

BREAKFAST - until 11:30am

Cheese pupusa and jam £6.5

Riding pupusa - 1 pupusa of your choice topped with an egg 7.5

Chapin breakfast - 2 eggs, black beans paste, pico de gallo, grilled halloumi, fried plantains, tortillas 10.5

Chilaquiles - wet nachos in tomato salsa and hot sauce, topped with 1 egg, ricotta and pickled onions. 10.5

Breakfast tacos - 2 corn tacos with beans paste, egg, cream, salsa verde, pickled onions 9.5

NACHOS & STARTERS - from 11:30am

Nachos and guacamole (100gr) - 7.9

Nachos and grilled cheese - 7.5

Fried plantains with refried beans and cream - dairy - 7.5

Yuca fries - 7.5

Loaded nachos Corn nachos, grilled cheese, refried beans, lettuce, pico de gallo, sour cream, jalapeños, red and green salsa - 12.5
Add Guacamole +3, Add chicken +3, Add Chili con carne +3

[GLUTEN FREE]

PUPUSAS

Soft grilled corn flat dumplings filled with your choice of filling, with a side of tomato salsa and curtido cabbage.

Choose your pupusas • 2 for £11.5

- Beans
- Beans and cheese
- Cheese
- Cheese & jalapeños
- Beans, plantains and cheese
- Spinach and cheese
- Pork, beans & spinach
- Pork, cheese & jalapeños
- Revuelta (pork, beans and cheese)



[GLUTEN FREE]



TACOS & QUESADILLAS - 2 grilled soft corn tacos

Con Mole Tacos, Refried beans, plantain & guacamole, peanut-chocolate mole salsa - 🥜 - 12.5

Carnitas Tacos 🐷, pork shoulder confit in orange and achiote, grapefruit pickled onions, coriander - 13

Carne asada Tacos, grilled British beef flank steak, guacamole, green salsa, white onions, coriander - 14

Mushroom and cheese Quesadillas, Grilled mushrooms, cheese, fermented corn, salsa macha - 🥜 - 12.9

Short rib and cheese Quesadillas, 12h roasted beef, cheese, fermented corn, chipotle-garlic salsa - Dairy - 14.5

[GLUTEN FREE]

BURRITOS - in a WRAP or in a BOWL

In a bowl or in a wrap, your choice of protein, salsas and extra(s) with rice, beans paste, grilled onions & peppers, lettuce, curtido, pico de gallo.

- Choose:** **1 - Your base:** In a Wrap 11.95 or In a Bowl 11.95
2 - Your protein: Braised chicken or Grilled Halloumi or Grilled mushrooms or Chili con carne
3 - Your extra filling(s): Jalapeños +1 - Cheese +1 - Sour cream +1.5 - Fried plantains +1.5 - Guacamole (50gr) +2.7
4 - Your salsa(s), max. 2: Vegan mayo - Red salsa - Green salsa +0.5 - Mole 🥜 +0.5 - Chipotle-garlic +0.5 - Hot sauce +1



What's for dessert?

Churros Buñuelos with chocolate sauce

3 for £6.5

Contains eggs and dairy



[GLUTEN FREE]

Extra salsas and sides:

- Tomato salsa +0.7 - Curtido +0.7 - Escabeche /Spicy pickled vegetables +1 - Jalapeños +1 - Hot sauce +1
- House nachos +2.7 - Guacamole (50g) +3 - Sour cream +1.5 - Refried beans +3 - Fried plantains +3.5
- Fried eggs (x2) +3.5 - Braised chicken +3.5 - Chili con carne +4 - British flank steak +5.5 - Extra pupusa +5.9



COCKTAILS

- Margarita** - Sharp - citrusy - tequila • 12.5
- Spicy Margarita** - Fiery - citrusy - tequila • 12.5
- Dirty Mangoneada** - Tangy - spicy - tequila • 13.5
- Caipirinha** - Zesty - refreshing - cachaça • 11.5
- Paloma** Crisp - fizzy - tequila • 12.5
- Tele Novela** - Lush - velvety - corn and guanabana liquor • 12.5
- Jamaican dreams** - Floral - tangy - rum • 12.5
- Spiked Horchata** - Creamy - bold - rum • Almond • 12.5
- TekPresso Martini** - Bold - energizing - tequila • 12.5
- The Explorer** - Adventurous - tropical - mezcal • 12.5
- Cuba Libre** - Twisted - fizzy - rum • 12.5
- Bottle aged Mezcal Negroni** - Smoky - bitter • 11.5
- Bottle aged Rhum Old Fashioned** - Rich - velvety • 11.5

COFFEE AND TEA

Single origin coffee, from Guatemala

- Espresso / Macchiato** • s. 2.5 / d. 2.95
- Americano** • 3.4
- Flat white / Cappuccino / Latte** • 3.8
- Mocha / Mayan Hot chocolate** • 4.2
- Tea & Infusion** • GF • 3.2
- Oat Milk +0.5
- Iced +0.5



WINE - 17.5cl / Bottle

- Sparkling Prosecco**, Fontessa, Italy • - / 29
- White Sauvignon Blanc**, Nobile, New Zealand • 8.2 / 32
- Rosé Pinot Grigio**, Ancora, Italia • - / 28
- Red Zinfandel**, Burlesque, California, USA • 8.2 / 32



SPIRITS - 2.5cl

Tequila

- Jose Cuervo - silver** • 5
- House jalapeños** • 5.5
- House Grapefruit** • 5.5
- House Coffee-cocoa** • 5.5
- Patron - silver** • 7

Rum

- Havana Club 3 y.o.** • 4.5
- Flor de caña 12 y.o.** • 6.5
- Cihuatán Cinabrio 12 y.o.** • 8
- Flor de caña 18 y.o.** • 8
- Zacapa 23 y.o.** • 8

Mezcal

- Del Maguey Vida** - Mezcal • 7.5
- Illegal** - Mezcal • 8

DRY STORE

- Naturelo, white corn flour** - 1kg - £4.5
- La Fonda, corn tortilla** - 1kg - £4.5
- Tama Roca, tamarind salt & chili banderilla** - £2 each



SOFT DRINKS

House Lemonade - 100% natural • 3.95

Choose your flavour:

- Lime & chia seeds
- Passion fruit and chia seeds
- Tamarind & green mango
- Strawberry and lime
- Mango and pepitoria
- Raspberry and chia

Agua de Jamaica - House brewed hibiscus cold tea • 3.95

Horchata - Infused Almond, pumpkin seeds & rice milk • 4.5

Horchata Latte - horchata with a shot of espresso shot • 6

Mangoneada Sweet and sour mango drink • 5.5

Tepache house fermented pineapple • 4.95

Apple Juice • 3

Water Still or Sparkling • 2.5



BEERS

- Corona Cero** 33cl • 5
- Corona Extra** - pilsner style lager • 5.5
- Pacifico** - pilsner style lager • 6
- Dos Equis XX** - golden pilsner • 6.5
- Modelo Especial** - pilsner style lager 35.5cl • 6
- Modelo Negra** - vienna lager/amber • 7
- Bohemian** - vienna lager/amber • 7.2



Add Michelada Mix to your beer • +3
Lime, salsa inglesa, hot sauce, chamoy rim, tajin
Contains Fish and wheat

