

COCKTAILS

All 20

Santa Anna

Enemigo '89 Cristalino Tequila, Chilli Sweet & Sour, Salty Papaya Water, Lime Oils

Mazunte

Eminente 7 Rum, Green Chartreuse, Home-Made Verdita, Agave Essence, Egg White

Annabel's Margarita

*Maestro Dobel Diamante Tequila, Muyu Chinotto Nero Liqueur,
Italicus Rosolio di Bergamotto Liqueur, Lime*

Fuego Lento

*The Lost Explorer Espadin Mezcal Infused with Hoja Santa, Suze,
Cocchi di Torino Vermouth Infused with Guajillo & Chipotle,
Muyu Vetiver Gris, Rosemary Essence*

Noche Mistica

*Demonio de Los Andes Pisco, Lillet Blanc, Fernet Branca,
Pineapple & Beetroot Shrub, Ginger Ale*

Media Luna

*Etereo Plata Tequila Infused with Lemongrass, Tio Pepe Fino Sherry, Coconut & Lemon
Thyme Cordial, Coconut Water Infused with Lime*

Agua de Sandia

*Monkey 47 Sloe Gin Infused with Maracuya, Lillet Rose,
Watermelon & Ancho Chamoy, Parafante Fig Leaf Liqueur, Campari*

Annabel's Michelada

Belvedere Vodka Infused with Habanero, Annabel's Spicy Mix, Annabel's Lore Beer

Codigo Antiguo

*Codigo 1530 Rosa Tequila, Del Maguey Vida Mezcal, Agave Extract,
Cacao Blanc & Tonka Bean Liqueur, Eucalyptus & Bitters*

Paloma Picante

*Patron Silver Tequila, Jalapeno Strawberry Cordial, Citrus,
Two Keys Pink Grapefruit Soda*

For allergy and nutritional information please scan the QR Code



BOTANAS / SNACKS

Guacamole (vg) 15
avocado, pistachos, guacachile salsa

Tostadas & Salsas (vg) 10
corn crispy tortillas & chef's selection of salsas

Elotito al Carbón (v) 11
baby corn, butter, yuzu & cotija cheese

Croqueta de Elote (v) 7.5
sweetcorn, cheese & truffle honey

MAR Y TIERRA TAQUITOS

Crispy Taco Selection 19

Atún
*tuna, chipotle,
avocado & leeks*

Carne de Vaca
*wagyu, red salsa,
pickled onions mexican*

Huitlacoche
*mexican truffle, white corn
& tomatillo*

COMPARTIR / SHARING

Ceviche de Robalo 17
seabass, tiger milk, sweet potatoes, corn

Ceviche Vegetariano (vg) 13
vegetable tiger milk, cauliflower & courgettes

Aguachile de Camaron y Frutas 22
mango, prawns, basil, avocado marinated in green aguacile

Anticucho de Pulpo 18
grilled octopus & chorizo aioli

Ensalada de Quinoa y Citricos (vg) 15
black quinoa, heritage tomatoes, citrus

Ensalada Mexicana (vg) 10
red cabbage, beans sprouts, peanuts, green mango

MASA / TACOS

Quesadilla de Short Rib 18
soft tortilla, braised short ribs, pico de gallo & cheese

Quesadilla de Hongos (v) 15
grilled soft tortilla, wild mushrooms & cheese

Taco de Pescado 15
cabbage taco, seabass & crispy chipotle macha

Carnitas 18
corn tortilla, slow cooked pork belly & green salsa

Tostada de Callo 22
*crispy tortilla, scallops, sweet peppers,
avocado & finger lime*

FUERTES / MAINS

Pollo Pibil 28
*chicken breast, xnipec,
achiote dressing*

Carne Asada 50
*aged rib eye & mexican rub,
grill onions, habanero oil*

Halibut al Ajillo 40
*halibut, guajillo chilli,
corn & garlic*

GUARNICIÓN / SIDES

Pico de Gallo (vg) 9
*traditional mexican
tomato salad*

Ensalada Tibia de Frijoles (vg) 10.5
*white beans, tomatoes, lime,
habanero ash & oregano*

Mole Verde y Broccoli (vg) 13
*green almond mole, broccoli,
smoked almonds & balsamic*

POSTRES / DESSERTS

Helados de la casa (vg) 12
selection of vegan sorbet & ice cream

Churros (v) 13
*fried dough rompo cream, cajeta
& tonka bean ice cream*

Margarita (v) 13
tequila cream, lime granite, citrus jelly & meringues

Platanos con Crema (v) 13
*confit banana, banana and rum ice cream,
cream fresh & cacao*

(v) = vegetarian | (vg) = vegan

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include VAT