

COCKTAILS

Annabel's Margarita 18

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

Balandra 17

*Monkey 47 Gin, Coconut Campari & Chipotle Bitter, Antica Formula Vermouth,
Ginger Air Foam*

Santa Anna 18

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

Monarca 17

*Plymouth Gin, Passion Fruit Chamoy, Peach Liqueur,
Wild Barries Powder*

Antiguo 17

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

Aqua de Jamaica 17

*Absolut Elyx Vodka infused with Hibiscus, Salted Lime Cordial,
St. Germain Liqueur, Cucumber Cordial, Slim Lime Tonic Water*

Verdita Fizz 17

*Del Maguey Vida Mezcal, Coriander Verdita, Italicus Rosolio di Bergomotto,
Soda Water*

Nativo Marini 17

*1800 Silver Tequila, Acqua di Cedro, Mandarin & Orange Bitters,
Eucalyptus Distillate, Ancho Oils*

Cafe' Anejo 17

*Annabel's Whistlepig Rye Whiskey, Sotol Hacienda de Chihuahua Reposado,
Ojo de Dios Coffee Mezcal, Tonka Foam*

Paloma Picante 17

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

BOTANAS / SNACKS

Guacamole (vg) 13
avocado, pistachos, guacachile salsa

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

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

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

Anticucho de Pulpo 16
grilled octopus & chorizo aioli

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

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

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

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

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

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

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

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,
almonds & balsamic*

POSTRES / DESSERTS

Helados de la casa (vg) 11
selection of vegan sorbet & ice cream

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

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

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