

MEXICAN SOCIAL EATING

### **BRUNCH MENU**

Freshly Pressed

### **AGUAS FRESCAS**

#### Long and refreshing Mexican fruit waters

**Pepino** 3.95 Pomegranate, cucumber, elderflower & raspberries

Watermelon Cooler 3.95 Watermelon, pear, lime & agave

**Piña Fresca** 3.95 Pineapple, coconut water & basil **Agrios** 3.95 Orange, pink grapefruit & lemon

**Agua De Jamaica** 4.25 Hibiscus, lemon & apple

**Agua De Horchata** 4.25 A traditional drink made with rice, almond milk, cinnamon & vanilla

### **SUPER JUICES**

Locally sourced, juiced to order

**Amarillo** 3.95 Yellow pepper, pineapple, fresh turmeric & lime

**Zinger** 3.95 Orange, carrot, ginger, lime & agave **Refuel** 3.95 Spinach, mint, apples, grapes & ginger

**Cleanser** 4.25 Watermelon, strawberry, coriander & pomegranate

Freshly pressed orange / pink grapefruit 2.95



Huevos Rancheros 5.50 The classic Mexican brunch - loaded with streaky bacon, avocado and our own ranchera salsa

**Cauliflower Rosti & Greens** 6.50 Our secret recipe rosti served with a poached egg, steamed tenderstem broccoli and curly kale

Summer Breakfast Bowl 7.50 A bowl of superfood goodness - avocado, quinoa, almonds, plantain, poached egg. Go on, you deserve it! **Grilled Plantain** 5.90 With smashed avocado served on a pinto bean quesadilla

**Coddled Eggs** 5.95 Packed with super seeds, roasted pepper and white cabbage

Sweet Potato & Chorizo Hash 6.90 Turn the heat up with this unforgettable combination of sweet potato and chorizo - topped with a poached egg and a 5 bean quesadilla

And because sometimes we need a little bit extra...

Maple-cured bacon 1.90Roasted mushrooms 1.90Poached egg 0.90Fresh avocado 2.00Refried beans 0.90Grilled tomato 0.90



# COCKTAILS

**Bloody Maria** 8.50 El Jimador Blanco Tequila, Ancho Reyes Chile Liqueur, Mexican spices and tomato juice

**Smokey Maria** 8.50 Jaral de Berrio Mezcal, Ancho Reyes Chili Liqueur, Mexican spices and beetroot juice

> **The Pancho Villa** 6.50 Homemade Mexican aperitif and freshly pressed orange juice

**Breakfast Margarita** 8.00 Ocho Blanco Tequila, Cointreau, lime, fresh orange juice, toasted salt rim

## HOT DRINKS

**Cafe de olla con piquet** 4.95 Mexican coffee with cinnamon, cloves, brown sugar & a shot of tequila

**Champurrado** 3.95 Traditional Mexican hot chocolate with cinnamon, chili and star anise

Americano 2.95

Cappuccino 2.95

Café Solo 1.95 Café Cortado 2.95

Café descafeinado 2.95

**Teas** 2.50 English Breakfast, Earl Grey, Camomile, Green Tea, Peppermint and a selection of fruit teas

Food allergies & intolerances? Please speak to one of our staff about your requirements. A suggested discretionary gratuity of 10% will be added to your bill. All prices include VAT at 20%.