

Maiz

Tacos & Pozole



STARTERS

GUACAMOLE - £8.00

Classic Mexican guacamole made with fresh avocado, cilantro, lime juice, and a touch of chili. Served with crispy corn tortilla chips.

CORN RIBS - £6.60

Strips of crispy corn on the cob cut into "rib" shapes, topped with a mixture of chipotle mayonnaise, grated cheese, chili powder, cilantro and lime.

QUESADILLAS - £5.50 each

With Corn / With Mushrooms Barbacoa / With Cochinita

CHICHARRÓN DE QUESO - £6.00 Crispy cheese with guacamole sauce.



TACOS £5.40 each

STEAK TACO

Beef marinated in spices and grilled to order, served on a corn tortilla with pico de gallo, cilantro and salsa to taste.

PASTOR TACO

Pork marinated with achiote, dried chilies, and pineapple juice, cooked on a vertical rotisserie. Served with grilled pineapple, onion, and cilantro.

MUSHROOM BARBACOA TACO

A blend of mushrooms slowly cooked with spices and chilies, served with pickled red onion and cilantro.

COCHINITA PIBIL TACO

Slow-cooked shredded pork in achiote and sour orange marinade, accompanied by pickled red onion and habanero sauce.

BIRRIA TACO WITH CHEESE

Jalisco-style taco with beef stewed in chili broth, served with melted cheese and its own consommé for dipping.



POZOLE £15.90

RED POZOLE (PORK)

A traditional Mexican stew made with hominy, pork, and a red broth made with dried chiles. Toppings: lettuce, radish, onion, oregano, chili powder, and lime.

GREEN POZOLE (CHICKEN)

A version of pozole with chicken and a green salsa base made with tomatillo, poblano pepper, ground pumpkin seeds, and cilantro.

VEGGIE POZOLE

Vegetarian version with sautéed mushrooms, hominy, and vegetable broth seasoned with mild chilies and spices.



DESSERTS £7.50

PASTEL DE MAIZ

A soft slow-baked corn cake with a delicate sweetness and a creamy texture.

Our second dessert is a daily special, ask your server to discover today's sweet treats.



COCKTAILS £12.50

MARGARITA: Classic blend of tequila, orange liqueur, and fresh lime over ice.

SPICY MARGARITA: A spicy twist made with chili infusion tequila blanco and fresh lime juice.

MEZCALITA: A smoky version of the margarita with mezcal.

MEZJAMAICA: Refreshing cocktail with mezcal, hibiscus, and fresh lime juice.

CANTARITOS: Traditional Jalisco cocktail made with tequila, orange juice, grapefruit, lime, and a splash of grapefruit soda.

PALOMA: Classic Mexican cocktail with tequila, lime juice, and grapefruit soda.

CARAJILLO: Espresso mixed with Licor 43 (vanilla and citrus liqueur).

MEZCAL NEGRONI: Mexican twist on the classic Negroni. Mezcal, red vermouth, and Campari - smoky, bitter, and balanced.

MEZCAL MULE: Adaptation of the Moscow Mule made with mezcal, lime juice, and ginger beer.



CLASSICS £12.50

NEGRONI: Gin, red vermouth, and Campari in equal parts. Bitter and aromatic.

OLD FASHIONED: Whiskey, sugar, bitters, and a twist of orange peel. Strong and balanced flavour.

APEROL SPRITZ: Aperol, prosecco, and soda. Light, bubbly, and citrusy.

MOSCOW MULE: Vodka, lime juice, and ginger beer. Refreshing, with spicy ginger notes

ESPRESSO MARTINI: Vodka, coffee liqueur, and freshly brewed espresso. Creamy and energising cocktail.

SOURS: Try one of signature sours: Tequila, Mezcal, Bourbon or Amaretto

HOUSE SPIRITS SHOTS - £7.5



BEERS

MODELO ESPECIAL - £7.5

PACIFICO - £6.5

CORONA - £5.5

MICHELADA £10: Beer mixed with lime juice, sauces (Worcestershire, soy, hot sauce), and a chili-salt rim.

CHELADA £7.5: Lighter version of the michelada. Beer and lime juice with a salted rim.

CUBANA £7.5: Beer with lime juice, Worcestershire-style and hot sauces, salt, and pepper. Similar to a michelada but more spiced.



WINES

SAUVIGNON BLANC - L.A. CETTO 2022 - £36

SHIRAZ - L.A. CETTO 2020 - £38

SPARKLING WINE PROSECCO QUADRI - £32

WINE BY THE GLASS - £8.5



SOFT DRINKS

AGUAS FRESCAS - £6: Horchata / Jamaica / Agua Loca

LEMONADE - £5 Homemade lemonade with fresh lemon juice and sparkling water.

REGULAR COKE / COKE ZERO - £4.5