

OCASA

SUNDAY LUNCH



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STARTERS

Monkey Bread v Chimichurri butter	8.5
Edamame ve Smokey Tajin Salt	7
Seabass Aguachile Verde Cucumber, Thai basil, coconut-lime tiger's milk	16
Halloumi Popcorn v Habanero truffle honey	14
Short Rib Barbacoa Smoky ancho & tomato salsa roja, pickled red onion	17.5

OCASA FAVOURITES

Ribeye 283g Ancho-chilli butter	36
Charred Tiger Prawns Smoked chipotle	22
Aztec Salad ve Radish, cucumber, charred peppers, pickled red onion, carrot, pomegranate, green chilli dressing	10
Seabass Achiote Whole grilled seabass, achiote marinade, pineapple pico de gallo, lime crema	3 8
Nachos v Served with nacho cheese sauce, guacamole, pico de gallo, red pickles & sour cream	11
Tacos Loaded tacos served with sour cream, pico de gallo, red pickles & birria consommé	
CHOOSE BETWEEN	
Pulled 16-hour cooked Smoked Chipotle Brisket	15
Grilled Smoked Chipotle Chicken Thigh	14
Chipuffalo Pulled Mushroom & Jackfruit ve	12

ACOMPAÑAMIENTOS

House Fries ve Smoked salt	7
Dirty Rice ve Charred vegetables, chilli & coriander	7
Mexican Streetcorn v Burnt lime butter, Cojita cheese	9

OUR ROASTS

All Roasts come served with Golden Roast Potatoes, Roasted Maple & Anise Carrots, Garlic Seasonal Greens, Yorkshire Pudding & Roast Gravy

Chimmichuri Porchetta	24
Churrasco Sirloin of Beef	25.5
BBQ Chicken Asado	25
Courgette & Red Pepper Wellington	20

ADDITIONAL SIDES

Morita Cauliflower Cheese	7
House Fries ve	7
Smoked salt Yorkshire Pudding	7
Vegan Gravy	3
Birria Gravy	3

DESSERTS

Mini Churros Cinnamon sugar, with hot dark chilli chocolate sauce & dulce de leche	10
Banoffee Taco Caramelised banana, cranberry & cinnamon	10
Blood Orange Coconut Cheesecake ve	10
Homemade Ice Cream & Sorbet Selection	9