

# FEASTING MENU

All dishes are served to share family style & are made in house daily using specialty Mexican ingredients & traditional cooking methods. The dishes are inspired by the cuisines from across the regions of Mexico which are among the most biodiverse in the world & have distinctive & unique culinary heritages

## UPON ARRIVAL

Guacamole & grasshoppers, house made salsas

## BOTANAS

**Tlayuda** with avocado leaf black beans & cheese

**Tuna Tostada** sashimi grade tuna, arbol, sesame seeds, tamari, avocado

## ANTOJITOS MEXICANOS

**Pork Belly Taco** Hertfordshire pork, chicharron & tomatillo salsa

**Beef Barbacoa Taco** 8-hour braised beef, pasilla, pickled radish

## AL CARBON PLATOS Y GUISADOS

**Grilled Octopus & Plantain Tetela** chintexcle, guacachile & chorizo

**Bone in Short Rib** with mole Oaxaqueño, served with corn tortillas

## SIDES

Mexican rice, black beans with avocado leaf, cactus slaw

## DESSERTS

**Warm Banana Bread** butterscotch sauce & vanilla ice cream

**Churros** cinnamon, sugar, cajeta

£38 per person

Please inform your server of any allergies. While we do take care to avoid cross contamination, we cannot guarantee the absence of any allergen in our food