



## TAPAS - 3 for 16.00

### 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 5.50

### CHILLI CON QUESO (VO)

Seared chunks of halloumi cheese & black beans in a heavy, bitter-sweet chilli sauce made from ancho, passilla & chipotle chillies, dark beer & lime juice. Served with crisp fried flour tortillas, sour cream, & jalapeños 6.25

### GAMBAS PIL PIL (GFO)

Tiger prawns pan-fried with garlic & chilli, served with toasted ciabatta 6.50

### OPEN PULLED PORK TACO

A 6" flour tortilla topped with pulled pork & cheese, served with shredded cos lettuce and mild jalapeño salsa 6.25

### OPEN JACKFRUIT TACO (VO)

A 6" flour tortilla topped with pulled jackfruit chilli cheese, served with shredded cos lettuce and mild jalapeño salsa 6.25

### HALLOUMI FRIES

Deep fried strips of halloumi cheese served with chipotle mayonnaise 6.50

### JALAPEÑO POPPERS

Whole jalapeño peppers stuffed with herb & garlic cream cheese, coated in panko breadcrumbs & deep fried 6.25

### CHICKEN & RED PEPPER DE ARBOL (GFO)

Shredded chicken breast & red peppers tossed in a cream, tomato, coriander, agave & de arbol chilli sauce, served on fried flour tortilla strips & spinach 6.25

### CAULI 'WINGS' (VO)

Crispy coated cauliflower florettes in a Louisiana style sauce, drizzled with chimichurri 6.25

### CHICKEN WINGS

Crispy coated chicken wings in a Louisiana style sauce, topped with blue cheese mayonnaise 6.50

### CATALAN SPINACH (GFO)

Our version of the traditional Catalan dish of spinach, cream, toasted pine nuts, raisins, parmesan & nutmeg. Served with triangles of fried flour tortillas 6.25

### CREAMY ANCHO CHILLI GARLIC MUSHROOMS (VO)

Mushrooms cooked in a creamy sauce with garlic, ancho chillis & oat milk, served with toasted ciabatta 6.25

### PORK MEATBALLS

Cooked in a rich tomato & habanero chilli sauce topped with cheese 6.50

### REFRIED BEANS & CHEESE (VO)(GFO)

A classic Tex-Mex dish bound & topped with melted cheese. Served with sour cream & crisp flour tortillas 6.25

(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  
13.00

2 MEXICAN BEERS AND A NACHOS GRANDE  
17.00

CHOOSE FROM

CORONA (BOTTLE)

SOL

DOS EQUIS

PACIFICO CLARA

MODELO ESPECIAL

SUBJECT TO AVAILABILITY  
OFFER NOT VALID DURING DECEMBER



## NACHOS

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

HOUSE NACHOS(VO)(GFO)-7.00

NACHOS GRANDE(VO)(GFO)-11.00

## 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) 8.50

### WHY NOT ADD SOMETHING EXTRA?

Top a House Nachos/Top a Loaded Fries 2.00

Top a Nachos Grande 3.00 Choose from:

MEXICAN CHICKEN // CARNITAS // BLACK BEANS

5 BEAN CHILLI // REFRIED BEANS //

JACKFRUIT CHILLI // TURKEY & SMOKED BACON CHILLI

Choose one of our 'chilli-head' options for a spicy kick 1.00:

JALAPEÑO (HOT) // CHIPOTLE (SMOKED HOT) //

DE ARBOL (VERY HOT) // HABANERO (VERY HOT)

## APPETIZERS

### SALSA RANCHERA & CHIPS (VO)(GFO)

Homemade mild salsa with crisp corn tortilla chips 4.00

### SALSA PICANTE & CHIPS (VO)(GFO)

Homemade spicy salsa with crisp corn tortilla chips 4.00

### GUACAMOLE & CHIPS (VO)(GFO)

Homemade guacamole made with fresh avocados, red onion, lime, jalapeños & crisp corn tortilla chips 4.75

### SOUR CREAM & CHIPS (VO)(GFO)

Set sour cream with crisp corn tortilla chips 4.00

### TRICOLOUR DIP (VO)(GFO)

A trio of fresh salsa, cool sour cream & guacamole with crisp corn tortilla chips 4.75

## FAJITAS (fa-heet-ahs)

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 - 17.50

MARINATED TIGER PRAWNS - 18.00

HALLOUMI - 17.00

FIELD MUSHROOMS (VO) - 16.00

SMOKED TOFU (VO) - 17.50

## BURRITOS & MORE

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

REFRIED BEANS // MEXICAN CHICKEN // 5 BEAN VEGI CHILLI // LAMB CHILLI // CARNITAS // STILTON & CIDER MUSHROOMS // TRADITIONAL BLACK BEANS // JACKFRUIT CHILLI // TURKEY & SMOKED BACON CHILLI

### BURRITOS (VO) (GFO)

Two 10" flour tortillas crammed with cheese & your choice of filling, served on a bed of rice with shredded lettuce, sour cream & jalapeños 15.00  
ADD MELTED CHEESE - 1.00

### CHIMI-CHANGAS (VO)

Two 10" flour tortillas crammed with cheese & your choice of filling, then deep fried until golden & crisp. Served on a bed of rice with shredded lettuce, sour cream, & jalapeños 15.00

**GO LIGHT** Downsize your chilli basket, or swap your second chimi-changa or burrito for house salad & pay just 12.00

### ENCHILADAS (VO) (GFO)

A 12" open ended flour tortilla filled with rice, cheese & your choice of filling, topped with our homemade enchilada sauce & cheese, then baked. Served with fried flour tortilla triangles, sour cream & jalapeños 15.00

1.00 surcharge for lamb with this dish

### 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 15.00

ADD MELTED CHEESE - 1.00

1.00 surcharge for lamb with this dish

Choose one of our 'chilli-head' options for a spicy kick 1.00:

JALAPEÑO (HOT) // CHIPOTLE (SMOKED HOT) // DE ARBOL (VERY HOT) // HABANERO (VERY HOT)



## MEAT FREE MONDAYS

Get 10% off your Main course on Mondays if you choose to go meat free!

Offer not available during December

## SIDES

MIXED SKIN ON & SWEET POTATO FRIES - 4.00

MIXED RICE (VO) (GFO) - 3.50

RICE WITH BLACK BEANS & PEAS (VO) (GFO) - 4.00

HALLOUMI - 4.00

MEXICAN BLACK BEANS (VO) (GFO) - 3.50

SOUR CREAM (GFO) - small-1.50 large-2.50

GUACAMOLE (VO) (GFO) - small-1.75 large-2.75

CORN TORTILLA CHIPS (VO) (GFO) - 2.00

FRIED FLOUR TORTILLA CHIPS (VO) - 2.00

BATTERED CHICKEN STRIPS - 5.00

SLICED JALAPEÑOS (VO) (GFO) - 2.50

4 SOFT FLOUR TORTILLAS (VO) - 2.00

HOUSE SALAD (VO) (GFO) - 3.50

REFRIED BEANS (VO) (GFO) - 3.50

MIXED GREENS (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) 8.50

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

## MAINS

### 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 15.00

### CHARGRILLED or CAJUN CHICKEN (GFO)

A breast of tender grilled chicken, served with or without Cajun seasoning with house salad & skin on fries 13.50

### CATALAN CHICKEN (GFO)

A griddled chicken breast served on baby spinach leaves & fried tortilla strips, topped with a sauce of garlic, parmesan, cream, spinach, raisins & toasted pine nuts. Served with house salad & skin on fries 15.50

### CHICAGO STYLE RIBS (GFO)

Succulent oven roasted pork back ribs, marinated in our New Mexico barbecue sauce, served with skin on fries & charred corn

WHOLE RACK 18.50

HALF RACK 13.50

### MARKET FISH

Dish changes regularly. See staff for details 16.00

### VERDURA FRITA (VO)

Pan fried mixed peppers, mushrooms, mixed greens, fresh coriander & rice, with hand-cut beetroot & carrot crisps, ancho & mushroom sauce, topped with a fried egg 13.00

Spice up anything! 1.00:  
JALAPEÑO (HOT)  
CHIPOTLE (SMOKED HOT)  
DE ARBOL (VERY HOT)  
HABANERO (VERY HOT)

### DE ARBOL QUESADILLA STACK

Spinach, mixed vegetables, peppers & cheese layered between toasted flour tortillas & creamy tomato, coriander, agave & de arbol chilli sauce, topped with sour cream & jalapeños. Served with mixed rice 13.50

ADD PULLED CHICKEN 2.00

### MEATBALL CIABATTA

A toasted ciabatta loaded with our pork meatballs in habanero chilli tomato sauce, topped with melted cheese, served with house salad 12.50

### 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 12.50

### CRISPY CAULIFLOWER WRAP (VO)

A 12" flour tortilla wrapped around crispy coated cauliflower, chimichurri, lettuce, & cheese. Served with skin on fries & house salad 12.50

### CHICKEN CHIMICHURRI

A cajun-marinated chicken breast served with asparagus & rice with peas & black beans, dressed with chimichurri 15.50

### SOFT SHELL TACOS (VO)

Three charred 6" flour tortillas, filled with cos lettuce, guacamole, cheese & your choice of filling. Served with house salad & dressed with tequila vinaigrette. Choose one of the following: 14.50

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

(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