



TACO TUESDAY



Complementary cantina chips and salsa on arrival.

ALL TACOS \$4 ON A CORN TORTILLA. BUILD THEM HOW YOU LIKE.

PICK A FILLING

12 HR BRAISED BEEF CHEEK
HOUSE MADE PORK CHORIZO
CHARRED POBLANO AND QUESO OAXACA (V)

ADD TOPPING \$1 each

ONION, CILANTRO AND LIME (VE)
MEXI SLAW (VE)
BLACK BEANS (VE)
QUESO FRESCO (V)

SIDES OF SAUCE \$2 each

CHIPOTLE MAYO (DF)
SOUR CREAM (V)
PICO DE GALLO (VE)

CHILLI JAM (VE)
CILANTRO CREAMA (VE)
SALSA ROJA (VE)

DESSERTS

Churros (V) 16
Chocolate ganache
and dulce de leche.

Flourless Chocolate Cake (GF, V) 16
Dark chocolate cake flavoured
with hints of cinnamon,
sprinkled with icing sugar.
Served with swirled dulce de
leche vanilla ice cream.

Mango Sorbet (GF, DF, V, VE) 12
Served with chamoy sauce and
tajin.

Lime & Mint Caramel Flan (GF, V) 16
Creamy flan with zesty lime and fresh
mint flavours, made in-house and
topped with lime zest.

ADDITIONAL BITES

Guacamole (GF, VE, V, DF) 18
Freshly made guacamole with house made corn chips.

Banditos Fried Chicken (GF) 20
Buttermilk fried chicken pieces dusted in chipotle salt
with cilantro crema, chipotle aioli and house made pickles.

Patatas Bravas (GF, V) 14
Golden fried potatoes with salsa roja and chipotle
aioli.

Ceviche (GF, DF) 22
Fresh market fish marinated in lime and tossed
with mango salsa served with house made corn chips.

NOTE: All items on create your own are gluten free but may contain traces due to cross contamination, the complimentary bar chips are not gluten free please talk to the wait staff for a substitute.