

TO START

Sikil Pak 9

Roasted pumpkin seed
mole, pine, totopos

Queso de Aro 11

Fresh cheese, martajada
sauce, tortillas

Ceviche 14

Scottish sea trout,
butternut squash
aguachile

MAINS

Served with fresh corn tortillas

Mole 27

Slow-cooked short rib,
mole poblano

Carnitas 25

Confit pork shoulder,
chicharrón

Suadero 23

Hen of the woods and oyster
mushrooms, smoked pasilla salsa

Adobado 29

Charred monkfish, ratte potato,
spicy kelp butter

SIDES

Beans 6

Refried beans,
queso fresco

Xnipec 5

Pickled
vegetables,
jalapeno &
honey dressing

COMAL

Tetela 9

Welsh chorizo, new potato,
hispi cabbage

Costra 12

Aged ribeye, grilled cheese,
wheat tortilla

Baja Taco 8

Beer-battered Cornish cod,
chipotle, wheat tortilla

Tostada 7

Baked beetroot, seaweed oil,
elderflower vinegar

SPECIALS

Quesadillas 24

Oaxaca cheese, Wiltshire black truffle,
walnuts, crème fraîche (2 pieces)

Gringa 34

Lobster al pastor, Spenwood cheese,
wheat tortillas

Crudo 18

Bluefin tuna, kohlrabi, foraged sea
greens, kelp & soy salsa

Duo de Callo 39

XL confit scallops, gooseberries,
sesame & burnt habanero salsa, corn
chicharrón (2 pieces)

FONDA

DESSERTS

Nieve 6

Chocolate sorbet, smoked pasilla
chili oil

Tamal 11

Corn steamed cake, dates, walnuts,
butterscotch

Arroz con Leche 9

Rice pudding, cherries, cinnamon,
mezcal custard

Santiago's Cheesecake 8

Blackcurrants, meco chilli

