

THE MEXICAN

SNACKS

Goat Cheese Bocol, *Avocado, Caviar*
Native Oysters *Coriander, Roast Garlic Mojo*
Coko's Guacamole *Pistachio, Salsa Matcha, Rice Chicharon*

STARTERS

Mussels in Guajillo Oil, *Pickles, Burnt Corn*
Prawns Aguachile
Black Scallop Aguachile
Corn, Kosho

TACOS & TOSTADAS

Pork Belly Taco
Smoked Aubergine Taco
Lardo Tostada *Grilled Pineapple, Chile Guajillo (served in pairs)*
Tuna Tostada *(served in pairs)*
Tamal of the Day
Sope *Mexican Tart, Black Bean, Cheese*
Quesadilla *Smoked Mushroom, Oaxaca Cheese*
Chicken Quesadilla

MAIN

Catch of the Day "a la talla" *Heirloom Tomato*
Tlayuda *Greens*
Pork Belly Cochinita *Black Bean Purée*
Roasted Short-rib *Salsa Buracho*

SIDES

Pico de Gallo
Corn on the Cob
Black Bean
Bitter Leaf Salad

SWEETS

Rompopo *Tonka Bean, Passionfruit*
Chocolate *Black Sesame, Guava*
Roast Pineapple *Guajillo, Vanilla*

AGUACHILE ceviche with chili peppers, lime juice, salt, cilantro and onion

A LA TALLA a way of cooking marinated fish, often by the coast

BOCOL fried corn dough flavoured with goat's cheese

RICE CHICHARRON very thin cracker made from rice

COCHINITA traditional Mexican slow-roasted pork dish from the Yucatán Peninsula

GUAJILO mild, dried, red chili, used throughout Mexico

KOSHO condiment made from fermented chilies, citrus and salt

MOJO tangy sauce made with oil and chile

PICO DE GALLO also called Salsa Fresca. A salad made from chopped tomato, onion, cilantro, fresh Serrano chili and lime juice

QUESADILLAS corn tortilla filled with cheese and other ingredients, then grilled

ROMPOPE eggnog-like drink made with eggs, milk and vanilla

SALSA MACHA thick salsa that comes from the state of Veracruz, made by frying dried chipotle chilies with garlic cloves, sesame and nuts

TACOS traditional Mexican dish made from corn or wheat, it is folded or rolled with a filling inside

TAMAL traditional Mesoamerican dish made from corn dough. It is steamed in a corn husk or banana leaf

TLAYUDA traditional dish from Oaxaca, similar to a pizza

TOSTADA tortilla baked or fried, resulting in a crunchy corn cracker