elote.

feliz navidad

Christmas Menu 2025

elote.

authentic mexican tacos

CHRISTMAS MENU 2025

£32 per person

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glass of fizz & cracker on arrival

then a choice of;
- a dish from las botanas (snack)
- a dish from taqueria or tostada
- dish from adicional (side dish)

LAS BOTANAS

a simple mexican snack

SALSA TRÍO & TOTOPOS £7.50 (v/gf)
salsa amarillo - pineapple & habanero
slasa rojo - charred tomoato & ancho
salsa verde - tomatillos & jalapeño

SALSA DE ELOTE & TOTOPOS £6 (v/gf)
cream cheese & mayo dip, elote esquites, spicy chilli butter, cotija cheese, fried blue & white corn tortilla

ELOTE CORN RIBS £7 (v/gf)
whole corn cob, chipotle mayo, pickled jalapeño, coriander, tajin, cotija cheese

HASS AVOCADO GUACAMOLE £7 (v/gf)
creamy smashed avocado, chilli, coriander, lime, fried blue & white corn tortilla

ADICIONAL

side or starter dish

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PATATAS MOJO VERDE £7.5 (v/gf)
triple cooked potatoes, mojo verde, jalapeño aioli coriander, pickled jalapeño, chimmicurri

REFRIED BEANS £7.5 (v/gf)
spicy fried, onion, garlic & smoked paprika black bean skillet, lime, tajin & chimichurri
+ fried corn tortilla chips £2

POZOLE £7.5 (gf)
brisket & hominy corn broth w| poblano pork stock onion, radish, corn tortilla, pickled chilli

WALNUT-HISPI CABBAGE £8 (v/gf)
roast cabbage, pickled walnut brown butter, dried onion, sage & cascabel crumb

PESCADO TOSTADAS

raw, cured fish + fried tortilla

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TUNA TOSTADA (3) £12 (gf)
fried blue tortilla, soy dressing cured sashimi grade tuna avocado, pickled jalapeño, toasted sesame

TROUT CRUDO £12 (gf)
Trout crudo, clementines, chilli, fennel top smoked salt, olive oil & lime juice

AGUACHILE SEABASS £11 (gf)
ceviche sliced seabass fillet, lime, jalapeño, coriander, red onion, orange, cucumber, Tajin, coriander

TAQUERIA

taco shop... taco's are sold in 3's

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SMOKED TURKEY BARBACOA £10.5 (gf)
achiote seed, chilli & lime smoked turkey leg, pickled cabbage, black brean, queso fresco
CONVERT TO QUESADILLA (gf) +£2

LONGHORN BRISKET BIRRIA £10.5 (gf)
slow smoked beef brisket, birria broth, chipotle mayo, pickled red onion, coriander, guacamole, herb salsa
CONVERT TO QUESADILLA (gf) +£2

PORK CARNITAS £9.9 (gf)
smoked pulled pork shoulder, chipotle mayo, pickled red onion, lime, charred pineapple salsa, coriander
CONVERT TO QUESADILLA (gf) +£2

ACHIOTE CHICKEN £9.9 (gf)
chargrilled chicken thigh, diced ancho chilli & pineapple, chipotle mayo, sour cream, celery leaf

BAJA COD CHEEK £9.9 (gf)
beer battered cod cheek, chipotle mayo, pickled red cabbage, jalapeño crema, coriander, jalapeño, lime

SWEET POTATO ESQUITES £9.5 (v/gf)
roasted diced sweet potato, queso fresco, tomatillo salsa, elote charred corn, chipotle mayo, coriander, lime
CONVERT TO QUESADILLA (gf) +£2

ALLERGIES

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we are a gluten free kitchen
please advise your server of any specific allergies or requirements

elote.

CHRISTMAS FIESTA MENU 2025

a menu designed for larger parties or venue hire, catering for more informal canapes & cocktails.

for anything specific please let us know and we'll tailor to your needs

STANDING CAPACITY, 80 PEOPLE
SEATING CAPACITY, 40 PEOPLE

ON ARRIVAL (£7 PER HEAD)

reception drinks

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PROSECCO
Italian sparkling wine

CLEMENTINE SPRITZ
gin, clementine, cava

CERVESA
micheleda, corona or corona zero

CHIPS 'N' DIPS (£5 PER HEAD)

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SALSA DE ELOTE & TOTOPOS
cream cheese & mayo dip, elote esquites, spicy chilli butter, cotija cheese, fried blue & white corn tortilla

HASS AVOCADO GUACAMOLE
creamy smashed avocado, chilli, coriander, lime, fried blue & white corn tortilla

DRINKS PACKAGES

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TABLE DRINKS
Buckets of beer - £30 for 6 bottles
Ombrellino Pinot Grigio - £24 per bottle
Two Birds One Stone - £26 per bottle
The Guv'nor, Spanish Sparkling - £24 per bottle
Premium soft drink selection - £4 per bottle
Complimentary filtered still & sparkling

COCKTAILS | £11

MOJITO DE NAVIDAD
Havana | Club | lime | Honey | bitters

POMEGRANATE PALOMA
Altos Reposado Tequila | Pomegranate | Pink Grapefruit

CLEMENTINE MARGARITA
Altos Plata Tequila | Lime | Agave | Clementine, Orange Bitters

WINTERBERRY SPRITZ
Lillet Rosé Aperitif | Crème de Cassis | Mediterranean Tonic

CHAMPAGNE MARGARITA
Altos Plata Tequila | Lime | Agave | Perrier-Jouët Grand Brut

TABLE DE TAQUERIA

boards of tacos to designed to share
£39 per board of 12 tacos

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SMOKED TURKEY BARBACOA
achiote seed, chilli & lime smoked turkey leg, pickled cabbage, black brean, queso fresco

LONGHORN BRISKET BIRRIA
slow smoked beef brisket, birria broth, chipotle mayo, pickled red onion, coriander, guacamole, herb salsa

PORK CARNITAS
smoked pulled pork shoulder, chipotle mayo, pickled red onion, lime, charred pineapple salsa, coriander

ACHIOTE CHICKEN
chargrilled chicken thigh, diced ancho chilli & pineapple, chipotle mayo, sour cream, celery leaf

BAJA COD CHEEK
beer battered cod cheek, chipotle mayo, pickled red cabbage, jalapeño crema, coriander, jalapeño, lime

SWEET POTATO ESQUITES
roasted diced sweet potato, queso fresco, tomatillo salsa, elote charred corn, chipotle mayo, coriander, lime
**CONVERT TO QUESADILLA*

ALLERGIES?

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