



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.) (vg)

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.) (vg)

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.

Tacos

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

Birria £9.5

Beef slow cooked in bone broth and smoky guajillo chillies stuffed inside 2 doubled up corn tortillas with melty cheese. Fried until crispy & served with bone broth to dip. Filthy!

Carnitas £10

3 cuts of crispy, juicy, confit pork.

Al Pastor £11 or TRY ME AS A QUESADILLA! (g)

Smoky sliced pork shoulder with an avocado and chilli salsa. Finished with big juicy slabs of charred pineapple.

Mixed Chorizo £11 or TRY ME AS A QUESADILLA! (g)

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

Pollo £10 or TRY ME AS A QUESADILLA! (g)

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

Pescado £9.5 (g)

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

Rajas con Crema £9.5 (v) or TRY ME AS A QUESADILLA! (g)

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

Champiñones £9.5 (v) or TRY ME AS A QUESADILLA! (g)

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

Tacos de Coliflor Capeado £8 (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.) (vg)

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.

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 trunc master. This is in line with the current recommended industry best practice. La Taquería retains no percentage for admin.

Our vegan mayo is made in house from rapeseed oil.

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