

AMIGA

5pm - 2am

Most of our Menu is gluten free, just look out for this (GF)

Sharing Plates

Tuna Tostadas £10.5 (Contains Sesame)

Tuna marinated in Macha sauce & Sesame oil, bedded with crushed avocado, Raddish and chives

Chicken Croquetas £9

Crispy Chicken, Potato & cheese croquetas coated with Gluten-free Panko. Served with Chipotle mayo

Leek & Potato Croquetas £8.5 (VT)

Potato, Leek, Corn with Cheddar cheese, coated with Panko bread crumbs

Crispy Prawn & Chorizo Rolls £9.5 (Contains Gluten)

Crispy Filo rolls filled with prawns & chorizo in a cheese & corn sauce, served with fresh Avocado sauce

Guacamole £8.5 (GF, VN)

Avocado, Tomato, Onion, Lime. Served with our home made corn tortilla crisps

Padrón Peppers £7 (GF, VN)

Padrón peppers with sea salt
Great with a beer or a shot of tequila.

Classic Nachos £10 (GF, VT)

Tortilla chips topped with Cheese sauce, Jalapenos, Black beans, Onion, Tomato and Avocado sauce
+ add Barbacoa beef £3

Chilaquiles (House Nachos) £10.5 (GF)

Tortillas cooked in Salsa, sprinkled with Feta cheese, Chorizo, Avocado, Pico de Gallo & Tomatilla sauce

Cazuela de Gambas £10

Sizzling Prawns tossed with grilled aubergine, roasted peppers and garlic in a smoky tomato-ancho chilli blend. Served with crispy tortillas

Grilled BBQ Pork Ribs £14.5 (GF)

Grilled Barbacoa Pork Ribs marinated in Ancho BBQ Sauce, served with a refreshing Mexican slaw

Macha Grilled Cabbage £7.5 (GF)

Char-grilled cabbage marinated in vibrant macha sauce, set on velvety sweet-corn and tarragon crema with a smoky, herbal, and gently sweet finish.

Tacos all £15

All our Tacos are served on home-made corn tortillas and gluten free.

Served in portions of two.

Steak Tacos (GF)

Grilled steak, Grilled spring onion & Padrón peppers, topped with Chimichurri

Baja Fish (GF)

Coconut battered Cod, Pickled onion, Pickled cabbage, Pea & Dill Sauce

Crispy Cauliflower Al Pastor (VT)

Pineapple, Pickled onion, Avocado, Chipotle mayo



Grilled Aji Chicken (GF)

Grilled Aji Amarillo Chicken, Macha marinated grilled courgette, Plant-based Salsa

Pork Belly & Crackling (GF)

Gherkins, Pickled onion with a roasted Red Pepper, Feta & smoked Paprika sauce

Fried Prawn (GF)

Fried Prawns, Avocado, Pico De Gallo, Chipotle mayo

Quesadillas

Barbacoa Beef £14.5 (GF)

Slow-cooked Barbacoa beef with melted Cheddar cheese

Cheese & Mushroom £13 (GF, VT)

Portobello mushroom, Sprig onion with melted Cheddar cheese

Desert

Homemade Churros £8 (GF)

Churros, topped with sugar and cinnamon. Served with Dulce de Leche dip

Signature Teas £4.5 (GF)

Hibiscus & Cinnamon or Epazote or Mint & Apple or Choco Ancho

Please let your server know if you have any food allergies or dietary requirements.

A discretionary 12.5% service charge will be added to your bill.

MARGARITA MENU

 **OUR SPICY MARGARITA** £12.5 
Cazcabel tequila blanco, Cointreau, Agave, Lime,
Fresh habanero, Tajin
(Choose your level of spiciness, 1, 2 or 3)

CLASSIC MARGARITA £12.5 
Cazcabel tequila blanco, Cointreau, Agave, Lime,
Sea salt

FROZEN MARGARITA £12.5 
Cazcabel tequila blanco, Cointreau, Agave,
Lime, Sea salt

TOMMY'S MARGARITA £12.5 
Cazcabel tequila reposado, Agave, Lime

 **MARGARITA DE PEPINO** £12.5 
Cazcabel Blanco tequila, Fresh Cucumber,
Tajin cordial, Tajin

 **EL CARTEL** £13 
Mezcal Verde Momento, Agave, Lime,
Fresh Jalapeño, Coriander, Lime

MEXICAN COCKTAILS

AMIGA PALOMA £12.5 
Cazcabel blanco tequila, Agave, Lime, Sea salt,
Grapefruit, Two Keys grapefruit soda

AMIGA OLD FASHIONED £13.5 
Cazcabel Añejo tequila, Mezcal Verde Momento, Agave,
Chocolate bitters, Dark Chocolate & Hibiscus salt

TEQUILA SUNRISE £12.5 
Cazcabel reposado tequila, Orange juice, Grenadine

MEZCAL NEGRONI £13.5 
Mezcal Verde Momento, Campari, Sweet vermouth

 **MICHELADA** £10.5 
Clamato juice (tomato with clam water), Lime, Seasoning,
Maggi sauce, Tobasco, Pacifico beer, Tajin

JALISCO ESPRESSO £12.5 
Cazcabel Blanco tequila, Cazcabel Coffee tequila,
Agave, Espresso

POMEGRANATE DAIQUIRI £12.5 
John Paul Jones Ranger Rum, Grenadine Lime

0%ABV DRINKS

 **MANGONADA** £7 
Mango, Agave, Lime, Chamoy sauce, Tajin

AMANECER DE CLEMENTINA £7 
Clementine, spiced Hibiscus Honey, Lime, Cinnamon sugar

CUCUMBER MOJITO £7 
Cucumber juice, Agave, Lime, Mint, Ginger beer

WINE & BUBBLES

RED WINE

Organic Passo Doble Malbec     £8/9.5/38
(Powerful, Cinnamon, Vanilla)

Santa Alegra Merlot  £7/9/37
(Juicy, Berry, Spicy)

Badet Clément, Pinot Noir, Pays D'oc  £9/12/50
(Bright, Cherry, Fruity)

Grati Chianti 2022  £55
(Juicy, Ripe, Fresh)

WHITE WINE

Klienkloof Chenin Blanc  £6.5/8.5/36
(Citrus, Guava, Pineapple)

Picpoul de Pinet St Claire, Luvignac  £8/11/40
(Lemongrass, Apple, Fresh)

Weinhaus Ress Riesling  £10/13/48
(Lime, Grapefruit, Clean)

Hamelin, Petite Chablis  £65
(Floral, Mineral, Crisp)

ROSÉ

Saint-Roch Les Vignes, Les Maitres Vignerons
Provence Rosé  £7.5/10/42

(Dry, Peachy, Lively)

SPARKLING

Canevel Prosecco di Valdobbiadene
DOCG  £8.5/38
(Green apple, Citrus, Mineral)

BEER

Pacifico Clara £6

Corona Cerveza £5.5

Modelo £6

Corona 0%abv £5.5

HAPPY HOUR 10-11PM £7 ON SELECTED COCKTAILS

Spicy Margarita,
Classic Margarita,
Tommy's Margarita,
Tequila Sunrise,
Michelada,
Paloma,
Pomegranate Daiquiri.