

CHIPOTLE CHICKEN WINGS

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CHILLI JAM | CORRIANDER | LIME | SOUR CREAM





7.5

BLUE NACHOS GUACAMOLE	ļ
LOADED NACHOS CHEDDAR & CHORIZO	1
PADRON PEPPERS MISO SESAME	į
SERRANO HAM CHILLL & GARLIC OIL	

PORK CRACKLING CRISPS HOT SAUCE	4
OLIVES LEMON & CARLIC	5
ROASTED CORN ANCHO CHILLI SALT	3
EXIDA CHACOMOLE	2

COELIAC MENU

= PAN FRIED SEA RASS

	CRISPY PORK BELLY CHIPOTLE JAM SESAME LIME	8
	RUMP STEAK ADD A SAUCE +2: CHIMICHURRI TRUFFLE GRAVY CHIPOTLE BUTTER PEPPER CREAM	13
VEG	CREAMY QUINOA SALAD MIXED GRAINS BEANS CUCUMBER SOUR CREAM	5
	CORN RIBS PARMESAN ANCHO CHILLI TRUFFLE	6
	TOMATO CEVICHE CHERRY TOMS RED ONION JALAPENO LIME	5
	ROASTED CAULIFLOWER CHIMICHURRI SOUR CREAM PARMESAN	5
E S	COCONUT RICE	4
SIDES	SELECTION OF SAUCES CHIPOTLE MAYO SOUR CREAM HOT SAUCE CHILLI JAM	2

FIS	CHORIZO BEANS HABERNERO CREAM SAUCE	
	CHIMICHURRI PRAWNS CHIMICHURRI SPRING ONION ROQUITO PEPPERS	8.5
	CLASSIC CEVICHE WHITE FISH CHILLI LIME RED ONION CORRIANDER	8
S W T	CARNE CHORIZO CHICKEN ROQUITO PEPPERS	6 / 12
PAELLAS	KING PRAWN CRILLED PRAWNS ROQUITO PEPPERS RED ONION	7 / 14
	ROQUITO PEPPER PEPPERS SWEETCORN RED ONION CHOOSE EITHER A TAPAS SIZE PAELLA OR LARGE PAELLA (IDEAL FOR SHARING UP	5 / 10

ERTS	STICKY TOFFEE PUDDING Honey combice cream	6
SS	COFFEE & ICE CREAM	5
DE	ICE CREAM & SORBETS	5

TACOS 2 PER PORTION	
Lamb Birria Braised Lamb Cheddar Lamb Broth	10
PORK BIRRIA Avocado Coriander Chipotle	8.5
all day breakfast (single) Chorizo Fried egg Grilled Cheese	4
ROASTED CAULIFLOWER Crispy Onion Miso Glaze Seaweed	7

TRAYS SHARING TRAYS FOR 2 ALL THE MEATS RUMP STEAK | CRILLED CHICKEN | PORK BELLY | CHORIZO COCONUT RICE | PEPPER CREAM | CHILLI JAM 32 TACO FIESTA LAMB BIRRIA X 2 | PORK BIRRIA X 2 LOADED NACHOS | SOUR CREAM | TRUFFLE CRAVY PESCATARIAN SEABASS FILLET | CRILLED PRAWNS | CORN RIBS COCONUT RICE | TOMATO CEVICHE | HABENERO KETCHUP 39 SURF AND TURF CRILLED PRAWNS | RUMP STEAK | FRIED ECC NACHOS I SMOKEY CORN RIBS I CHIMICHURRI WE RECOMMEND SNACKS OR TAPAS TO START AS THERE MAY BE A WAIT OF AROUND 25 MINUTES!





I # B (VE) VEGAN MENU

SIES	NACHOS GUACAMOLE PADRON PEPPERS MISO SESAME	5 5	APAS	CREAMY QUINOA SALAD MIXED GRAINS BEANS CUCUMBER MAYO	5
N B B	ROASTED CORN ANCHO CHILLI SALT OLIVES LEMON & CARLIC	3 5	=	PATATAS BRAVAS MAYO CHIVES HOT SAUCE	6.5
	EXTRA GUACOMOLE	3		CORN RIBS Ancho Chilli Truffle	6
S O J 1	AVOCADO & TOMATO CORRIANDER RED ONION MAYO	7		TOMATO CEVICHE CHERRY TOMS RED ONION JALAPENO LIME	5
IA	ROASTED CAULIFLOWER CRISPY ONION MISO GLAZE SEAWEED	7		ROASTED CAULIFLOWER CHIMICHURRI SPRING ONION	5
IDES	COCONUT RICE SKINNY FRIES	4 4		ROQUITO PEPPER PAELLA PEPPERS SWEETCORN RED ONION CHOOSE EITHER A TAPAS SIZE PAELLA OR LARGE PAELLA (IDEAL FOR SE	5 / 10 IARING UPTO 4)
S	WAFFLE FRIES	5	<u>~</u>	TACO FIESTA	30
	SELECTION OF SAUCES HOT SAUCE CHILLI JAM	2	ARE	CRISPY CAULIFLOWER TACO X 2 AVOCADO & TOMATO T LOADED FRIES CORN RIBS TRUFFLE GRAVY CHIMICH	
	SORBET SELECTION	5	S	WE RECOMMEND SNACKS OR TAPAS TO START AS THERE MAY BE A WAIT OF AROUND 25 MINUT	ES!

ALLERGEN NOTICE PLEASE NOTE WE CANNOT CUARANTEE OUR FOOD WILL BE ALLERGEN FREE DUE TO OUR FOOD PREPARATION PRACTICES AND COOKING ENVIRONMENT. IT IS POSSIBLE THAT TRACES OF ALLERGENS MAY CET INTO FOOD UNINTENTIONALLY. IF YOU WOULD LIKE TO DISCUSS THIS FURTHER PLEASE ASK A MEMBER OF STAFF.