TACOS

BUILD-YOUR-OWN

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FLOUR OR CORN TORTILLAS
PICKLED RED ONION, GUACAMOLE, SOUR CREAM,
PICO DE GALLO, ROAST TOMATO SALSA
AND SHREDDED GREENS.

CHOOSE FROM ONE OF THE FOLLOWING FILLINGS:

INITIAL BRAISED LAMB TACOS

ACHIOTE BRAISED LAMB WITH A ROASTED YELLOW PEPPER SALSA AND MINT INFUSED SOUR CREAM. SERVED ON 3 SOFT BLUE CORN TORTILLAS.

MISS GRILLED FISH TACOS

CHIPOTLE AND LIME MARINATED GRILLED FISH, SERVED ON 3 SOFT CORN TORTILLAS WITH A MANGO HABANERO SALSA AND RED CABBAGE SLAW.

ENEX O SPICED CAULIFLOWER AND CHICKPEA TACOS

CUMIN AND SMOKED PAPRIKA ROASTED CAULIFLOWER WITH TOASTED CHICKPEAS, LIME CRÊME, SHAVED RED CABBAGE, ROAST PEANUT AND ARBOL CHILLI SALSA. SERVED ON 3 SOFT CORN TORTILLAS.

PORK CARNITAS

ROAST TOMATO AND SERRANO CHILLI SAUCE. TWICE-ROASTED PULLED PORK AND SEASONAL SALSAS. SERVED ON 3 SOFT CORN TORTILLAS.

MEX PRAWN TACOS

LIME AND SMOKED PAPRIKA GRILLED PRAWNS. WITH SHREDDED LETTUCE AND A ROAST PEANUT AND GAUJILLO CHILLI SALSA. SERVED ON 3 SOFT CORN TORTILLAS.

CHILORIO PORK

TWICE COOKED PORK SHOULDER, ROASTED GARLIC AND CHILLI PASTE, MEXICAN ORIGANUM, PAPRIKA AND ARBOL CHILLI (HOT). 100

98

90

85

110

135

LINE FISH

LIGHTLY BATTERED WITH FLAVOURS OF GARLIC, CHILLI AND CORIANDER

GRILLED CHICKEN

90 MARINATED IN CHILLI, CORIANDER, GARLIC AND LEMON.

EXECUTE O ROASTED WINTER VEGETABLES

ROASTED WINTER VEGETABLES WITH TOASTED CUMIN AND CAYENNE PEPPER. SERVED WITH CRUMBLED CHIPOTLE FETA

175

STARTERS

© CHILLI RELLENOS 5 FOR 55 5 FOR 65 SMOKED JALAPENOS STUFFED WITH QUESO FRESCO AND SERVED WITH GUACAMOLE. CALAMARES A LA SARTÉN PAN-SEARED SQUID, CHILLI, LIME AND CORIANDER.

CORIANDER. ENSE CEVICHE A LA GORDITAS

FINELY DICED FRESH LINEFISH, MARINATED IN LIME JUICE, SERRANO CHILLIES, RED ONION, GINGER AND

CEVICHE

THINLY SLICED GAME FISH, MARINATED IN LIME JUICE. SERVED WITH SMOKED JALAPENO SAUCE, CRÉME FRAICHE, BLACK BEAN PUREE, PICKLED RED ONION AND GORDITAS.

INDICATO SWEET POTATO TAQUITOS 50

SWEET POTATO AND SOFT FETA WRAPPED IN CORN TORTILLAS- FRIED AND TOPPED WITH A JALAPENO AND GINGER SAUCE. SPICED SOUR CREAM AND ARBOL CHILLIES.

SALADS

NEW	0	ROAST	WINTER	VEGETABLES
ROAST	W	INTER VE	GETABLES.	CORIANDER & ALMOND
PESTO	S	HREDDED	SWISS CHA	ARD AND
TOAST	ED	SEEDS.		

70

65

TOMATO, CUCUMBER, SPRING ONION, BABY RADISH AND TOASTED SPICED CHICKPEAS, SERVED WITH TORN GORDITAS AND A YOGHURT & CORIANDER DRESSING.

SIDES

68

GUACAMOLE	14	FLOUR TORTILLAS (2)	15
PICKLED RED ONIONS	8	CORN TORTILLAS (3)	15
SOUR CREAM	12	CHILLI SALSA	10
TOMATO SALSA	12	GREEN RICE	15
FRESH LIMES	12	REFRIED BEANS	15

DRINKS

ESPRESSO, DOUBLE ESPRESSO, CAPPUCCINO, LATTÉ, FLAT WHITE, HOT CHOCOLATE, ICED COFFEE

ENGLISH BREAKFAST, EARL GREY, ROOIBOS, HERBAL OR FRUIT TEAS (PLS ASK YOUR WAITRON WHICH ONES ARE AVAILABLE)

COKE, COKE LIGHT, COKE ZERO, FANTA, SPRITE APPLETIZER, RED GRAPETISER BOS ICE TEA LEMON & PEACH WATER, STILL & SPARKLING (500ML & 750ML)

MEXICAN - COLD

MEXICAN HORCHATA

COLD DRINK MADE OF RICE, ALMONDS, CINNAMON. LIME ZEST & SUGAR, RUMOURED TO BE A GREAT CURE FOR A HANGOVER!

AGUA FRESCA

THESE COOL DRINKS ARE MADE WITH WATER, FRESH FRUIT OF THE DAY & A DASH OF SYRUP IF NEEDED. PLEASE ASK YOUR WAITRON FOR THE FRUIT OF THE DAY.

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MEXICAN - HOT

MEXICAN INSPIRED HOT CHOCOLATE

100% ORGANIC COCO FAIR HOT CHOCOLATE. FLAVOURED WITH ALMONDS & CINNAMON.

RETAIL

20

22

EL NINO HOT SAUCE	3.
EL PADRE HOT SAUCE	3
CHOLITA HOT SAUCE	33
CABRON HOT SAUCE	33
CHIPOTLES IN ADOBO	6
SMOKED JALEPENOS IN ADOBO	5
EL BURRO T-SHIRT	200
EL BURRO I-SHIRI	20

MAINS

CORN TORTILLAS

XIXX STEAK QUESADILLA 120 PAN-SEARED RIB-EYE STEAK IN A ROASTED TOMATO CHICKEN MOLE POBLANO 108 AND CHILLI SALSA WITH QUESO FRESCO, SERVED IN 3. THE NATIONAL DISH OF MEXICO, TENDER DEBONED SOFT CORN TORTILLAS WITH GRILLED LIME CHICKEN IN A ROAST TOMATO AND DARK COUVERTURE CHOCOLATE SAUCE WITH TOASTED **EXECUTE** O AUBERGINE, ARTICHOKE AND ALMONDS AND SPICES. SERVED WITH GREEN RICE. SPINACH QUESADILLA 90 REFRIED BEANS AND PICKLED RED ONIONS. GRILLED AUBERGINE AND ARTICHOKE HEARTS. SAUTEED SPINACH AND QUESO FRESCO SERVED IN 2 ENEX CARNE ASADA 145 FLOUR TORTILLAS WITH GRILLED LIME. FREE-RANGE RIB-EYE STEAK SERVED ON CRUSHED NEW POTATOES WITH SOUR CREAM, ROASTED GARLIC. PICKLED JALAPENOS AND A TOMATO SALSA XXXX LINEFISH 145 LINEFISH MARINATED IN GINGER, ARBOL CHILLI DESSERTS AND PRESERVED LEMON- GRILLED AND SERVED ON CRUSHED POTATOES WITH GRILLED BROCCOLI AND A SAUCE OF ROAST GARLIC AND LEMON BUTTER. **ENCHILADAS ROJO** 95 FILLED FLOUR TORTILLAS WITH SLOW-ROASTED DARK CHOCOLATE FONDANT 60 DEBONED CHICKEN, COVERED WITH ROASTED TOMATO 72% DARK CHOCOLATE FONDANT SERVED WITH AND CHILLI SAUCE, QUESO FRESCO AND GRATINATED. ALMOND & HONEY CRUMBLE AND VANILLA ICE CREAM. SERVED WITH SOUR CREAM AND CORIANDER. CHURROS 45 CHORIZO QUESADILLA 110 MEXICAN DONUTS AND CHOCOLATE SAUCE MEXICAN INSPIRED CHORIZO, QUESO FRESCO, RED. ONION AND CHIMICHURRI SALSA, SERVED IN 3 SOFT LAS PALETAS 2 FOR R45

CHICKEN QUESADILLA

GRILLED CHICKEN IN A CHIPOTLE CHILLI AND SMOKED

JALEPENO TOMATO SAUCE SERVED IN 2 FLOUR

TORTILLAS WITH A SIDE OF SOUR CREAM.

MEXICAN ICE POPS, DAILY FLAVOURS.