

STARTERS

Guacamole (v)

A fresh dip made from avocado, tomato, onion & spices, pomegranate seeds and coriander.

Served with corn chips.

- *Classic (two scoops)* 8.00
- *Classic Single (one scoop)* 5.00

Nachos (v) for two people. Great for sharing!

Corn chips covered with melted **cheese**, pimiento and jalapeño chillies.

- *With chicken* 10.00

Quesadillas

Two grilled **flour** tortillas layered with melted **cheese** and roasted red peppers. Filled with your choice of:

- *Chicken tinga - tender, slow-cooked chicken in a smoky, savoury sauce.*
- *Roasted vegetables - a medley of seasonal vegetables, perfectly roasted. Served with tomato chipotle salsa.*

- Regular (Two Quesadilla)* 9.50
- Classic Mini (One Quesadillas)* 6.50

Honey, Lime & Chipotle Glazed

Chicken Wings

Roasted chicken wings tossed in a Mexican-spiced rub, finished with a glossy honey, lime, and chipotle glaze. Served with chipotle mayo.

SIDES

If ordering our main dishes or tacos, we recommend ordering some of our delicious sides to accompany your meal:

- Black Beans** 3.50
- Sweet Potato Chips with Chilli Mayo** 6.00
- Jalapeños Poppers** 9.50
- Crema Mexicana** 1.75
- Guacamole** 5.00
- Cheese** 3.00
- Jalapeños** 2.00

(V) Vegetarian

An optional service charge of 12.5% will be added to your bill.

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PRIMOS

MEXICAN CANTINA

MAINS

Burrito Especial

17.00

Flour tortilla filled with black beans and **cheese** and your choice of 1 filling:

- *Chicken tinga*
- *Roasted vegetables*
- *Ground beef or Pibil style pork*

Topped with white **cheese** and **crema Mexicana**. Served with grilled tomato chipotle salsa.

Enfrijoladas Fiesta

16.00

Two warm corn tortillas filled with your choice of:

- *Chicken tinga*
- *Roasted vegetables in aromatic Mexican spices.*

Topped with your choice of **black beans** or smoky roasted green salsa, finished under the grill with melted **cheese**, and garnished with **crema Mexicana**, crumbled **feta**, and fresh pomegranate seeds and coriander. Served with crispy sweet potato chips.

FAJITAS

Your choice of the following:

- *King prawn*
- *Chicken*
- *Vegetarian (v) - broccoli, cactus, courgettes, carrots, baby sweetcorn, onions and peppers.*

- Classic (good for sharing)* 18.50
- Street Fajitas (mini)* 10.50

Served on a sizzling skillet, cooked with onions and peppers accompanied by grilled tomato chipotle salsa, roasted tomatillo salsa, **crema Mexicana** & a choice of warm **flour** or corn tortillas. Served with **black beans**.

TACOS

Street Tacos - Build your own

Mix and match your favourites:

- *Smoky Chicken Tinga*
- *Juicy Pulled Pork*
- *Roasted Veggies*
- *Crispy Seabass (topped with pineapple and avocado)*

Served on warm tortillas with red cabbage slaw red onions, coriander and pickled onions.

- Single Taco* 6.00
- Three Tacos* 15.00

Tacos Carne Asada Tropical

16.50

Three warm flour tortillas filled with steak marinated in adobo, orange, and lime, topped with fresh coriander, onions, pickled red onion, and sweet charred pineapple. Served with crispy sweet potato chips and smoky chipotle mayo.

A vibrant twist on a Mexican classic.

DESSERTS

Churros with Chocolate Sauce

7.50

Deep-fried Mexican donuts coated with sugar and cinnamon, served with a homemade chocolate sauce.

Pastel de Tres Leches

7.50

Three milk sponge cake topped with vanilla flavour whipped cream and fresh berries.

Chocolate Brownie

7.50

A classic homemade chocolate brownie, served with chocolate sauce and vanilla ice-cream.

Please direct any allergy concerns to the manager.

STARTERS

GUACAMOLE (V)

A fresh dip made from avocado, tomato, onion & spices, pomegranate seeds and coriander leaves. Served with corn chips.

Classic (two scoops)

8.00

Classic Single (one scoop)

5.00

NACHOS (V)

for two people. Great for sharing!

8.50

Corn chips covered with melted **cheese**, pimiento and jalapeño chillies.

With **chicken**

10.00

QUESADILLAS

Two grilled corn tortilla with **cheese**, roasted red peppers and chicken.

Served with grilled tomato chipotle salsa.

Regular (Two Quesadilla)

9.50

Classic Mini (One Quesadillas)

6.50

HONEY, LIME & CHIPOTLE GLAZED CHICKEN WINGS

8.50

Roasted chicken wings tossed in a Mexican-spiced rub, finished with a glossy honey, lime, and chipotle glaze.

Served with chipotle mayo.

(V) Vegetarian

An optional service charge of 12.5% will be added to your bill.

TACOS

TACOS

Three corn tortillas topped with your choice from 1 of the following:

Chicken Tinga
Roast beef

Served with both roasted tomato and tomatillo verde salsas. All tacos are served with red cabbage, red onion and coriander.

We recommended ordering some of our delicious sides listed below to complete your meal.

Single Taco

6.00

Three Tacos

15.00

TACOS CARNE ASADA TROPICAL

16.50

Three warm corn tortillas filled with steak marinated in adobo, orange, and lime, topped with fresh coriander, onions, pickled red onion, and sweet charred pineapple. Served with crispy sweet potato chips and smoky chipotle mayo.

A vibrant twist on a Mexican classic.



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FAJITAS

Your choice of the following:

King Prawn

Chicken

Vegetarian (v)

Broccoli, cactus, courgettes, carrots, baby sweetcorn, onions and peppers.

Classic (good for sharing)

18.50

Street Fajitas (mini)

10.50

Served on a sizzling skillet, cooked with onions and peppers accompanied by grilled tomato chipotle salsa, roasted tomatillo salsa, **crema** Mexicana & corn tortillas. Served with black beans.

SIDES

If ordering our main dishes or tacos, we recommend ordering some of our delicious sides to accompany your meal:

Black Beans

3.50

Crema Mexicana

1.75

Guacamole

5.00

Cheese

3.00

Jalapeños

2.00



Gluten free

Please direct any allergy concerns to the manager

COCKTAILS

MARGARITA

Ocho Blanco Tequila Potrero Grande 2023, agave nectar and fresh lime juice. Served on the rocks or straight up in a salt-rimmed glass.

Glass 9.95
Bottle (4 Servings) 38.00
Fruit Margarita 11.50
(A mix of berries and agave nectar)

MEZCARITA

Ojo de Dios Joven Mezcal, fresh lime juice and agave nectar.

Served on the rocks in a chilli-rimmed glass.
Glass 9.95
Pitcher (4 Servings) 38.00

MARGARITA RUMBLE

Jose Cuervo Tradicional Silver, fresh passion fruit and vanilla agave infusion, lime juice and 3 citrus zest bitters. Served on the rocks in a chilli rimmed glass.

MOJITO

Chairman's Reserve Rum, fresh lime, mint and agave nectar.

FRUIT MOJITO

A Mojito with Chairman's Spiced Rum and the choice of fresh passion fruit or mixed berries with agave nectar.

CAIPIRINHA

A Brazilian classic. Velho Barreiro Cachaça, fresh lime and agave nectar served with crushed ice.

FRUIT CAIPIRINHA

Velho Barreiro Caipirinha with the choice of fresh passion fruit or mixed berries with agave nectar.

PORN STAR MARTINI

A classic from our dear friend Douglas A. Element 29 Vodka, fresh lime and passion fruit, vanilla syrup and Prosecco.

PALOMA

Ocho Tequila Blanco, fresh lime juice and agave nectar topped with grapefruit soda. Served on the rocks in a chilli rimmed glass.

VIVIÑA

11.00
Vivir Blanco Tequila, fresh raspberries, fresh lime juice, peach liqueur, agave nectar and miraculous foamer. Served straight up.

MAMA'S MARGARITA

11.00
El Rayo Tequila Blanco, pear, apple syrup, avocado pit agave, lime and cinnamon. Served straight up in a coupe glass.

BEERS

CORONA Mexico ABV 4.6% 5.75

BUCKET OF CORONA (6 bottles for the price of 5) 28.75

PACIFICO Mexico ABV 5% 6.00

WINE (All contain Sulphites)

Glass (175ml) Bottle
MERLOT 6.50 25.00

(glass 125ml £5.00)
Altitudes, Valle Central, CHILE 2017
Aromas of ripe fruit and notes of herbs and sweet spices. Medium bodied with soft tannins.

SAUVIGNON BLANC 6.50 25.00

(glass 125ml £5.00)
Rapel Valley, CHILE 2017

Fresh tropical notes of mango and melon with an acidity finish and a light body.

ROMEO PROSECCO SPUMANTE 7.00 29.00

(glass 125ml £5.50) ITALY
Fine with a persistent mousse with a rich aroma of ripe apple, lemon and grapefruit. On the palate, it is fresh and full-bodied.



TEQUILA & MEZCAL

TEQUILA (All 25ml)

OCHO	Blanco	5.50
	Reposado	6.00
CURADO	Blue Agave	7.00
	Cupreata	7.00
	Espadin	7.00

JOSE CUERVO	Blanco	5.00
TRADICIONAL	Reposado	5.00

TAPATIO	Blanco	5.50
	Reposado	6.00
	Añejo	7.00
PATRON	Silver	6.00
	Reposado	6.50
	Añejo	7.00

JOSE CUERVO RESERVA DE LA FAMILIA		12.00
1800	Silver	6.00
	Reposado	6.50
	Añejo	7.00

FORTALEZA	Silver	8.50
	Reposado	9.50
VIVIR	Blanco	6.00
	Reposado	6.50

MEZCAL (All 25ml)

OJO DE DIOS	Joven "Espadin"	6.50
	Café	6.50
	Hibiscus	6.50
BRUXO	X	7.00
	1	7.00
	2	7.50
	3	7.50
	4	8.00
	5	13.50

DOS HOMBRES		6.50
ILEGAL	Blanco	6.50
	Reposado	7.00
QUIQUIRIQUI	Matlatan	7.00

NON - ALCOHOLIC

FRESH LEMONADE (still or sparkling) 4.50
Made with fresh lime juice and organic agave nectar.

SOFT DRINKS
Juices 3.50
Coke and Zero Coke. 3.50

JARRITOS Natural Flavour Soda. 5.75

An optional service charge of 12.5% will be added to your bill.

Please direct any allergy concerns to the manager.



MENU PARA NIÑOS

MAINS

Choose 1 main dish from:

Quesadillas

Two grilled flour tortillas with cheese and roasted red peppers.

Mini Cheese Nachos

Corn chips covered with melted cheese.

Mini Fajitas

A small portion of fajitas with your choice of 1 of the following: **Chicken or Vegetables.**
Served with flour tortillas.

DESSERT

Mini Churros

DRINK

Your choice from 1 of the following:

Soft Drink or Juice

£7.50

Please direct any allergy concerns to the Manager.
An optional service charge of 12.50% will be added to your bill.