

nibbles

TORTILLA CHIPS | 6.5
Guacamole & salsa **VE/GF**

NACHOS | 11.5
Black beans, cheese sauce, jalapeños,
avocado crema, pico de gallo, sour cream,
pink pickled onion **VE*/GF**

BAR arriba

aperitivo

WATERMELON HIGHBALL | 13.75
Absolut Elyx, Watermelon, Basil, Strawberry
Shrub, topped with Lemonade

ARRIBA SPICY MARGARITA | 15.5
Altos Plata Tequila, Ancho Reyes Verde, Lime,
Pineapple, Agave, Sesame

MANGO & COCONUT | 13.25
Malibu, Mango, Lime, Falernum, Coconut

tostadas

TUNA | 14.5
Crispy tostada, guacamole, raw yellowfin
tuna, chile de árbol, sesame **GF**

CRAB | 14.5
Shredded iceberg, sliced radish, avocado
crema, pico de gallo **GF**

ANCHO MUSHROOM | 10
Mole rojo, shredded iceberg,
braised foraged mushroom,
salsa ranchera **VE/GF**

quesadillas

QUESABIRRIA | 12.5
Birria beef, melted cheese, dipping broth

CHARRED PORK ENDS | 12
24 hour marinated pork shoulder, melted
cheese, grilled pineapple, salsa ranchera

rainbow bowls

A wholesome bowl with black beans, red rice,
corn, slaw, guacamole, salsa & pink pickled
onions

GRILLED CHICKEN | 13.5

ANCHO MUSHROOM VE | 12.5

PORK AL PASTOR | 13.5

tacos

Grilled soft tortillas, filled with crunchy slaw
and served in pairs

AL PASTOR | 12
24 hour marinated pork shoulder, grilled
pineapple

BEEF BARBACOA | 12.5
Slow-cooked British grass-fed beef

CHICKEN TINGA | 12
Grilled chicken, chipotle adobo

ZARANDEADO OCTOPUS | 12.5
Achiote & Arbol marinated octopus, salsa
verde

MUSHROOM | 11
Braised ancho foraged mushrooms, mole
rojo **VE**

salsas & sauces

SALSA RANCHERA | 1
Tomatoes, chillies, chipotle **VE/GF**

SALSA VERDE | 1
Serrano chillies, tomatillos & coriander **VE/GF**

AVOCADO CREMA | 1
Avocado, coconut yogurt, lime **VE/GF**

MOLE ROJO | 1
Pasilla chillies, tahini, agave **VE/GF**

LA MAYA | 1
Pineapple & habanero **VE/GF**

large plates

CHIPOTLE BEEF SHORT RIB | 28
Beef short rib, chipotle rub, pickled red onion,
salsa verde, crispy sweet potatoes **GF**

POLLO BORRACHO | 26
Beer brined half-chicken with pineapple
habanero slaw, creamed corn, salsa macha **GF**

**ACHIOTE BAKED
SEA BREAM** | 22
Sesame mole, fennel salad, tabasco butter **GF**

**CHARRED MARINATED
CAULIFLOWER STEAK** | 18
Fire-roasted red pepper hummus,
chimichurri, pomegranate, caramelised
hazelnuts, fresh coriander **VE/GF**

ZARANDEADO OCTOPUS | 45
SERVES 2-3
Served with warm corn and wheat tortillas,
crisp slaw, and a vibrant trio of house salsas
VE/GF

sides

FRIJOLES CREMA
VE/GF | 4.5

PATATAS AL ÁRBOL
VE/GF | 6.5

SMOKY CORN RIBS
VE/GF | 5.5

AVOCADO & FETA SALAD
V/GF | 6

*Sample menu, subject to change

Arriba, Abajo, Al
Centro, Pa' Dentro

scan to view calories



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

12.5% discretionary service charge will be added to your bill

V = Vegetarian
V* = Vegetarian option available
VE = Vegan
VE* = Vegan option available
GF = Gluten Free
GF* = Gluten Free option available



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