3 courses for £30. Make it £40 and add a margarita or glass of wine

## starters

### guacamole
fresh avocado mashed with onion, coriander and lime, served with pico on top and fresh corn chips

### quesadillas de maiz
4 small corn tortillas filled with melted cheese (d), and your choice of filling from
brisket tinga | chicken tinga | just cheese (v)

## tacos

### grilled chicken
chicken marinated in buttermilk (d) served with pico de gallo, coriander and salsa roja

### grilled beef
bavette beef served with caramelised onion, coriander, guacamole and salsa verde

### cochinita
marinated pork shoulder, slow cooked and shredded, served with pickled onion and salsa verde

### battered prawn
battered prawns (g) on flour tortillas (g) with lettuce, pico de gallo, sour cream (d) and chipotle mayo

### rajas con crema
strips of mexican poblano peppers in cream cheese (d), sweet corn and onion

### fajitas
2 flour tortillas (g) served with your choice of filling, sauteed with peppers and onions, served with a side of sour cream (d), soft cheese (d) and guacamole
beef bavette | chicken | grilled vegetables

## dessert

### churros
deep fried dough (g), covered in sugar and cinammon; served with a side of creamy caramel sauce (d)
no filling | chocolate filling (n)

### flan
rich mexican caramel pudding (d) with a light caramel drizzle