



# Gluten Free Menu

www.theburrito.co.uk

## Entradas (Starters)

- **Nachos**.....Small £9.25 - Large £11.50  
Seasoned homemade corn chips layered with melted cheese and topped with Sour cream, Guacamole, fresh tomato Salsa and Jalapenos.  
**Add a topping**
- Tinga Chicken/ Chilli con carne/ Jackfruit Tinga/.....£ 3.00  
Garlicky Thyme Mushroom/Veggie Chilli (squash & sweet potato)  
Barbacoa Beef/ Pork Pibil/ No Chicken- Chicken
- Tinga/ Chorizo Chilli.....£3.50
- **Quesadillas**  
Pan fried folded 6" White corn tortilla stuffed with Cheese and choice of filling and served with fresh homemade salsa
- Tinga Chicken/ Chilli con carne/ Jackfruit Tinga/ Garlicky Thyme Mushroom/Veggie Chilli (squash & sweet potato).....£8.60
- Barbacoa Beef/Pork Pibil/No Chicken- Chicken Tinga/ Chicken N Chorizo.....£9.00
- **Tamales**  
Steamed corn masa wrapped in corn husks with traditional savoury fillings, a timeless staple of Mexican cuisine.
- Chicken Salsa Adobo Tamales.....£9.20
- Squash, spinach and Cheese -.....£8.99
- **Mexican Albóndigas with creamy Chipotle**.....£8.60  
Tender, slow-braised meatballs of beef and pork, enveloped in a silky chipotle cream sauce with subtle citrus and garlic notes. A sophisticated, smoky, and mildly spicy interpretation of a beloved Mexican classic.

**Allergen Advise -Please inform our staff of any allergies or intolerances before ordering.**

- **Vegetarian Beetball Albóndigas**.....£8.20  
Handcrafted Beetball slow-cooked in a velvety chipotle cream sauce with citrus and garlic notes. A sophisticated, plant-forward interpretation of a classic Mexican comfort dish.
- **Pork Belly Bites**.....£8.99  
Chunks of pork belly tossed in Achiote recado sauce/ Bbq sauce
- **Costillas en Adobo**  
Pork ribs in Adobo sauce.....£9.95
- **Tacos**  
Hard shell crispy corn tortillas/Soft corn tortilla filled with crunchy pickled slaw, Pico de gallo, Shredded Cheese with choice of your stuffing.
- Jackfruit Tinga/ Garlicky Thyme Mushroom/ No Chicken - Chicken Tinga/ Veggie Chilli (squash & sweet potato).....£8.20
- Tinga chicken/ Cochinita Pork pibil/ Spicy Shredded beef/ Baja Fish taco /Prawn.....£8.99
- **Dirty fries**  
Hand cut fries loaded with choice of your topping and Cheese.
- Jackfruit Tinga/ Spicy chicken/ Chilli Concarne/ Veg Chilli/ Garlicky Thyme Mushroom.....£8.50
- Chorizo chilli/ Pulled pork/Shredded Beef/ No Chicken-Chicken Tinga.....£8.99
- **LOCO TACO PLATTER**.....£29.95  
6 pieces of Taco of your choice/Bowl of Cilantro rice/Side salad /Refried Beans/ Sour cream and Guacamole

## PLATOS PRINCIPALES (Mains)

- **Cilantro & Jalapeño Fire-Grilled Chic**.....£14.95  
Succulent chicken marinated with fresh cilantro, jalapeño, and citrus, grilled over open flame to develop a delicate char and bold flavour. Accompanied by vibrant sweetcorn salsa, your choice of golden chips or fresh seasonal salad, and traditional elote for a rich, smoky finish.
- **Carne Asada al Piña**.....£19.95  
Tender 6 Oz sirloin steak marinated in zesty citrus and traditional spices, grilled over high heat and finished with caramelized pineapple for a vibrant blend of smoky, sweet, and savoury flavours served with Cilantro Rice, Plantain and Elote.
- **Aubergine & Pineapple Asada**.....£14.95  
Char-grilled aubergine marinated in citrus, garlic, and smoked spices, paired with caramelized pineapple for a vibrant balance of savory depth and natural sweetness. A refined plant-forward take on the bold flavors of traditional asada served with Cilantro Rice, Plantain and Elote.

