



Christmas Menu

Tortilla chips & salsa to share

Starters

Sopa Azteca

A Traditional Mexican tomato-based soup with epazote, crispy tortilla strips, avocado, pasilla chilli, cheese and crema.

Fresh Crab tostada

Shredded white crab in a chipotle mayonnaise with pickled fennel on a crispy corn tortilla.

Chicken mole empanadas

Handmade empanadas filled with shredded chicken, cheese with a mole sauce.

Mains

Barbacoa De Res

Slow braised beef short rib in ancho & guajillo chilli sauce served with roasted baby chilli potatoes and melted cheese.

Salmon al Pibil

Salmon (cooked in banana leaf with bitter Seville orange, achiote, charred garlic and a host of other spices) with green rice and salad.

Charred Cabbage Adobada

A wedge of cabbage braised in a guajillo and epazote adobo, then charred with feta and crema, served with warm corn tortillas, rice and salad. (V/ VGN/ GF)

Dessert

Arroz con Leche

A spiced rice pudding burlee .(VGN)

Boho Gelato chocolate ice-cream topped with Ojo de Dios Mezcal coffee liqueur.

2 Course £28

3 Course £35

Including a Christmas margarita shot