

SMALL PLATES

guacamole 9
 organic avocado, pomegranate seeds, lime pepitas, red onion, jalapeño, coriander, served w/ warm tortilla chips,

tostaditas beef barbacoa 15
 five house-made crispy corn tortilla, gem lettuce, manchego cheese, creme fraiche

chicken mixiote 14.5
 five house-made crispy corn tortillas, manchego cheese, jalapeño slaw,

calamari frito 15.5
 chipotle-seasoned wild-caught calamari, spicy jalapeño-coriander, citrus avocado sauce

taquitos al gusto 14
 organic free-range chicken, jalapeño cabbage, chipotle crema, pickled onion, finished w/ roasted tomatillo salsa

vegan ceviche 15
 hearts of palm, lime, serrano, baby heirloom tomatoes, shaved coconut, mango



ROCKS

our signature dishes served over hot lava stones

w/ sweet-chipotle, onion, mixed pepper served w/ pico de gallo, tortillas, rice & beans

free-range chicken 26

king prawns 29

organic grass-fed carne asada 38
 350g sirloin

harissa octopus 35

PAN PLANO

mexican-style flatbread featuring wood-fired baked organic wheat & grain flatbread dusted w/ evoo, garlic (gluten-free crust available upon request)

grilled mushroom w/ truffle pecorino 19.5
 mixed wild mushrooms, white onion, garlic, chives, evoo w/ truffle pecorino, topped w/ freshly grated parmesan & arugula

tequila prawns 19.5
 tequila & evoo-marinated king prawn, pesto-marinated heirloom tomatoes, melted mozzarella, piquillo peppers, topped w/ crispy shallots

grilled leeks 19.5
 romesco sauce, artichokes and lime pepita seeds

avocado & roasted garlic 15
 cheddar, roasted garlic avocado purée, roma tomatoes, red onion, coriander, balsamic reduction, lime pepita seeds, topped w/ feta

black angus sausage 17
 black angus sausage w/ melted mozzarella, roasted poblano pepper, pico de gallo, jalapeño threads & coriander pesto

SALADS

mexican fattoush 16.5
 organic romaine hearts lettuce, lemon balm, cherry tomato, radish, corn tortilla crumbles, red onion, coriander, grilled corn, cucumbers, roasted ancho & sea salt vinaigrette

el caesar 14
 romaine, baby kale, lime pepita seeds, anghovie crumble, manchego cheese tossed in our signature caesar dressing

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- add protein to any salad
- choose from:
- free-range chicken 8
- organic grass-fed carne asada 11
- grilled king prawn 11
- Jospser salmon 11
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SIDES

- coriander lime rice 6 / charro beans 6
- street corn 6 / manchego truffle fries 8
- seasonal vegetables 6

LARGE PLATES

our signature mole uses a unique blend of nearly 30 ingredients that are simmered & smoked for over 24 hours, a recipe that has been in our chef's family for generations

jospser-smoked salmon 31
 wild-caught salmon, sautéed kale, habanero mango salsa, coriander lime rice

chef's enchiladas
 soft corn tortillas served w/ charro beans & coriander lime rice, topped w/ stinging nettle cheddar w/ your choice of sauce (oaxacan mole negro or tomatillo coriander chile sauce)

free-range chicken mixiote 25
organic beef barbacoa 29
braised duck 27

carne asada 40
 organic grass-fed grilled fillet steak, salsa brava, oven roasted potato w/ beef chorizo topped w/ homemade yoghurt and fresh chives

fajita bowl
 black beans, coriander lime rice, grilled peppers & onions, guacamole, vegan chipotle crema, pico de gallo
grilled free-range chicken breast 23
grass-fed carne asada 26
wild-caught salmon 25

TAQUERIA

2 per order, served in corn tortillas (gem lettuce shell upon request)

chicken mixiote 12
 slow baked free-range chicken in mixiote sauce, grilled pineapple habanero salsa & pickled onion

king prawn 14
 sautéed king prawn marinated w/ garlic, lime, jalapeño cabbage, avocado mojo & coriander

carne asada 14
 organic grass-fed steak, coriander jalapeño marinade, mixed pepper, macha sauce & manchego cheese

duck carnitas 14
 organic free-range confit duck w/ mole negro, toasted sesame seeds

Vg = vegan. for food allergens & intolerances, please speak to a member of our team before ordering. a full list of allergens contained in each dish is available on request.
 **all prices in £ & inclusive of VAT at the current prevailing rate. please note a discretionary service charge of 12.5% will be added to your bill..