

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 & árbol 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
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