



## Starters

### **Tostada de Guacamole £4.75 (v)(vg)**

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

### **Esquites £4.5 (v) (vg)**

Roasted corn in a cup, dressed with crema, chipotle mayo, queso, coriander & chilli powder.

*Wee hug in a cup!*

(Vegan option available.)

### **Tostada de Frijoles £4.5 (vg)**

Refried black beans spread over a crispy tostada, topped with queso fresco, fiery red onion. (Vegan option available.)

## Tacos

### **Birria £11 or AS A QUESADILLA FOR £11! (g)**

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!

### **Pork Belly £9**

Crispy pork belly braised in adobo rojo and citrus, served atop red cabbage, queso, corn, coriander and scallions.

### **Chorizo Rojo £9 or AS A QUESADILLA FOR £11! (g)**

Pork ground in our Adobo Rojo red chilli marinade. Served with crema, homemade queso fresco, coriander and spring onion.

### **Pollo Verde £9 or AS A QUESADILLA FOR £11! (g)**

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

## Sides

### **Papitas Fritas £4.5 ADD CHORIZO FOR £1 (v)(g)(vg)**

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

### **Holy Mole Fries £5 (v)(g)(vg)**

Crispy potato cubes topped with Mole Verde, crema, queso and toasted pumpkin seeds. (Vegan option available.)

## Dessert

### **Mexican Donuts & Toffee Sauce £5.5 (v) (g)**

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

### **Guacamole £10**

(2 people sharing.) (v) (vg)

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

### **Totopos £2.75 (v) (vg)**

Crispy fried corn tortilla chips.

### **Tostada de Ceviche £6.75**

White cabbage with red serrano mayo, cod and prawns done in clam and tomato brine, finished with pico, avocado and radish.

### **Pescado £10.5(g)**

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

### **Pato en Pepita Roja £10.50**

Duck leg in red pumpkin seed sauce with pickled cabbage slaw topped with toasted seeds

### **Coliflor Capeado £9 (v)(g)(vg)**

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.)

### **Crispy Salt Baked Celeriac £9**

Crispy salt baked celeriac served atop apple and cabbage slaw with apple ketchup, avocado salsa, radish, coriander and scallions. (Vegan option available.)

### **Frijoles Refritos £4 (v)(vg)**

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

### **Baby Guac £4 (v)(vg)**

Freshly mashed avocado with scallion, tomato, coriander & lime.

*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 Taquería retains no percentage for admin.*

(v) = Veggie

(vg) = Vegan

(g) = Contains Gluten