



## TACO TUESDAY

### Starters

#### **Tostada de Guacamole £3.5** (For 1 person.) (v)

Crispy corn tortilla with freshly made guacamole.  
With pico de gallo and homemade queso fresco.  
(Vegan option available.)

#### **Corn in a Cup £3.5** (Served warm, in a glass.) (v)

Esquites is roasted corn, dressed with crema, chipotle mayo, queso, coriander & home made chilli powder.  
(Vegan option available.)

#### **Guacamole £9.75** (2 people sharing.) (v) (vg)

Freshly mashed avocado with scallion, tomato, coriander & lime. Served with corn tortilla chips.

#### **Totopos £2.5** (v) (vg)

Crispy fried corn tortilla chips.

#### **Tostada de Ceviche £5.5** (For 1 person)

Crispy corn tortilla with chilli and citrus marinated cod, crunchy cabbage, chipotle mayo, avocado, scallion, coriander and fiery hot pickled onions.

### All Tacos £8

3 soft corn tortillas. Choose one filling.  
Topped with scallion and coriander.

#### **Bistek con Queso**

Griddled rump steak and onions with melty cheese.

#### **Carnitas**

3 cuts of crispy, juicy, confit pork.

#### **Mixed Chorizo Rojo & Verde**

Spicy, smoky red chorizo & herby, garlicky, green chilli chorizo. Finished with crema, seeds & queso.

#### **Pollo**

Shredded chicken with roasted white onion cooked in crema with a garlic, roasted green chilli and herb marinade.

#### **Suadero**

Shredded slow cooked short rib of beef with roasted white onion. Topped with a mild tomatillo & green chilli salsa verde.

#### **Pescado (g)**

2 Baja-style, light and airy Corona beer battered cod tacos. Topped with crunchy shredded cabbage, crema, chipotle mayo and a fiery hot árbol and sesame salsa.

#### **Rajas con Crema (v)**

Fire-roasted poblano peppers and blackened onion cooked in crema. With queso fresco & roasted corn.  
(Vegan option available.) (vg)

#### **Champiñones en Salsa Roja (v)**

Oyster mushrooms & onions cooked in a guajillo and árbol chilli salsa. Finished with seeds, crema & queso.  
(Vegan option available.) (vg)

#### **Tacos de Coliflor Capeado (v) (g)**

2 Baja-style, light and airy Corona beer battered cauliflower florets tacos. Topped with crunchy shredded cabbage, crema and chipotle mayo. Finished with a fiery hot árbol and sesame salsa.  
(Vegan option available.) (vg)

### Sides

#### **Frijoles Refritos £1.5** (v)

Black bean mash, queso fresco and tortilla chips.  
(Vegan option available.)

#### **Papitas Fritas £3.5** (v) (g)

Crispy potato cubes tossed in crema & chipotle mayo. Topped with coriander and scallion.  
(Vegan option available.)

#### **Papitas Fritas con Chorizo £4.5** (g)

Crispy potato cubes tossed in crema and chipotle mayo. Topped with coriander & scallion. Finished with homemade chorizo.

#### **Guacamole Side £4.5** (v) (vg)

Freshly mashed guac topped with pico.

### Dessert

#### **Mexican Donuts & Toffee Sauce £5** (v) (g)

5 churros rolled in cinnamon sugar. Served with dulce de leche.  
(Allow 10 mins to cook).

### Vegan Products

*Our vegan grated cheese is made from coconut oil.*

*Our vegan soft cheese is made from coconut oil.*

*Our vegan crema is made in house from rapeseed oil.*

*Our vegan mayo is made in house from rapeseed oil.*

**(v) = Veggie**    **(vg) = Vegan**    **(g) = Contains Gluten**

*If you have any allergies or dietary requirements, please let a member of the team know. Please note a discretionary service charge of 10% will be added to all bills. All tips and gratuities are pooled and paid out fairly to front of house & kitchen staff by an independent tronc master. This is in line with the current recommended industry best practice. La Taqueria retains no percentage for admin.*