



Happy Hour

£7 BEFORE 7PM

Margarita

Arette tequila, cointreau, lime

Tommys

Arette tequila, lime, agave

Smokey Tommys

Koch mezcal, lime, agave

Godín Sour

Cachaça, Kiwi liqueur, lime, egg white

COCKTAILS

ALL £11

Palomita

Ojo de Dios hibiscus Mezcal, Ginger King, grapefruit shrub

Mezcalita

Koch mezcal, Cointreau, jalapeño, pineapple, lime, hibiscus

Naked & Famous

Ojo de Dios Mezcal, yellow chartreuse, aperol

Godín Sour

Cachaça, Kiwi liqueur, lime, egg white

Guanábana mojito

Huana Mayan soursop rum, Nixta corn liqueur, lime, mint

Espresso Martini de Olla

Absolut vodka, Kahlua, café de olla, Vanilla

Vampirito

Arette Tequila, Sangrita Viuda de Sanchez, fresh orange, lime and Squirt (grapefruit soda)

CERVEZA

Corona DRAUGHT 4.5%	£6.5
Mahou DRAUGHT 5.1%	£6.7
Modelo pilsner 4.4%	£5.5
Pacifico pilsner 4.5%	£5.5
Dos Equis lager 4.5%	£5.55
Tecate lager 5%	£6.5
Victoria Vienna lager 4.3%	£7.5
Indio Lager 4.2%	£7
Corona CERO 0.0%	£4

Michelada

UPGRADE TO CLAMATO MICHELADA FOR £2.50

Wines

RED

Primitivo, IT - 7 / 27

WHITE

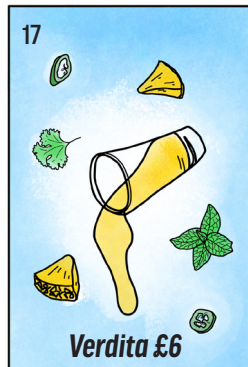
Sauvignon Blanc, NZ - 7 / 27

SPARKLING

Santa Fosca Prosecco - 7 / 29

CABALLITOS

SHOT + CHASER



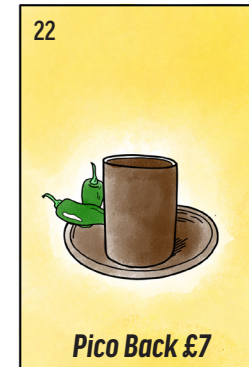
Verdita £6

Arette Tequila + Verdita



Sangrita £6.50

Arette Tequila + Viuda de Sanchez



Pico Back £7

Koch Mezcal + Jalapeño Brine


TIENDITA

HOT NUTS spicy coated peanuts	£5
CACAHUATES JAPONESSES coated peanuts	£5
MEXICAN CRISPS	£4
MEXICAN COKE	£5.5




corrochios CANTINA

comida @ cantina

TOSTADAS (1)

- MADRE • Oaxaca style beans, Oaxaca cheese, letuce, gualsa, grasshoper salt (optional)  £8
PULPO • Grilled octopus, jalapeño mash potato, chile güero mayo and radish flowers £9
CAMARÓN • Cooked prawns ceviche, cucumbers, bed of guac, chipotle mayo, salsa macha £9
LA CULICHI • Pork chilorio, avocado, pickled onions, salsa borracha £8

TACOS (2)

- BIRRIA - beef *OR* banana blossom, consomé, corn tortilla (*add grilled cheese +£2*)  £11
CARNITAS - pork confit in manteca madre, red salsa, gualsa, grilled onions £11
CACTUS - grilled cactus, salsa verde, queso fresco, grilled onions  £11
PLAYA PRAWN - corona battered king prawns, mexican slaw, flour tortilla (*not GF*) £14
GOBERNADOR - prawn & octopus, cheese, poblano mayo, corn tortilla £14
GRINGA - cheese, pork *OR* jackfruit al pastor, gualsa, pineapples, flour tortilla  £13

TORTAS (1)

- LA MEXA - pork chilorio, manchego, pastor mayo, avo, tomatoes, pickled onions £17
LA ESCOCESA - prawns & chorizo, cheddar, güero mayo, cucumbers avo, onions £17
LA INGLESA - beef asada & chorizo, refried beans emmental, pastor mayo, avo, tomatoes £17
LA AMERICANA - portobellos al ajillo, refried beans, monterey jack, chipotle mayo, avo, tomatoes £17

GUACARRÓN (2 - 4 ppl)

£15

Guacamole, premium serrano topos, topped with one or two of the following:

- Picaña chicharrón • Pork chicharrón • Chorizo • Sweetcorn & Jalapeño chicharrón 

SIDES (served with topos)

GUACAMOLE £7 
Avocado mash Guadalajara style

CHACHA BEANS £7 
Refried beans, cheese, chorizo

SALSA BORRACHA £5 
Morita, tomatillo, mezcal

EXTRA HEAT £2

- >Salsa Maya ³ >Salsa Macha ² >Pickled habanero w/carrots ² >Serranos toreados ²