



ANTOJITOS

Pico de Gallo 8

tomato, onion, parsley, tortilla chips (NGCI / VG)

Guacamole 9.5

pomegranate, lime pepitas, jalapeños, tortilla chips (NGCI / VG)

Chicken Tinga Tostaditas 15

avocado, pickled cabbage, jalapeños, Manchego (NGCI)

Cauliflower Tostaditas 15

crispy kale, charro beans crema, macha sauce (NGCI / VG)

Calamari Frito 16.5

smoked chipotle mayo, Mexican spices, Shishito peppers

Salmon Tostada 18.5

avocado, sesame soy, radish, tajin (NGCI)

TAQUERIA

(served with a choice of soft tortillas (yellow & purple) or baby gem lettuce)

Carne Asada 18

piquillo peppers, charro beans crema, smoked aioli, crispy shallots (NGCI)

Mushroom Nopalitos 15

pickled onion & jalapeños, avocado, radish, roasted tomatillos, sweet potato crisps (NGCI / VG)

Chicken Mixiote 16.5

red cabbage, radish, avocado, habanero aioli, crispy shallots (NGCI)

Pulled Lamb 17

Mexican herbs, red cabbage, avocado, aji panga aioli, crispy parsnips (NGCI)

Roasted Cauliflower 15

pickled onion & jalapeños, avocado, vegan cheese, chipotle mayo, crispy parsnips (NGCI / VG)

Shiso Tiger Prawn 19

red cabbage, avocado, aji Amarillo aioli, crispy parsnips (NGCI)

RAW BAR

(served with tortilla chips)

Wild Seabass Ceviche 20

leche de tigre, avocado, shallot, seaweed aioli (NGCI)

Vegan Ceviche 16

artichoke hearts, serrano, baby heirloom tomatoes, roasted coconut, pineapple (NGCI / VG)

Yellowtail Tiradito 19.5

serrano ponzu, cucumber yuzu kosho, garlic chips, smoked aioli

Maguro Tartare 19

shiso-soy, roasted peppers, smoked daikon (NGCI)

Dry-Aged Beef Tataki 22.5

truffle ponzu, pickled jalapeños, crispy shallots, avocado

SALADS

Mexican Fattoush 17

mixed leaves, cherry tomatoes, red onion, corn, crispy tortilla, cucumber, jalapeño-shiso vinaigrette (NGCI / VG)

Madera 17

green beans, beetroot, tomatoes, lime pepitas, chia seed, red onion, quinoa, Yucatán vinaigrette (NGCI / VG)

El Caesar 17

Romaine lettuce, parmesan, anchovies, garlic & lime croutons, Caesar dressing

Protein add on:

Grilled chilli & lime chicken 11

Tequila prawns 13

Seared tangy salmon 13.5

PLATOS GRANDES

(served with a choice of 3 side dishes)

Spatchcock Poussin 45

Mexican adobo, citrus, mixed spices (NGCI)

Corderito (Full Lamb Rack) 88

ahi panga, courgettes, roasted baby carrots, black olive crumbs (NGCI)

Grilled Seabass 55

mezcal butter, avocado (NGCI)

Tomahawk Steak (1kg) 98

chimichurri, diablo, red wine sauce (NGCI)

CLASICO

Josper-smoked Salmon 32.5

crispy kale, habanero mango salsa, coriander lime rice (NGCI)

Chicken Mixiote Enchiladas 26

salsa verde, tomato sauce, crème fraîche, cheese (NGCI)

Wild Mushroom & Seasonal Vegetables Enchiladas 24

salsa verde, tomato sauce, crème fraîche, cheese (NGCI / VG)

Beef Adobo Fajita Bowl 28

charro beans, coriander & lime rice, piquillo peppers, guacamole, pico de gallo (NGCI)

Wild Mushroom Fajita Bowl 24

charro beans, coriander & lime rice, piquillo peppers, guacamole, pico de gallo (NGCI / VG)

ROCKS

(served with morita chilli sauce, charro beans, rice and tortilla)

Sirloin Steak (350gr) 42

piquillo peppers, wild mushrooms, Mexican chillies (NGCI)

Al Pastor Chicken Breast 32

mixed mushroom, spring onion (NGCI)

Mayan King Prawn 36

fennel salad, chargrilled lemon (NGCI)

Portobello Mushroom 28

nopales, charred broccolini, tomatillo salsa (NGCI / VG)

SIDES

(GF / VG)

Charred Broccolini 9

Street Corn, Halloumi, Togarashi 8.5

Lime & Coriander Sticky Rice 6.5

Charro Beans 6.5

Manchego Truffle Fries 9.5

Seasonal Green Leaf Salad 6.5

For food allergens and intolerances, please speak to a member of our team before placing your order. A full list of allergens is available on request. Some of our dishes are prepared using Non-Gluten Containing Ingredients (NGCI). While these ingredients do not contain gluten as part of their formulation, they may be handled, stored, or prepared in environments where gluten is present. As such, we cannot guarantee that these dishes are completely free from gluten and they may not be suitable for guests with coeliac disease or those requiring a strict gluten-free diet. (VG) - VEGAN

Prices are in GBP and includes VAT at the current rate.
A discretionary service charge of 13.5% will be added to your bill.