

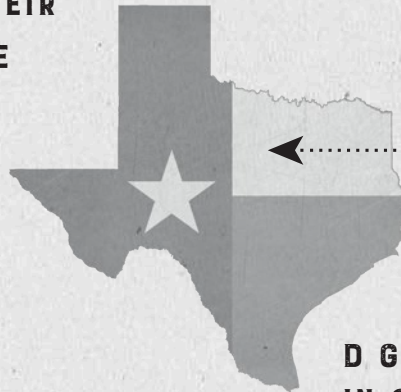
# D GRANDE

TRUE TEX-MEX



REAL TEX-MEX BY REAL TEXANS

IN TEXAS, TEX-MEX FOOD IS AS BIG A PART OF THE CULTURE AS COUNTRY MUSIC, AMERICAN FOOTBALL AND TEXAS BBQ. D GRANDE WAS FOUNDED BY TWO TEXANS WHO DESPERATELY MISSED THEIR FAVOURITE COMFORT FOOD.



D GRANDE = "BIG D" IN SPANISH & "BIG D" IS THE AFFECTIONATE NICKNAME FOR DALLAS, TX.

WE HOPE YOU ENJOY IT AS MUCH AS WE DO!

# TO START OR SHARE

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## QUESO

Queso is a creamy cheese dip made from melted cheese, tomatoes, spices, and peppers. In Texas, it is made from a 'cheese' called Velveeta (or another type of heavily processed 'cheese') that isn't available in the UK. We invented our own method to create that same deliciousness using British cheeses and without the long list of additives. Tex-Mex cravings usually start with a need for queso.

Served with our house-fried corn tortilla chips.

**CUP 9.99 | BOWL 15.99**

## LOADED QUESO 17.99

Topped with chili con carne, sour cream, pico de gallo and guacamole.

## SHRIMP CEVICHE 11.99

Tender shrimp, citrus, jalapeno, avocado, coriander, onion, and habanero.  
Served with tortilla chips for scooping.

## TORTILLA CHIPS & GUAC 7.99

## TORTILLA CHIPS & SALSA 5.99

Choose from mild house tomato, mild creamy green avacodo and tomatillo, or spicy habanero.

## CHICKEN TAQUITOS 12.99

Tasty little cigar shaped snacks.  
Four corn tortillas stuffed with shredded marinated chicken and fried.  
Served with guacamole and sour cream.

## STREET CORN

**9.99**

Fresh smoked grilled corn kernals, homemade queso fresco, coriander, lime aioli, and a little spice.

# FAJITAS

## THE MOST TEX-MEX OF TEX-MEX DISHES

Fajitas get their name from the Spanish word 'faja' which mean 'belt'. This refers to skirt steak which was once considered a less desirable cut of meat (it isn't now). West Texas ranch hands were often given these cuts as part of their pay.

In around 1930, they began marinating this steak in lime juice to tenderize it and serving with flour tortillas and salsa. Over the years, this delicious dish evolved into the "sizzling fajitas" that are so popular in restaurants across Texas today.

Served with fluffy flour tortillas, pico de gallo, guacamole, sour cream, mixed cheese, rice, grilled peppers and onions and your choice of beans.

**ALL SERVED SEPARATELY FOR YOU TO MAKE IT YOUR OWN!**

### CLASSIC TENDER STEAK

FOR ONE ..... **26.99**

FOR TWO ..... **49.99**

### SPICY MARINATED SHRIMP

FOR ONE ..... **26.99**

FOR TWO ..... **49.99**

### BUTTERY CHARGRILLED CHICKEN

FOR ONE ..... **23.99**

FOR TWO ..... **43.99**

### GRILLED PORTOBELLO MUSHROOM

FOR ONE ..... **21.99**

FOR TWO ..... **38.99**

### YOUR CHOICE OF BEANS:

#### CHARRO

Pinto beans with bacon, peppers, and onions.

#### BLACK BEANS (V)

Simple, seasoned, and with a little pico de gallo

#### REFRIED

Pinto beans seasoned and blended with lard - yes, lard!

# TACOS

THREE TO AN ORDER ON CLASSIC CORN  
OR FLUFFY FLOUR TORTILLAS

## BRISKET 13.99

Inspired by Mia's Tex-Mex which opened in  
Dallas in 1981 and claims this dish's invention.  
24+ hour slow cooked and smoked brisket.

Served with cheese, and  
sauteed peppers and onions.



## SHRIMP 13.99

Spicy marinated shrimp, pickled red cabbage,  
lime mayo, onion & coriander.

## VEGAN JACKFRUIT 10.99

Spicy jackfruit chili, lettuce, vegan lime mayo  
and pico de gallo.

## CHICKEN 12.99

Tender marinated chicken, lettuce,  
crispy chicken crackling and haba ero salsa.

# TACO TUESDAY

ORDER INDIVIDUAL TACOS TO MIX AND MATCH  
FOR £3.99 EACH (VEGAN £3.49)

Choose **brisket**, **chicken**, **vegan** soft tacos on flour tortillas, or...

SPECIAL CRISPY TACOS ON FRIED CORN TORTILLAS

## BEEF

Spicy chili con carne,  
monterey jack cheese, iceberg lettuce,  
sour cream, pico de gallo, and house salsa.

## CHICKEN

Marinated shredded chicken,  
served with monterey jack cheese, lettuce,  
sour cream, pico de gallo, and house salsa.

TUESDAYS ONLY!

## QUESADILLAS

10" FLOUR TORTILLA FOLDED  
OVER AND GRILLED WITH  
CHEESE, PEPPERS AND ONIONS  
AND YOUR CHOICE  
OF FILLING.

ALL WITH ICEBURG LETTUCE,  
GUACAMOLE,  
SOUR CREAM AND  
PICO DE GALLO ON THE SIDE

CHARGRILLED  
CHICKEN 14.99

TENDER STEAK 15.99

SPINACH &  
MUSHROOM 13.99

CHEESE 11.99



## BURRITOS

12" FLOUR TORTILLA FILLED WITH  
PICO DE GALLO, BLACK BEANS,  
SPANISH RICE, SOUR CREAM  
AND CHEESE.

TENDER STEAK 15.99

SMOKED BRISKET 15.99

GRILLED CHICKEN 14.99

VEGAN CHILI 13.99

(No cheese or sour cream)

CHOOSE YOUR HEAT LEVEL:

MILD - NO EXTRA SPICE

1 ALARM - A LITTLE SPICE

2 ALARM - PRETTY HOT

3 ALARM - HOT HOT HEAT!

+ GUACAMOLE 2.49

+ JALAPENOS 0.99

+ PINK ONIONS 0.99

+ DOUBLE CHICKEN 2.49

+ DOUBLE STEAK/BRISKET 3.49

Want it a bit lighter?

Make it a burrito bowl with no tortilla

MORE...

## CHILI CON CARNE

This spicy beef and bacon chili is served on its own or used as a popular topping for enchiladas. In the mid-19th century, 'chili queens' sold chili con carne out of pushcarts in San Antonio's Military Plaza. Which ingredients belong in chili is hotly debated across the US with Texans summing up their position in a wonderful saying: "If you know beans about chili you know chili ain't got no beans!"

Served with sour cream, cheese, and chives.

**CUP 9.99 | BOWL 13.99**

**RICE 1.99**

## VEGAN CHILI

Spicy jackfruit, pinto beans, celeriac, and roasted tomatoes.

**CUP 5.99 | BOWL 9.99**

## KIDS' DISHES

**KID'S BURRITO 6.99**

(Just rice, refried beans and cheese)

**PLAIN CHEESE QUESADILLA 7.99**

## GRANDE SALAD 12.99

Baby gem, vine tomato, corn, avocado, black bean, fried tortilla strips, chilli coriander dressing and chipotle ranch.

- **DICED CHICKEN 2.99**
- **DICED STEAK 3.99**
- **FAJITA CHICKEN 8.99**
- **FAJITA STEAK 9.99**
- **FAJITA SHRIMP 8.99**

## ENCHILADAS

Two corn tortillas filled, rolled, topped with sauce, mixed cheese and jalapeno, and baked. Served with rice and your choice of beans.

**MARINATED CHICKEN WITH SOUR CREAM SAUCE 16.99**

**MELTED CHEESE & ONION WITH CHILI CON CARNE 16.99**

**SAUTEED SPINACH AND MUSHROOM WITH QUESO 15.99**

**CHOOSE YOUR BEANS (SERVED ON THE SIDE): BLACK (VE), CHARRO OR REFRIED**



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## DRINKS



In 1971, at his restaurant in Dallas, Mariano Martinez became frustrated with the difficulty and inconsistency of using blenders to meet the demand for frozen margaritas. Inspired by Slurpee machines at his local 7-Eleven, he set about creating a solution and after much tinkering introduced the world to the Frozen Margarita Machine.

The original machine now sits in the Smithsonian and is such a part of American culture that in 2010 it was named one of the "Top Ten Inventions from the National Museum of American History's Collection".

**COCKTAIL SPECIALS - ASK  
YOUR SERVER ABOUT THIS  
WEEK'S PICK: IT MIGHT BE A  
FROZEN PINA COLADA OR  
A TEQUILA EASTSIDE!**

# MARGARITAS

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## FROZEN 12.99

Cazcabel 100% Blue Agave tequila, Cointreau, fresh lime juice - no messing about; no neon green, sweet-and-sour mix. Ask if you'd like us to add a sangria swirl!

MAKE IT A FOUR-SERVE  
PITCHER! 47.99

## TOMMY'S 12.99

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In Texas, you order your margarita frozen or on the rocks.

Here our house on-the-rocks margarita is made with Cazcabel 100% Blue Agave tequila and is Tommy's style - just fresh lime juice and agave syrup.

MAKE IT A FOUR-SERVE  
PITCHER! 47.99

## CLASSIC 15.99

The OG, born in the 1930s in Mexico's border-town bars. Cazcabel tequila, Cointreau, and fresh lime juice. Stronger, drier, and unapologetically classic.

Joe swears by a touch of agave for balance. Richard stands by tradition. Best try both and settle the debate yourself.

## PICANTE 13.99

For our spice lovers - fresh chilli and coriander.

Sub mezcal for a smokier version.

## MEZCAL 14.99

Smoky and punchy, this version with Ojo de Dios is a great introduction to the spirit.

## STRAWBERRY 12.99

A sweeter option - Cazcabel Blanco, Lime, Homemade strawberry puree, and Giffard Creme de Frais des Bois.

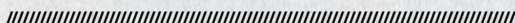
## PINEAPPLE MEZCALITA 13.99

Smoky Ojo de Dios, overproof rum, grapefruit oleo, House "Grenade mix", refreshing pineapple juice and a kick of spice.

**Warning:** this is a punchy cocktail in every way.

## CADILLAC 21.99

Top-shelf margarita with all our favourite things - Don Julio Reposado tequila, Grand Marnier and fresh lime.



# SIGNATURE COCKTAILS



## **TEXAS SWEET TEA** **9.99**

Gorgeous southern tippie.  
Our homemade cold-brew tea,  
Tito's vodka and fresh citrus. Lightly sparkling - a favourite  
with everyone who tries it.

## **MEZCAL NEGRONI** **11.99**

Our favourite to start your meal. Ojo de Dios,  
Campari, and Mancino Rosso Vermouth. A  
smoky twist on the classic.

## **PINEAPPLE BOURBON** **SOUR 12.99**

Four Roses Bourbon, Lemon, Honey syrup, House "Grenade  
mix", Egg white.

## **BIG D ESPRESSO** **MARTINI 13.99**

A modern classic, Texas style!  
Cazcabel Reposado and Cazcabel coffee liquor are a  
double act that raises this drink up above the rest.

## **MEZCAL PALOMA** **13.99**

Lightly smoky and complex:  
Lost Explorer Espadin, house-made ginger syrup,  
lime and grapefruit.  
For mature readers only.

# BEER

## LAGERITA 8.99

Split between beer or margs?  
Turn any of our Mexican beers into a fusion of the two!

## MODELO 6.99

355ML BTL / 4.5%

Classic lager brewed in Mexico.

## PACIFICO CLARA 6.99

355ML BTL / 4.5%

Refreshing Mexican pilsner.

## CORONA 6.99

300ML BTL / 4.5%

A classic Tex-Mex pairing.

## MODELO NEGRA 8.99

355ML BTL / 5.4%

Smooth, malty, dark Mexican lager.

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## BEAVERTOWN LUNA HAZY 5.99

2/3 PINT DRAFT / 4.5%

Tropical cloud, mango, pineapple and peach. Low bitterness

## HOWLING HOPS NEIPA 9.99

440ML CAN / TBC%

Part of a series of hop combination experiments.

ABV varies - ask your server for current series and details.

## THE KERNAL PALE ALE 7.99

330ML BTL / 5.3%

Smooth and well-rounded Citra pale ale.

## LONE STAR 6.99

355ML BOTTLE / 4.6%

Light, crisp, lager. "The National Beer of Texas"

## ROGUE DEAD GUY 11.99

568ML CAN / 9.0%

Big ol' can of crisp, full-bodied American Golden Ale

## AGAVE MEAD 6.99

355ML CAN / 4.5%

From Sagrado, lightly sweetened, sparkling, and from 100% agave! Like tequila and a cider had a baby.

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# WINES



## WHITE

### **ENOITALIA PINOT GRIGIO 7.99/31.99**

Refreshing citrus flavours and a delicate finish. Italy

### **L.A. CETTO RESERVE CHARDONNAY 39.99**

Buttery texture, new French oak, vanilla, and tropical fruits.  
Mexico



## RED

### **MARQUES DEL VALLE 8.99/32.99**

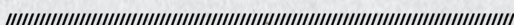
Cabernet/Malbec. Red fruit aromas, vanilla, and spice. Mexico

### **VSE CARMENERE 35.99**

Medium-bodied, American oak, dark fruits, pepper and  
tannins. Chile

### **LOS OLAS MALBEC 44.99**

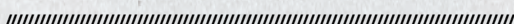
Plum, dark chocolate, cherries and blackberries. Argentina



## SPARKLING

### **VIBRACIONS CAVA NV 39.99**

Rounded bubbles with apples and limes on the finish. Spain



## ROSE

### **SOLEILLADES 32.99**

Méditerranée Rosé. Light and crisp rose with notes of peach.

# NO AND LOW

## **SAINT'S MARG 8.99**

All the margarita joy, none of the margarita hangover.  
Smiling Wolf White Cane alcohol-free spirit, fresh lime, agave  
and orange bitters. Alc Free.

## **SAINT'S PICANTE 8.99**

CROSSIP Blazing Pineapple, picante mix, fresh lime. Alc Free.

## **ROSEMARY PALOMA 5.99**

Citrusy and refreshing. Grapefruit, Lime, Rosemary syrup and Ting.  
Alc free.

## **CORONA CERO 4.49**

330ML BTL / 0.0%

Classic Tex-Mex pairing, hangover-free.

## **SOFTS**

**FRESH HOUSE-MADE  
LEMONADE 3.99**

**COCA-COLA / DIET  
COKE / SPRITE 3.49**

**TING GRAPEFRUIT  
SODA 3.49**

**FENTIMANS  
GINGER BEER 3.99**

**JARRITOS (GUAVA /  
MANGO / PINEAPPLE)  
5.49**



# TEQUILA



**PRICES ARE FOR A SINGLE 25ML  
POUR. IF YOU'RE FEELING  
CREATIVE, WE CAN TURN ANY OF  
THEM INTO A MARGARITA - JUST  
ASK YOUR SERVER FOR DETAILS.**

**CAZCABEL REPOSADO 4.49**

Pepper - Butterscotch - Smoke

**EL JIMADOR ANEJO 4.49**

Coffee - Caramel - Easy sipping

**CAZCABEL ANEJO 4.99**

Sandalwood - Mild acid - Cocoa

**EL RAYO PLATA 4.99**

Pineapple - Cinnamon - Herbaceous

**DON JULIO BLANCO 4.99**

Deep - Fresh grass - Light sweetness

**EL RAYO REPOSADO 5.99**

Toffee - Vanilla - Capsaicin

**CORAZON REPOSADO 5.99**

Butterscotch - Light roast coffee

**GRAN CENTENARIO 5.99**

Dark chocolate - Cacao - Pepper

**CASAMIGOS BLANCO 6.99**

Light and floral - Easy sipping

**DON JULIO REPOSADO 6.99**

Rich oak - Light pepper - Caramel

**PATRON BLANCO 6.99**

Floral - Grass - Pepper

**LOST EXPLORER BLANCO 6.99**

Cinnamon - Lemon peel - Cactus

**DON JULIO ANEJO 7.99**

Coffee - Butterscotch - Caramel - Lightly peppery

**CASAMIGOS REPOSADO 7.99**

Butterscotch - Light cocoa - Light smoke

**FORTALEZA REPOSADO 7.99**

Oaky and warm - Butter - Vanilla

**CASAMIGOS ANEJO 7.99**

Deep - Earthy - Heavy tobacco - Light smoke and wood

**CASA DRAGONES 12.99**

Herbaceous - Floral - Mellow

**DON JULIO 1942 29.99**

Rich caramel - Butter - Light pepper

**CLASE AZUL 29.99**

Vanilla all the way through - Easy sipping

**GRAN PATRON PLATINUM 29.99**

Grass - Perfume tang - Sweet pepper



# MEZCAL

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## **OJO DE DIOS 4.99**

Clementine - Sweet Earth - Bark

## **PENSADOR ESPADIN 6.99**

Cactus - Charcoal - Pineapple

## **DEL MAGUEY VIDA 6.99**

Floral - Light smoke - Vegetal

## **LOST EXPLORER ESPADIN 7.99**

Smoky - Earthy - Mature

## **PAPADIABLO 7.99**

Light - Grassy - Big smoke finish

## **DOS HOMBRES 8.99**

Sweet grass - Wood chips - Salt

## **LOST EXPLORER TOBALA 13.99**

Coffee - Chocolate - Grass

## **CASAMIGOS MEZCAL JOVEN 13.99**

Dried peppers - Cactus - Mellow smoke

## **LOST EXPLORER SALMIANA 16.99**

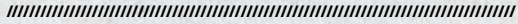
Cactus - Green pepper - Cocoa



**SPIN THE WHEEL OF FATE -  
WE'LL BRING A ROUND OF  
SHOTS TO THE TABLE. ONE  
WILL BE OUR INCREDIBLY  
SPICY CAROLINA REAPER-  
INFUSED TEQUILA. THE REST  
ARE SAFE. £4.00 PER PERSON**

**WARNING!** The Reaper is no joke. Do not attempt if you are sensitive to spice or have health conditions affected by very spicy food or drink.

# LIQUEURS



## CAZCABEL HONEY

3.49

## CAZCABEL COCONUT

3.49

## CAZCABEL COFFEE

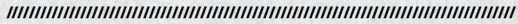
3.49

## MIIXA 100 - CAFE

5.99

## PATRON XO CAFE

5.99



## DESSERTS AND AFTER DINNER DRINKS

### TRES LECHES 6.99

Classic sponge cake soaked with three kinds of milk,  
topped with vanilla cream and sliced strawberry.  
It's like a wet cake. No, that doesn't sound nice.

Just try it?

### SOPAPILLAS 4.99

Two deep-fried flour tortillas dusted with  
cinnamon sugar and served with honey for dipping.

Like a puffy donut.

### CHURROS 8.99

Deep fried churros served with chocolate sauce

### MEZCAL BLACK RUSSIAN 12.99

Smokey and Sweet with Tobacco Bitters  
for complexity. Dangerously easy.

### MAPLE OLD FASHIONED 11.99

Heavy pour of Four Roses Bourbon with maple syrup and  
black walnut bitters, sweet and spirit forward.

