

botanas- starters

Nachos: *Corn tortilla chips with homemade guacamole and sour cream*
Single / Sharer

Plain and Simple £4, 95 / £7, 95

With a mountain of melted cheese and salsa (v)

Mexican Chilli £6,95 / £8, 95

Choice of beef or vegetable house chilli, served with melted cheese (v)

Blazing Inferno £6, 50 / £8, 50

Can you take the heat? Jalapeño peppers, hot chilli sauce and melted cheese

Colossus Nachos £16, 95

Enough for four to share! Jalapeño peppers and melted cheese with homemade guacamole, sour cream, salsa and sweet chilli dips. Available with beef or veggie chilli (v)

Alitas de Pollo Mexicano £4, 95

Mexican Chicken Wings: marinated in chilli and lime marinade, served with spring onions and fresh salad garnish

Miel y Gambas Salsa Dulce £6, 95

Chilli and Honey Rubbed Prawns: tiger prawns sautéed in sweet chilli and honey sauce, served with an avocado purée and fresh salad

Tacos £5, 95

Soft-shell tacos, with your choice of filling, topped with fresh salad and served with homemade guacamole and sour cream. Available with spicy chicken, house beef chilli, or vegetable chilli (v)

Bocados Calientes Jalapeños £6, 50

Jalapeño Hot Shots: hand-breaded jalapeño hot shots, stuffed with cream cheese, deep-fried and served with Mexican salsa dip (v)

Quesadillas £4, 95

Fresh tortilla parcels filled with cheese, caramelised red onions and pesto, served with sweet chilli and sour cream dips

Bolas de Fuego £5,95

Balls of Fire: stuffed with cheddar and mozzarella, a mixture of hot chillies and our special Mexican herb and spice rub, rolled in breadcrumbs and deep-fried

Calamares £6,95

Calamari: strips of breaded calamari, deep-fried with fresh salad garnish and tartare sauce

Mejillones Mexicanos £6, 95

Mussels, simmered in a deliciously creamy tomato, coriander and white wine sauce, with a hint of chilli. Served with fresh bread

Mexican Sharing Platter £15,95

A sharer for four or more. Balls of fire, hot shots, quesadilas, tacos, and your choice of nachos

Platos principals- mains

The following traditional dishes are served with fresh Mexican salad. Please specify how hot you would like your meal!

Burritos: a Mexican classic. An oven baked 10" tortilla parcel, stuffed with juicy peppers, onions, rice, re-fried beans, cheese, and your choice of filling

Spicy Chicken £9, 95

Chilli Beef £9, 95

Vegetable Chilli (v) £9, 95

Fajitas: a sizzling hot skillet loaded with mixed peppers, onions, and your choice of filling. Served with warm tortillas, a selection of garnishes, and cheese

Chicken £10, 95

Rump Steak £11, 95

Mixed Vegetables (v) £9, 95

Enchiladas: three 6" flour tortillas, stuffed with peppers, onions and cheese and our own enchilada sauce

Chicken £10, 95

Vegetable and Three Cheese (v) £9, 95

Jack's Wrap

A healthy option! A 12" tortilla packed with your choice of freshly prepared filling

Chicken, smoked bacon, cheese and barbecue sauce

£10, 95

Sautéed Halloumi with mushroom, courgette, onions, and sweet chilli (v) £9, 95

Jack's Chilli

Our speciality! Traditional house chilli and coriander rice inside a crispy tortilla basket, served with garlic bread and fresh salad garnish

Beef Chilli £10, 95

Vegetable Chilli (v) £9, 95

Tlayudas (che-yoo-das)

Two 12" tortillas, sandwiching cheese, jalapeño peppers, coriander and sour cream with your choice of filling. Oven roasted and served with a red onion salad

Beef Chilli £10, 95

Vegetable Chilli £9, 95

Ensalada Mexicana

£11, 95

Mexican salad: Buffalo mozzarella, oven roasted sweet peppers, tossed in mixed leaves and drizzled with a thyme and orange dressing (v) Add chorizo or chicken for £2

platos contemporáneos- contemporary dishes

Hamburguesa

£9, 95

Chargrilled ¼ lb. prime beef burger or chicken breast, served in a toasted brioche bun with your choice of fries and fresh salad garnish. For 50p, add: cheese, caramelised red onion, bacon

Rib-eye Steak

£14, 95

A tender and locally sourced rib-eye steak, cooked to order with your choice of fries or new potatoes, seasonal vegetables and your choice of sauce

El Diablo- a devilishly hot tomato, coriander and chilli sauce

Diane- a creamy sauce with mushrooms and wholegrain mustard

Carne Asada

£14, 95

A traditional Latin American dish. Roughly cut rump steak slices, cooked to order and served with salsa picante. Served with your choice of side, and a fresh Mexican salad

Tequila, Lime, and Chilli Chicken

£13, 95

Butterfly fresh chicken breast, chargrilled, with a tangy tequila (optional), lime and chilli cream sauce. Served with new potatoes and seasonal vegetables

Mexican Lamb Shank

£13, 95

Slow cooked in a garlic and chorizo sauce, served with creamed potato. Accompanied by roasted local seasonal vegetables

Mejillones Mexicanos

£13, 95

Mussels, simmered in a deliciously creamy tomato, coriander and white wine sauce, with a hint of chilli. Served with fresh bread

Platos de acompañamientos- sides

Arroz- rice

Arroz de Salsa £1, 50
Traditional Mexican rice- with onion, garlic and tomato (v)

Arroz de Lima y Cilantro £1, 50
Lime and coriander rice (v)

Arroz de Yucatan £2, 00
From the Yucatan peninsula: rice with onion, green chillies, and pimientos (v)

Papas- fries

Curly Fries £2, 00
Seasoned curly fries (v)

Chilli-Cheese Fries £2, 50
Curly fries with our house chilli and a mountain of cheese

Sweet Potato Fries £2, 50
A healthier and delicious option for fries! Lightly seasoned with sea-salt and herbs (v)

Clásicos- classics

Re-Fried Beans £2, 50
A Mexican classic: pinto, Peruano, and kidney beans baked with spices (v)

Garlic Ciabatta £2, 00
Fresh ciabatta and homemade garlic butter (v)

Garlic and Cheese Ciabatta £3, 00
Fresh ciabatta and homemade garlic butter and cheese (v)

Roasted Vegetables £2, 50
Locally sourced, fresh seasonal vegetables roasted with garlic and herbs

Guacamole £0, 50
Our very own homemade guacamole dip (v)

Chipotle Mayonnaise £0, 50
Homemade mayonnaise with chipotle (v)

Homemade BBQ Sauce £0, 50
A zesty dark sauce perfect with meats

postres- desserts

Traditional Homemade Mexican Churros £5, 95
Long doughnuts, coated in sugar and cinnamon. Freshly rolled and served piping hot with a rich chocolate and caramel dipping sauce (v)

Tiramisu Glacé £5, 95
Tiramisu ice cream covered with powdered cocoa and decorated with a small chocolate disc

Deep-fried Vanilla Ice Cream £5, 95
Vanilla ice-cream, coated with cinnamon and coconut, wrapped in filo pastry and deep-fried. Served with rich caramel sauce (v)

Triple Chocolate £5, 95
A chocolate brownie biscuit base layered with Belgian chocolate dairy ice cream, topped with rich chocolate sauce and milk chocolate blossom

Mango and Passion Fruit Pot £4, 95
Mango ice cream and raspberry coulis, decorated with passion fruit sauce and desiccated coconut (v)

Ice-cream £4, 95
A simple classic: three scoops of ice-cream (choose from chocolate, strawberry, or vanilla), drizzled with your choice of caramel or chocolate sauce (v)

bebidas calientes- hot drinks

<i>Americano</i>	£1, 95
<i>Latte</i>	£2, 20
<i>Cappuccino</i>	£2, 20
<i>Espresso</i>	£1, 95
<i>Doppio Espresso</i>	£2, 20
<i>Tea</i>	£1, 95
<i>Herbal Teas</i>	£2, 20
<i>Hot Chocolate</i>	£2, 30
<i>Liquor Coffee</i>	£4, 95

Finish your evening the Mexican way- tequila!

Ask for our selection of fine plata, reposado and añejo tequilas and tequila liquors

All our food is cooked to order and served fresh, so please specify with your server how hot you would like your chilli. If you have any further questions or requests we will be more than happy to help!



Monday-Thursday

Any starter, Mexican main, and a side dish for £14, 95

Monday-Friday

Happy Hour 5-7pm- all cocktails £4, all pints £3

Side and drink for £4, 95

Allergies and Intolerances

Where possible, all our food and sauces are freshly prepared to order, from local suppliers. We do our best to ensure all dietary requirements are taken care of. Please ask your server if you require further information

(v) - suitable for vegetarians