



TACOS

BEEF SHIN BIRRIA QUESA
10 HOUR CONSOMMÉ (GF) (2) 12

LAMB BIRRIA BOWL
HOUSE SALSA, CONSOMMÉ,
LAMB FAT TORTILLAS (3) (GF) 15

ANCHO GUINNESS PIG CHEEKS
SALSA ROJA,
PICKLED WHITE ONION (2) 12

BAJA FISH
GUACAMOLE, RED CABBAGE,
CHIPOTLE MAYO, PICKLED RADISH (2) 12

BAVETTE STEAK CARNE ASADA
ROASTED PEPPERS,
SALSA VERDE (2) (GF) 15

HONEY BUFFALO CHICKEN
GUACAMOLE, BLUE CHEESE,
APPLE & BACON BITS (2) 12

TEMPURA ENOKI MUSHROOM
KOREAN BBQ SAUCE,
CHIPOTLE SLAW (2) (VGN) 12

SMOKED HALLOUMI
HOT HONEY SESAME GLAZE,
KEBAB SHOP TAPENADE,
CONFIT GARLIC MAYO (S) (2) (V) 12

ROASTED CAULIFLOWER
CHIPOTLE MAYO, GUACAMOLE
& TORTILLA CRUMB (2) (VGN) 12

SPECIALS

TREACLE INFUSED PORK RIBEYE
FENNEL & PARSLEY SALAD,
SALSA ROJA (GF) 20

CACTUS & BURRATA
SWEET PICKLED CHILLIES,
SALSA MACHA, TORTILLA CRUMB 15

DOUBLE SMASH BURGER
BACON, AMERICAN CHEESE, CHIPOTLE MAYO,
JALEPENOS AND FRIES 16

SIDES

WILD VENISON CHORIZO QUESADILLA
HOT HONEY & FRIED SHALLOTS (1) 8

SALSA MACHA TOTS
CHIPOTLE MAYO (N) (VGN) 8

PADRON PEPPERS
(VGN) 4.5

FRENCH FRIES (VGN) 4.5

SWEET

CHURROS
ICE CREAM & CHOCOLATE SAUCE 7

PLEASE INFORM STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING
AS NOT ALL INGREDIENTS ARE LISTED.

THE MENU IS MADE UP OF SMALL PLATES DESIGNED FOR SHARING.

DISHES MAY ARRIVE AT DIFFERENT TIMES

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR TABLE
100% OF WHICH IS SHARED BETWEEN THE ENTIRE FOH AND KITCHEN TEAM