

COCKTAILS

Annabel's Margarita 20

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

Tepito Sour 17

*Belvedere Vodka, Chipotle Essence, Raspberry,
Oregano & Smoked Paprika Cordial, Egg White*

Santa Anna 20

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

Ahumado 17

*Del Maguey Vida Mezcal Infused with Peppermint,
Port Wine Reduction with Winter Spices, Byrrh Aperitive*

Antiguo 17

*Don Julio Blanco Tequila, Del Maguey Vida Mezcal, Cacao & Tonka Bean Liqueur,
Orange & Vanilla Salted Agave*

Crema Tequilera 17

*Patron Reposado Tequila, Roasted Pistachio & Avocado Tequila Cream,
Cacao, Nutmeg*

Agua de Pepino 20

*Monkey 47 Infused with Basil, Kombucha, Cucumber Water, St. Germain, Liqueur,
Hibiscus Emulsion*

Mayan Punch 17

*Johnnie Walker Black Label Infused with Vanilla & Cinnamon,
Coconut Rum, Pineapple & Rice Milk*

Helado de Cafe' 20

*Eminente 7 Rum, Ojo de Dios Coffee Mezcal, Espresso Shot,
Tonka Bean Ice Cream*

Paloma Picante 17

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

BOTANAS / SNACKS

Guacamole (vg) 13
avocado, pistachos, guacachile salsa

Tostadas & Salsas (vg) 7.5
corn crispy tortillas & chef's selection of salsas

Elotito al Carbón (v) 9.5
baby corn, butter, yuzu & cotija cheese

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

MAR Y TIERRA TAQUITOS

Crispy Taco Selection 17

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 15
seabass, tiger milk, sweet potatoes, corn

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

Aguachile de Camaron y Frutas 17
mango, prawns, basil, avocado marinated in green aguacile

Anticucho de Pulpo 16
grilled octopus & chorizo aioli

Ensalada de Quinoa y Citricos (vg) 13
black quinoa, heritage tomatoes, citrus

Ensalada Mexicana (vg) 9
red cabbage, beans sprouts, peanuts, green mango

MASA / TACOS

Quesadilla de Short Rib 15
soft tortilla, braised short ribs, pico de gallo & cheese

Quesadilla de Hongos (v) 13
grilled soft tortilla, wild mushrooms & cheese

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

Carnitas 17
corn tortilla, slow cooked pork belly & green salsa

Tostada de Callo 17
*crispy tortilla, scallops, sweet peppers,
avocado & finger lime*

FUERTES / MAINS

Pollo Pibil 22
*chicken breast, xnipec,
achiote dressing*

Carne Asada 38
*aged rib eye & mexican rub,
grill onions, habanero oil*

Halibut al Ajillo 28
*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) 11
selection of vegan sorbet & ice cream

Churros (v) 13
*fried dough rompope 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