

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%.