAN FEAST

OREGANO & FETA SWEETCORN 2.95

Sauteed sweet corn with oregano and topped with feta and lime.

BLACK BEANS WITH FETA OR CHORIZO 2.95

Slow-simmered beans, seasoned with avocado leaves.

POMEGRANATE & CHIPOTLE SLAW 🔥 2.95

Finely shredded slaw, sprinkled with pomegranate seeds.

GREEN SALAD WITH CHIPOTLE DRESSING 🔥 2.45

Crisp romaine lettuce with chopped tomato.

SPICY CACTUS SALAD 🔥 3.45

Pickled cactus with tomatoes, onions and jalapenos.

AFTERS

CHURROS 4.00

Mexico's Doughnuts dusted with cinnamon & served with a hot chocolate sauce.

TRES LECHES CAKE 4.00

Three milk sponge cake topped with a fresh strawberry.

BUÑUELOS 4.00

Crisp cinnamon tortillas served with vanilla ice cream.