



NACHOS

Crisp corn tortilla chips, smothered with warm salsa, topped with melted cheddar cheese, sour cream, guacamole & sliced jalapeños:

HOUSE NACHOS (VO)(GFO) - 10.00

(Good for two to share)

NACHOS GRANDE (VO)(GFO) - 15.00

(Good for four to share)

LOADED FRIES

Skin on and sweet potato fries, melted cheese, sour cream, guacamole, & sliced jalapeños. Drizzled with a choice of BBQ sauce, chipotle mayonnaise, blue cheese mayonnaise, chimichurri mayonnaise, sweet jalapeño sauce OR mayonnaise (VO) 10.00

EXTRAS

Top a House Nachos/Top a Loaded Fries 2.50

Top a Nachos Grande 3.50 Choose from:

MEXICAN CHICKEN // REFRIED BEANS //

5 BEAN CHILLI // BBQ PULLED JACKFRUIT //

CARNITAS // TURKEY & SMOKED BACON CHILLI

Choose one of our 'chili-head' options for a spicy kick 1.50:

JALAPEÑO (MEDIUM) //

CHIPOTLE (SMOKED MEDIUM) // DE ARBOL (HOT) //

HABANERO (VERY HOT) // REAPER (EXTREME)

(VO) - Vegan option available (GFO) - gluten free option available. Please specify when ordering if you are a vegan or a coeliac. We prepare all our food in-house, but our kitchen is small, and whilst we work hard to provide allergen information for each of our dishes, we cannot guarantee that our food & drinks are allergen free. Unfortunately, we cannot guarantee that our fried gluten free or vegan items have been cooked in a dedicated fryer. Please ask a member of staff for more information

NACHOS AND BEER DEAL

MONDAY TO THURSDAY ALL DAY!

2 MEXICAN BEERS AND A HOUSE NACHOS
16.00

2 MEXICAN BEERS AND A NACHOS GRANDE
21.00

CHOOSE FROM

CORONA (BOTTLE)

SOL

DOS EQUIS

PACIFICO CLARA

MODELO ESPECIAL

SUBJECT TO AVAILABILITY
OFFER NOT VALID DURING DECEMBER



MEXICAN DRINKS COMBO

1 BOTTLED MEXICAN BEER, A SHOT OF
HOUSE TEQUILA & A CLASSIC MARGARITA

15.00

TAPAS & SMALL PLATES - 3 for 18.00

SNACK-CHOS (VO)(GFO)

A smaller portion of our house nachos - corn tortilla chips smothered with warm salsa, topped with melted cheddar cheese, sour cream, guacamole & sliced jalapeños 6.50

SALSA RANCHERA & CHIPS (VO)(GFO)

Homemade mild salsa with crisp corn tortilla chips 6.00

SALSA PICANTE & CHIPS (VO)(GFO)

Homemade spicy salsa with crisp corn tortilla chips 6.00

GUACAMOLE & CHIPS (VO)(GFO)

Homemade guacamole made with fresh avocados, red onion, lime, jalapeños & crisp corn tortilla chips 6.50

SOUR CREAM & CHIPS (VO)(GFO)

Set sour cream with crisp corn tortilla chips 6.00

EPAZOTE BLACK BEANS (VO)(GFO)

Black bean slow cooked with onions, garlic & epazote, served with sour cream and crisp flour tortillas 7.00

REFRIED BEANS & CHEESE (VO)(GFO)

A classic Tex-Mex dish bound & topped with melted cheese. Served with sour cream & crisp flour tortillas 7.00

JALAPEÑO POPPERS

Whole jalapeño peppers stuffed with herb & garlic cream cheese, coated in panko breadcrumbs & deep fried 7.00

OPEN PULLED PORK TACO

A 6" flour tortilla topped with pulled pork & cheese, served with shredded cos lettuce and mild jalapeño salsa 7.00

OPEN JACKFRUIT TACO (VO)

A 6" flour tortilla topped with pulled BBQ jackfruit & cheese, served with shredded cos lettuce & mild jalapeño salsa 7.00

BBQ SPARE RIBS (GFO)

Oven roasted pork back ribs cooked in hickory BBQ sauce 7.00

CHICKEN & RED PEPPER DE ARBOL (GFO)

Shredded chicken breast & red peppers tossed in a cream, tomato, coriander, agave & de arbol chili sauce, served on fried flour tortilla strips & spinach 7.00

CAULI 'WINGS' (VO)

Crispy coated cauliflower florets in a Louisiana style hot sauce, drizzled with chimichurri mayonnaise 7.00

CHICKEN WINGS

Crispy coated chicken wings in a Louisiana style hot sauce, topped with blue cheese mayonnaise 7.00

CREAMY ANCHO CHILLI GARLIC MUSHROOMS (VO)

Mushrooms cooked in a creamy sauce with garlic, ancho chilis & oat milk, served with toasted ciabatta 7.00

CHILLI CON QUESO (VO)

Seared chunks of halloumi cheese & black beans in a heavy, bitter-sweet chili sauce made from ancho, passilla & chipotle chillies, dark beer & lime juice. Served with crisp fried flour tortillas, sour cream, & jalapeños 7.00

LAMB BIRRIA TACO

Lamb leg braised in beer & Guadilo, pasilla, & ancho chillies then fried in a soft flour tortilla taco with cheese 7.00

GAMBAS PIL PIL (GFO)

Tiger prawns pan-fried with garlic & chilli, served with toasted ciabatta 7.00

FISHCAKES BITES

White fish, smoked salmon, guadillo chillies & mashed potato coated in panko breadcrumbs and deep fried, with sweet jalapeño sauce 7.00

PORK MEATBALLS

Cooked in a rich tomato & habanero chilli sauce topped with cheese 7.00

HALLOUMI FRIES

Deep fried strips of halloumi cheese served with chipotle mayonnaise 7.00

BURRITOS & MORE

Each served with a filling of your choice from the following:

REFRIED BEANS // MEXICAN CHICKEN // 5 BEAN VEGI CHILLI //
CARNITAS // BBQ PULLED JACKFRUIT // TURKEY & SMOKED BACON CHILLI

BURRITOS (VO) (GFO)

Two 10" flour tortillas with your choice of filling & cheese, served on a bed of rice with shredded lettuce, sour cream & jalapeños 16.00

ADD MELTED CHEESE - 1.50

CHIMI-CHANGAS (VO)

Two 10" flour tortillas with your choice of filling & cheese, then deep fried until golden & crisp. Served on a bed of rice with shredded lettuce, sour cream, & jalapeños 16.00

GO LIGHT - Swap your second chimi-changa or burrito for house salad & pay just 13.00

ENCHILADAS (VO) (GFO)

A 12" open ended flour tortilla filled with rice & your choice of filling, topped with our homemade enchilada sauce & cheese, then baked. Served with fried flour tortilla triangles, sour cream & jalapeños 16.00

CHILLI BASKET (VO) (GFO)

A crispy flour tortilla basket with your choice of filling, served on a bed of rice & topped with sour cream & jalapeños 16.00

ADD MELTED CHEESE - 1.50

Choose one of our 'chili-head' options for a spicy kick 1.50:

JALAPEÑO (MEDIUM) // CHIPOTLE (SMOKED MEDIUM) // DE ARBOL (HOT) // HABANERO (VERY HOT) // REAPER (EXTREME)

SIDES

MIXED SKIN ON & SWEET POTATO FRIES - 5.00

MIXED RICE (VO) (GFO) - 4.00

SOUR CREAM (GFO) - 2.50

GUACAMOLE (VO) (GFO) - 3.00

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COB OF CORN (VO) (GFO) - 4.00

MIXED GREENS (VO) (GFO) - 4.50

CORN TORTILLA CHIPS (VO) (GFO) - 3.00

FRIED FLOUR TORTILLA CHIPS (VO) - 3.00

BATTERED CHICKEN STRIPS - 5.50

SLICED JALAPEÑOS (VO) (GFO) - 3.00

4 SOFT FLOUR TORTILLAS (VO) - 3.00

HOUSE SALAD (VO) (GFO) - 4.00

REFRIED BEANS (VO) (GFO) - 4.00

LOADED FRIES - Skin on and sweet potato fries, melted cheese, sour cream, guacamole, sliced jalapeños. Drizzled with a choice of BBQ sauce, chipotle mayonnaise, blue cheese mayonnaise, chimichurri, sweet jalapeño sauce OR mayonnaise (VO) 10.00

Great for sharing! Flip the page and check out extra topping options 

MAINS

DE ARBOL QUESADILLA STACK (VO)

Spinach, mixed vegetables, peppers & cheese layered between toasted flour tortillas & creamy tomato, coriander, agave & de arbol chili sauce, topped with sour cream & jalapeños. Served with mixed rice 14.00

ADD PULLED CHICKEN 2.50

CAJUN CHICKEN (GFO)

A breast of tender Cajun marinated chicken with house salad & skin on fries 14.00

CHICKEN STRIPS WRAP

A 12" flour tortilla wrapped around battered strips of fajita marinated chicken, lettuce, cheese & chipotle mayonnaise served with skin on fries & house salad 14.00

SOFT SHELL TACOS (VO)

Three charred 6" flour tortillas, filled with cos lettuce, salsa, cheese & your choice of filling. Served with house salad & dressed with mustard vinaigrette. Choose one of the following: 15.00

- PULLED PORK & BBQ SAUCE
- CAJUN CHICKEN BREAST & CHIPOTLE MAYONNAISE
- BBQ PULLED JACKFRUIT & SWEET JALAPENO SAUCE (VO)

JAMBALAYA

A traditional Cajun dish consisting of off the bone ham, spicy chorizo, tiger prawns, pork chunks & mixed peppers in a mildly spiced tomato sauce, served on a bed of rice with fried flour tortilla triangles & charred corn, topped with breaded prawns 16.50

MEATBALL CIABATTA

A toasted ciabatta loaded with our pork meatballs in habanero chili tomato sauce, topped with melted cheese, served with house salad 14.00

CRISPY CAULIFLOWER WRAP (VO)

A 12" flour tortilla wrapped around crispy coated cauliflower, chimichurri mayonnaise, lettuce, & cheese. Served with skin on fries & house salad 14.00

Spice up anything! 1.50:

JALAPEÑO (MEDIUM)
CHIPOTLE (SMOKED MEDIUM)
DE ARBOL (HOT)
HABANERO (VERY HOT)
REAPER (EXTREME)



FAJITAS

Specially marinated in a blend of Mexican herbs, spices & citrus juices. Served on a sizzling skillet with a bed of caramelised onions & mixed peppers. Accompanied by shredded lettuce, salsa, sour cream, guacamole & grated cheese with four warm flour tortillas on the side. Choose from:

MARINATED CHICKEN STRIPS - 19.00

MARINATED TIGER PRAWNS - 19.00

HALLOUMI - 19.00

CRISPY WILD MUSHROOMS (VO) - 19.00

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