



## 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) **12.00**

**EXTRAS** Choose from:

Top a House Nachos / Top a Loaded Fries **2.50**

Top a Nachos Grande **3.50**

MEXICAN CHICKEN // REFRIED BEANS //

BRAISED BLACK BEAN // 5 BEAN CHILLI //

CARNITAS // TURKEY & SMOKED BACON CHILLI

Choose one of our 'chili-head' options for a spicy kick **2.00**:

JALAPEÑO (MEDIUM) //

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

HABANERO (VERY HOT) // REAPER (EXTREME)

## 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 **6.50**

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

Homemade spicy salsa with crisp corn tortilla chips **6.50**

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

Homemade guacamole made with fresh avocados, red onion, lime, jalapeños & crisp corn tortilla chips **7.00**

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

Set sour cream with crisp corn tortilla chips **6.50**

### CREAMED CORN DIP (GFO)

A classic Creole dish of whipped corn, cream cheese, jalapenos and crisp flour tortillas to serve **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**

### OPEN BAJA FISH TACO

A 6" flour tortilla topped with a lightly spiced battered white fish, cheese, served with shredded cos lettuce and sweet jalapeño sauce **7.00**

### OPEN PULLED PORK TACO

A 6" flour tortilla topped with pulled pork, cheese, served with shredded cos lettuce and bbq sauce **7.00**

### OPEN BRAISED BLACK BEAN TACO (VO)

A 6" flour tortilla topped with our braised black beans, cheese, served with shredded cos lettuce and chimichurri mayo **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 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, pasilla & 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 guajillo, 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**

### JALAPEÑO POPPERS

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

(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

## BURRITOS & MORE

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

REFRIED BEANS // MEXICAN CHICKEN // 5 BEAN VEGI CHILLI //

CARNITAS (PULLED PORK) // BRAISED BLACK BEANS // 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 17.00

ADD MELTED CHEESE - 2.00

### 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 17.00

GO LIGHT - Swap your second chimi-changa or burrito for house salad & pay just 14.00

### 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 & jalapeños 17.00

### 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 17.00

ADD MELTED CHEESE - 2.00

Choose one of our 'chili-head' options for a spicy kick 2.00:

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) - 3.00

GUACAMOLE (VO) (GFO) - 3.50

FLAG slasa, sour cream & guacamole (VO) (GFO) - 4.50

COB OF CORN (VO) (GFO) - 4.50

MIXED GREENS (VO) (GFO) - 5.00

CORN TORTILLA CHIPS (VO) (GFO) - 3.00

FRIED FLOUR TORTILLA CHIPS (VO) - 3.00

RAINBOW COLESLAW (GFO) - 4.00

SLICED JALAPEÑOS (VO) (GFO) - 3.00

4 SOFT FLOUR TORTILLAS (VO) - 3.00

HOUSE SALAD (VO) (GFO) - 4.00

REFRIED BEANS (VO) (GFO) - 4.50

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) 12.00

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 & jalapenos. Served with mixed rice 15.00

ADD PULLED CHICKEN 2.50

### CAJUN FRIED CHICKEN

2 deep south style Cajun battered chicken thighs, jalapeno spiced cream corn puree served with rainbow slaw and skin on fries 15.00

### CHICKEN STRIPS WRAP

A 12" flour tortilla wrapped around battered strips of Cajun marinated chicken, lettuce, cheese & chipotle mayonnaise served with skin on fries & house salad 15.00

### SOFT SHELL TACOS (VO)

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

- PULLED PORK & BBQ SAUCE - 16.00
- BAJA BATTERED WHITE FISH & SWEET JALAPENO SAUCE - 17.00
- BRAISED BLACK BEAN & CHIMICHURRI MAYO (VO) - 15.00

### 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 17.50

### MEATBALL CIABATTA

A toasted ciabatta loaded with our pork meatballs in habanero chili tomato sauce, topped with melted cheese, served with house salad and skin on fries 15.00

### CRISPY WILD MUSHROOM WRAP (VO)

A 12" flour tortilla wrapped around crispy coated mushrooms, blue cheese mayonnaise, lettuce, & cheese. Served with skin on fries & house salad 15.00

Spice up anything! 2.00:

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



## FAJITAS - 20.00

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

MARINATED TIGER PRAWNS

HALLOUMI

CRISPY WILD MUSHROOMS (VO)

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