

SUNDAY ROAST



Available 12 pm- 6pm

£39 per person | Minimum of two people

ENTRADAS | STARTERS

padrón peppers (ve) (gf) £ 4.5

Pan-fried baby green peppers with coconut onion cream

chipotle chicken wings £ 8.5

Deep-fried wings in special marination, served with spicy chipotle sauce

croquetas de carne £ 9.5

Homemade croquettes with pulled slow-cooked beef shoulder, lemongrass, chilli. Served with pickled piporra chillies

TRES CARNES | ROAST

A celebration of fire and flavour featuring our signature trio of meats. Discover all three, or repeat a meat of your choice.

pollo dorado (gf)

Cornfed chicken marinated with five Mexican spices

sirloin asado (gf)

Grilled 28 days-aged sirloin steak

panceta de cerdo (gf)

Slow-cooked crispy pork belly

ACOMPAÑAMIENTOS

yorkshire pudding

Stuffed with white chocolate mash and served with gravy

salsas

House-special sauces to complement your meat selection

CHOOSE ONE PER PERSON:

baby carrots (ve) (gf)

Grilled carrots with cumin

roast potatoes

Cooked in duck fat

EXTRA SIDES

tortillas (ve) (gf) £4

Four warm handmade corn tortillas

garlic fries (ve) £ 5

steamed broccoli (gf) £ 5

Topped with garlic butter

ensalada de tomates (ve) (gf) £ 5

Fresh tomatoes, red onion, lime juice, spices

POSTRES | DESSERTS

sundae maya (v) £ 6.5

House special ice cream, chocolate sponge, cherry, caramelised pineapple, Rey De Gatos tequila mocha sauce

cheesecake de cerezas (v) £ 6.5

Served with mango puree, vanilla ice cream and brandy snap

If you have any food allergies, please notify a member of our team when placing your order.

(v) Vegetarian, (ve) Vegan, (gf) Gluten-Free. A 12.5% discretionary service charge will be added to your bill.