



MESA

FOR THE TABLE

Cauliflower 'Wings' ve Chipuffalo sauce	6
Charred Padron Peppers v Tajin & burnt butter	7
Halloumi Popcorn v Habanero truffle honey	9
Birria Beef Croquetas Saffron aioli	8
Nachos v All served with molten house cheese, guacamole, pico de gallo, red pickles, & sour cream	8.50
Add	
Slow-Roast, Sticky Asada Beef Short Rib	+ 2
Ceviche	+ 2
Crispy Lobster	+ 6

YAKI TAKOS

SKEWERS OVER FLAME

Charred Vegetables v Sweet soya & roasted peppers pico de gallo	12
Ancho Chicken Gochujang & green chilli sauce	14
Guajillo Salmon Sticky burnt lime, jalapeno honey sauce & mango salsa	16
Crispy Prawn & Lobster Creamy peanut sauce & pomegranate salsa	16
Churrasco Wagyu Beef Grilled pineapple salsa	19

Served with Taco, Guacamole, Cotija and Sour Cream

PARRILLA

FROM THE GRILL

Honey & Lime Marinated Baby Chicken	16
Sizzling Beef Montado Served with tortilla, guacamole & pico de gallo	20
Beef Rib Eye Steak Served with fries	38

ACOMPANAMIENTOS

SIDES

House Fries v	5
Dirty Fried Rice ve	7
Green Papaya Salad v Crunchy roasted peanuts	9

SALSAS

£2 each or 3 for £5

Chipuffalo ve
Creamy Peanut Sauce ve
Truffle Honey v
Green Chilli, Coriander & Lime Sauce v
Jalapeno Honey Sauce v
Mezcal Birria

DULCE

DESSERTS

Tres Leche Lava Cake ve	9
Churros/Smores v Dulce de leche & chocolate sauce	9

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross-contamination can occur, and we cannot guarantee an allergen-free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

An optional 12.5% service charge will be added to your bill



OCASA

A LA CARTE