



VEGAN FEST MENU 2026

34 Southchurch Road SS1 2ND Mobile: 07570201671
www.theburrito.co.uk

2 COURSE £18.95 / 3 COURSE £22.95

STARTERS

MEXICAN MOLLETES

The Cheesy open faced refried bean Sandwich topped with cheese and gratinated in oven.

NACHOS

Seasoned homemade corn chips layered with cheese, pico de gallo, topped with Homemade Salsa, Guacamole & Cream Cheese.

EMPANADAS

Mexican Pastry filled with Mango Salsa and cheese served with Cranberry salsa

TAMALE

2 corn husks filled with corn maize, squash, spinach, mixed peppers & cheese stuffed. Steamed till perfect

MUSHROOM QUESADILLA

Pan fried tortilla filled with garlicky thyme sautéed mushroom and Cheese.

ALBONDIGAS

Beetballs cooked in our homemade Chipotle sauce and served with cheese and Bread.

GORDITAS

Slow cooked no Chicken -Chicken, crispy potatoes and Beans in Chipotle Sauce

ALLERGEN INFORMATION

All dishes may contain traces of following allergens: Gluten, Crustaceans, Eggs, Fish, Peanuts, Soya beans, Milk, Nuts, Celery, Mustard, Sesame, Molluscs, Lupin & Sulphur Dioxide/Sulphites. Please advise us about your allergies before placing an order.

STARTERS

SOPA DE CALABAZA

Silky sopa de calabaza with roasted pumpkin, subtle spices and toasted pumpkin seeds. Garnish coconut cream swirl/squash crisps

CAULIFLOWER TACO

Crispy cauliflower wrapped in a warm tortillas with pickled pink onion and cheese

PLANTAIN TACO

Caramelised plantain and pineapple salsa in soft taco

NOPALITO

Mexican cactus tossed with onion, tomatoes, Jalapeno and cilantro in a fruity citrusy dressing and topped with crispy tofu.

TOASTADAS

crispy corn tortilla topped with seasoned, slow-cooked jackfruit, Pinto bean paste, avocado and pico de gallo, finished with cilantro and queso fresco

FLAUTAS

Golden-brown rolled tortillas filled with slow cooked sweet potato and squash cooked in a homemade chipotle sauce and served with red onion, Cilantro & cranberry salsa.

BANG BANG CAULIFLOWER

Marinated crispy cauliflower bites with spicy ketchup

JACKFRUIT PUMPKIN FRITTERS

Homemade fritters made from roasted pulled jackfruit & mushy pumpkin



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MAINS

TACO SALAD (Tofu/Jackfruit Pumpkin Fritters)

Crispy Salad with cranberry, avocado, orange, tomato, squash, cucumber & pumpkin seeds, tossed in fruity citrus dressing. Served in crispy baked tortilla bowl.

AUBERGINE AND PINEAPPLE ASADAS

Oven-roasted aubergine and caramelised pineapple seasoned with smoked chilli, cumin and citrus finished with fresh herbs

ENCHILADA VERDE/ROJO

Choice of filling (Jackfruit Tinga/Veggi Chilli/Garlicky Thyme Mushroom/No Chicken-Chicken Tinga) rolled in a tortillas topped with zesty green tomatillo or rich red sauce & garnished with cilantro, cream cheese & rich guajillo Served with Seasoned rice & refried beans.

CHILLE RELLENOS

Red romano chilli peppers stuffed with cranberry, spinach, squash & cheese served with sweet potato mash & creamy roja sauce.

CALABAZA GRATINADA AL HORNO

Roasted Squash stuffed with mixed veg, spinach, cranberry, pinenuts & gratinated with cheese, served with creamy chipotle, steamed rice & cumin roasted potato

BURRITO BOWL

Healthy deconstructed Burrito with refried beans, rice, pickled slaw, Lettuce, Avocado and choice of your filling (Jackfruit Tinga/Veggi Chilli/Garlicky Thyme Mushroom/No Chicken-Chicken Tinga)

BURRITO

Toasted flour tortilla, refried beans, rice, pickled slaw and choice of your filling, served with salsa, guacamole and cream cheese (Jackfruit Tinga/Veggi Chilli/Garlicky Thyme Mushroom/No Chicken-Chicken Tinga)

CILANTRO & JALAPENO GRILLED CAULIFLOWER STEAK

Smoky grilled cauliflower steak with cilantro-jalapeno marinade & zesty citrus finish

CHIMICHANGA

Tortilla parcel stuffed with choice of your filling, beans & vegan cheese, deep fried to golden perfection, served with chipotle rice & homemade salsa & Guacamole (Jackfruit Tinga/Veggi Chilli/Garlicky Thyme Mushroom/No Chicken-Chicken Tinga)

MAYAN CURRY

Seasonal veg, pan-fried in turmeric, cumin, coriander & cayenne, cooked in a creamy coconut sauce with ginger, garlic, tomatoes & coriander, served with seasoned rice

VEGGIE CHILLI

Sweet Potato, butternut squash & chickpeas braised with spiced tomatoes, served with seasoned rice, crispy corn chips & pink pickled onions

SIDES EXTRAS

PLANTAIN	£4.00
SWEET CORN SALSA	£4.25
PERI FRIES	£4.00
HANDCUT FRIES	£3.50
ELOTE	£4.95
PATATA BRAVAS	£5.50
REFRIED BEANS	£3.50
CILANTRO RICE	£4.50
CHIPOTLE RICE	£4.50

DESSERTS

MANGO COCONUT PUDDING

Mango coconut pudding served with forest berry compote

VEGAN LEMON CAKE

Lemon flavoured frosted sponge cake served with wild berry compote

CHOCOLATE FUDGE CAKE

CHURROS