

CANCIONES AL MEDIO DÍA

DRAMA

(V) Guacamole Nacionalista, las joyas Mexicanas £8

Nationalistic guacamole, fresh cheese, pomegranate, gold grasshopper

Aguacate relleno de mariscos £10

Half avocado filled with seafood, spicy mayonnaise

Quesadillas de comal £7

Quesadillas of the day with corn and Oaxaca cheese

Pescadilla de Nayarit £9

Fried fish taco, pickled carrots, chipotle sauce

Tostada de pulpo con salsa de cacahuete £9

Octopus tostada, avocado, spicy peanut sauce

Aguachile de camarón con pepino y mango verde £10

Shrimp aguachile, cucumber, green mango

(V) Hot cakes de maíz, agave syrup y fruta £8

Corn pancakes, fresh fruit, agave syrup butter

MAIN ACT

(V) Huevos rancheros £14

Two fried eggs, refried beans, molcajete sauce

(V) Huevos con mole negro £15

Two fried eggs over corn tortillas, black mole, queso fresco

Enfrijoladas de pollo £18

Chicken soft tacos, crème fraîche, black bean sauce

(V) Flautas de papa en salsa verde esmeralda £12

Crispy potato tacos, lettuce, queso fresco, green sauce

Pollo de leche adobado con cebollas moradas encurtidas £23

Roasted baby chicken, pickled red onions, avocado

Torta ahogada estilo Guadalajara £21

Mexican bread filled with slow cooked pork, red sauce

***Suadero de res con salsa taquera y ensalada £25**

Beef Suadero style, radish, avocado sauce

Barbacoa de cordero con salsa de chile guajillo y garbanzos £26

Lamb shank barbacoa style, chickpeas, guajillo sauce

CHORUS

(V) Ensalada de nopal de mercado £6

Cactus salad, tomatoes, serrano chile

Frijoles charros £6

Slow cooked black beans, bacon, chile de árbol

Queso fundido con hongos o chorizo rojo £9

Melted cheese with wild mushroom or red chorizo

(V) Selección de tortillas £2

Selection of tortillas

Mexican Brunch experience

3-Courses – £45 per person

Including 90 minutes of unlimited margaritas

*(Guacamole not inclusive in 3-Courses package)

(Beef suadero style and Lamb barbacoa - £5 supplement)