

NIBBLES/SIDES

	7 7	- [1] 에이크 (4) - [1] - [2] - 프로그는 아프스크리아는 프리스트로 등하는 프로그램 스튜스트로 프로그램 스튜스트로 기계를 받는다.	
Tortilla Chips (V)	2.25	Ensalada Caesar (1) (v) (Caesar Salad)	2.95
Guacamole (V)	2.85	Sour Cream / Chipotle Mayo	1.00
Guacamole with Tortilla Chips (V)	4.25		
Crazy Corn (†) (V)	3.95	HOUSE SALSAS (made fresh every day)	
Salt & Chilli Pepper Fries (†) (V)	2.25	Pico Di Gallo (†) (V)	1.95
Mexican Green Rice (V)	2.25	Roasted Salsa Brava (🍿 (V)	1.95
Mexican Slaw (100) (V)	2.00	Tomatillo Salsa Verde (🍿 (V)	1.95
		your choice of salsa from above with Tortilla Chips	3.95



STREET FOOD

- All of our street food is made for sharing,

feel free to order 3 to 4 dishes per person or lots to share with friends.

TACOS:

(3 soft corn tortillas with filling of your choice,
topped with crema)
Lamb Rojo (🕅
Carne Asada Steak (111)
Chicken Tinga (M)
Barbacoa Beef (11)
Mushroom & butternut squash (%) (v)
Black Bean, Adobo Tofu & Pickled Onion (11) (v)
Crispy Fried Fish of the Day (111)

QUESADILLAS: (Not GF)

(Large soft tortilla stuffed with a filling of your choice & toasted) Smoked Chicken & Oaxacan Onions (1) Smoked Chorizo & Quesos (11) Chicken Tinga (16) Black Bean, Cactus & Smoked Green Chilli (11) (V) Roast vegetable & chipotle chilli (*) (v) Barbacoa Beef (M) Lamb & Oaxacan Onion (11)

TOSTADAS:

	(2 crispy corn tortillas topped with a filling of you	ır
5.45	choice, topped with crema)	
7.25	Black Bean, Adobo Tofu & Pickled Onion (†) (v)	5.45
5.45	Prawn, Cucumber Salsa & Guacamole (†)	6.25
5.65	Lamb, Charred Corn Salsa & Crumbly Cheese (†)	6.45
5.25	Shredded Beef, Spring Onion & Chipotle	
5.45	Aioli with Crumbly Cheese (11)	5.95
5.95	Guacamole, Black Bean & Corn, Topped with	
	Crumbly Cheese (1) (V)	5.25
	Homemade Chorizo & Melted Spicy Cheese (11)	5.55
	<u>추위하게 하는 시작 전통</u> 사용이 많아 많은 하는 하는 것이다. 그런	

TAQUITOS:

6.45	(2 corn tortillas wrapped around a filling of your cho	ice &
5.45	crispy fried, all topped with crumbly cheese)	
5.25	Smoked Chicken with Anaheim Chilli (物)	5.2
5.75	Barbacoa Beef with Crumbly Cheese (1)	5.2
5.75	*Homemade Chorizo (11)	5.1
5.25	Seafood Taquito (11)	6.5
3 15	Jalaneno Mushroom & Butternut Squash (v) (66)	4.9



POSTRES (sweets)

Churros (V) (Hot Mexican Doughnuts) (Not GF	5.50
Honeycombe & Dulce De Leche Cheesecake (*)	5.50
Mexican Chocolate Cup (1) (V)	5.50
Horchata Ice Cream (V)	3.25

Chocolate Chilli Ice Cream (1) (V) 3.25 3.25 Mango Sorbet (V) Mexican Hot Chocolate (V) 1.95

ALLERGENS: We strive to create a menu with as few allergens present as possible, but due to the very nature of our kitchen, we cannot guarantee that airborne particles have not cross contaminated certain dishes. Every effort is made to minimize the risk but if you have a food allergy or food intolerance & wish to know more about our food or our ingredients please ask a member of staff. Thank you

All our meat is HALAL (Except the Ribs, Meatballs & Chorizo) (†) Mild (††) Medium (†††) Hot (†††) Very Hot

(V) Vegetarian (Not GF) Not Gluten Free



CLASSICS

- As with our street food, all our classic Mexican dishes are small plates also made for sharing. So enjoy the "True taste of Mexico".

CLASSIC QUESO FUNDIDO

Homemade Artisan Style Jack Cheese Fondue with Garlicky Roasted Peppers & Chorizo Served with Corn Tortilla Chips

JALAPENO POPPERS (1999) (V) (Not GF) Jalapenos, Molito Cheese & Corn, Breadcrumbed, Roasted Brava Sauce

CAULIFLOWER WINGS (MOO) (V)

Deep fried crispy cauliflower florets tossed in habanero sauce 5.65

MUSHROOM & BUTTERNUT SQUASH ENCHILADA (10) (v)

Roast butternut squash, mushroom, black bean & crumbly cheese served with a red mole sauce.

CHORIZO & BLACK PUDDING CHILAQUILES (%)

Baked Chorizo & Black Pudding Salsa, Tortilla chips topped with an egg

CRAB CEVICHE TOSTADA (1)

2 crispy corn tortillas topped with lime crab

PASILLA KING PRAWN TACOS (600)

Crispy Pasilla Chilli Battered King Prawns, Soft Corn Tortillas & Mexican Slaw 8.65

CHARGRILLED FLAT IRON STEAK (66)

6oz Flat Iron Steak, Marinated in our house Barbacoa Rub, Served Medium with a side of Peanut Mole Sauce 10.95

ALBONDIGAS CON CASCABEL (66)

Mexican Beef & Pork Meatballs in a Cascabel Cream Sauce 6.45

8.75

9.45

BAJA SURF CHOWDER (6)

Shrimp, crab, mackerel & haddock poached in a chipotle & garlic cream, topped with Queso Fresco. Served with Tortilla Chips to dip and share

HABANERO CHICKEN WINGS (10000)

Seriously Hot, be careful! 5.95

PUEBLA STUFFED POBLANO PEPPER ((b)(v)

Mexican green pepper stuffed with potato and feta, baked in salsa verde 5.95



— Unlike our classics or street food, these are larger dishes, not just a main course size but will go great with 1 or 2 classics or street food options...

CHIPOTLE HONEY RIBS (66)

Dry Rubbed Smokey Pork Ribs with a Chipotle Chilli Honey Glaze

BURGERS: All Served in a Torta Roll with Chipotle Mustard & a Side of Mexican Coleslaw CHIPOTLE BBQ PULLED BEEF (Not GF) (16) 8.45 SMOKED CHORIZO CHEESE (Not GF) (66) 7.75

CHICKEN MOLE ENCHILADA (909) (Not GF) Pulled Poblano Chicken Baked with Crumbly Cheese, Served with a Rich Red Mole Sauce 8.45 BURRITO: (Not GF) AVAILABLE AS NAKED BURRITO (Flour tortilla stuffed with green rice, black beans, pico de gallo, queso fresco cheese & your choice of filling) Shredded Beef (%) 7.25 Chicken Tinga (10) 7.25 Lamb Rojo (M) 7.25 Roast vegetable and chipotle chilli (11) (v) 7.25

STUFFED CHIMICHANGAS : (Not GF)

Large Flour Tortilla filled with Beans, Rice, Queso Fresco then Fry Baked & your choice of filling. Barbacoa Beef, Salsa Verde (100) 9.75 Shredded Chicken with Salsa Rojo (10) 9.75 Seafood Taluca, Shrimp, Crab & Scallops in a Creamy Chipotle Sauce (10) 10.95

Black Bean, Adobo Tofu & Pickled Onion (v)



DRINKS

ALL 5.25

HOUSE TEQUILAS

ARETTE	BLANCO	2.90
ARETTE	REPOSADO	3.10
ARETTE	ANEJO	3.95
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We have over 60 different Tequila, Mezcal, Sotol and Raicilla to choose from around South American. Please ask your server for the menu or their personal favourites.

TEQUILA COCKTAILS:

TEQUILA SUNRISE	7.25
Arette Reposado orange juice, Funkin grenadine	
TIJUANA SUNSET	7.25
Arette Blanco, Triple Sec, Fresh Lime and Tropical Juices	
PALOMA 55	7.50
Tapatio B110 55% ABV, Ting grapefruit soda, fresh lime juice & grapefruit bitte	ers
JALISCO BLUE	7.50
El Jimador reposado, LeJay Blue Curacao, fresh lime juice	
& agave syrup, topped with Fanta orange	
EL DIABLO	7.95
Acua Riva 38% LeJay Crème de Cassis & fresh lime juice topped with ginger b	eer



CLASSIC COCKTAILS:

FRENCH MARTINI 7.25	
Cariel Vanilla Vodka, LeJay Crème de Mure & pineapple juice	
MATUSALEM MOJITO 7.75	
Matusalem Platino, sugar syrup, fresh lime juice & mint. Served over crushed ice	
PINA COLADA 7.25	
Kalani Coconut Rum, single cream, sugar syrup & pineapple juice. Served over	
crushed ice	
CAIPIRINHA 7.75	200
Bem Bom Cachaça Rum, muddled fresh lime & sugar syrup Served over crushed ice	
KALANI ESPRESSO MARTINI 7.25	
Kalani Coconut Rum, Koskenkorva Vodka, espresso & agave syrup	
STRAWBERRY DAIQUIRI 7.75	
Matusalem Platino Rum, Funkin strawberry puree, grenadine & fresh lime juice.	
Served over crushed ice	
COCONUT WHITE RUSSIAN 7.25	
A chocolaty twist on the classic white russian, using Kalani coconut liqueur,	
Kahlua and choc syrup. House favourite.	
COSMOPOLITAN 7.25	
A classic favorite for the ladies, using Koskenkorva vodka, LeJay triple sec, lime and cranberry juice	
KRAKEN DARK N STORMY 7.25	

Kraken spiced rum, lime juice and ginger beer, angostura bitters

MARGARITAS:

CUERVO MARGARITAS (ON THE ROCKS)

Classic, Fresh Watermelon or Green Apple

1800 MARGARITAS (ON THE ROCKS)	ΔΙΙ	5.75
Passion fruit & Coconut, Caramelised Pineappleor Margarit		0.70
FROZEN MARGARITAS	ALL	6.65

BEERGARITAS ALL 4.95
Margarita topped with our very own El Borracho Classic, Passion fruit & Coconut or Caramelised Pineapple

HOUSE SPECIAL MARGARITAS:

Try one of our hand shaken and blended house special margaritas, designed with the soul purpose to get you get into that fiesta mood.

TOMMY'S MARGARITA	8.45
The True Taste of Agave! Arette Reposado shaken with Beso	
Agazza carrin and fresh lime inice corred straight in with a calt rim	

HERRADURA BLOOD ORANGE MARGARITA 8.95
A bold citric Margarita with a sharp twist created by the key ingredients of
Herradura Plata and Solerno Blood Orange Liqueur, served with a salted rim

UNION MEZCAL OLD FASHIONED MARGARITA 9.4
100% Handcrafted Union Uno Mezcal gives this Mexican take on an Old
Fashioned Margarita its Smoky aroma and a muddle of bitters completes
the finishing kick, served with a salted rim

DELUXE MARGARITA TAPATIO REPOSADO 9.6 month aged Tapatio Reposado with Organic Agave syrup, fresh lime and triple sec, served straight up with a salted rim

MAESTRO DOBEL PALOMARITA 9.95
Made for you, only you, but also everyone else with Maestro Dobel
Diamante unique blend of Extra Anejo, Anejo and Reposado Tequila hand
mixed with Pampelle Ruby L'Apero Grapefruit Liqueur and served with a
salted rim. Just enjoy

WINE:

(ml) 175 / 250 / 500 / 750 / Lti
3.95 / 5.55 / 11.00 / 16.45 / 21.90
4.95 / 6.45 / 12.70 / 18.95 / 24.85
3.95 / 5.5 5/ 11.00 / 16.45 / 21.90
4.95 / 6.75 / 12.95 / 19.55 / 25.75
3.95 / 5.55 / 11.00 / 16.45 / 21.90
125ml 4.65 / 750ml 26.95

SPIRITS MIXERS:

TONIC WATER. SLIMLINE GINGER BEER (200ml)	TONIC (150ml)	ALL 1.75 1.95	E S
			D.

LIQUEURS (25ml)

DAMPELLE CRAPERRIUT L'APERO

PAMPELLE GRAPERKUII LAPERO	2.40
AGAVERO (Damiana Flower)	2.95
MARIPOSA (Agave Nectar)	3.60
CAZCABEL HONEY	2.80
PATRON CAFE XO (Coffee)	3.85
PATRON CITRONAGE (Orange)	3.20
GOZIO AMARETTO (Apricot / Almonds)	2.20
KAHLUA (Coffee)	2.30
PAMA (Pomegranate)	2.70
1800 COCONUT	3.30
KALANI (Coconut)	2.40
XTA (Aniseed / Honey)	2.90
HUANA (Guanabana)	2.50
CREMA DE MEZCAL (Mezcal & Agave Syrup)	4.40
ANCHO REYES CHILLI LIQUEUR	3.65
BARSOL PISCO	3.60
	College Library

RUM:

EL RON PROHIBIDO (Mexican)	2.50
MATUSALEM PLATINO	3.20
MATUSALEM ANEJO	3.50
LA HECHICERA EXTRA ANEJO 12-21 YEARS	4.60
KRAKEN	2.50
RON ABUELO 12 YEAR	3.60
RON DE JEREMY SPICED	3.20
BEM BOM CACHACA	3.00
MATUSALEM GRAN RESERVA 15 YEAR OLD	9.50

VODKA:

KOSKENKORVA	2.50
CARIEL VANILLA	3.00

GIN:

PUERTO DE INDIAS STRAWBERRY 3.6	PUERTO	DE	INDIAS	BLACK EDITION	3.65
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	PUERTO	DE	INDIAS	STRAWBERRY	3.65

BOURBON:

BUFFA

		produced production and additional production of the production of
ALO	TRACE	2.80

BEERS ON TAP

EL BORRACHO 3.7% ABV	PINT £4.25 / HALF £2.15
SEVEN PEAKS IPA 3.9%	ABV PINT £5.35/HALF £2.70

BOTTLED BEERS & CIDERS

330ml SOL	3.0
CORONA	4.2
PACIFICO CLARA	3.9
DOS EQUIS XX - Premium Lager	4.2
SAVANNA CIDER	4.1
BUCKET OF SOL (4 BOTTLES)	10.0
BUCKET OF SOL WITH 4 SHOTS OF	
JOSE CUERVO TRADICIONAL	20.0

SOFT DRINKS:

JARRITOS MEXICO'S NUI	MBER 1 SOFT DRINK
Please ask your server for sel	ection of flavours 4.20
STILL / SPARKLING WATE	ER (330ml) 2.00
CANS (330m1):	2.65
Coke, Diet Coke, Fanta Orange	e, Sprite,
Irn Bru, Diet Irn Bru, Ting Gr	aprefruit
DRAUGHT SOFTS:	small: 1.80 / pint: 2.80
DRAUGHT: DASH:	85P
VIRGIN MARGARITA	3.50
Alcohol-free shaken margarita	: Classic, Strawberry, Mango

HOT DRINKS:

MEXICAN HOT CHOCOLATE, AMERIC	CANO.
CAPPUCCINO, LATTE	1.95
ESPRESSO (sgl / dbl)	1.50 / 1.95
MACCHIATO (sgl / dbl)	1.60 / 1.95
TEA (Breakfast, Green, Peppermint)	1.75