



## NIBBLES / SIDES

Tortilla Chips (v)	2.95	Ensalada Caesar (♯) (v) (Caesar Salad)	4.00
Guacamole (v)	3.50	Sour Cream / Chipotle Mayo	1.35
Guacamole with Tortilla Chips (v)	5.65		
Crazy Corn (♯) (v)	5.25	<b>HOUSE SALSAS</b> (made fresh every day)	
Salt & Chilli Pepper Fries (♯) (v)	3.55	Pico Di Gallo (♯) (v)	2.90
Mexican Green Rice (v)	2.85	Roasted Salsa Brava (♯♯♯) (v)	2.90
Mexican Slaw (♯♯) (v)	2.90	Tomatillo Salsa Verde (♯♯♯) (v)	2.90
		your choice of salsa from above with Tortilla Chips	5.40



## STREET FOOD

— All of our street food is made for sharing,  
feel free to order 3 to 4 dishes per person or lots to share with friends.

### TACOS :

(3 soft corn tortillas with filling of your choice, topped with crema)

Chipotle & Honey Pork (♯)	6.85
Carne Asada Steak (♯♯)	8.85
Chicken Tinga (♯)	6.80
Barbacoa Beef (♯)	7.00
Mushroom & Butternut Squash (♯) (v)	6.60
Black Bean, Adobo Tofu & Pickled Onion (♯) (v)	6.75
Crispy Fried Fish of the Day (♯♯)	7.65

### QUESADILLAS : (Not GF)

(Large soft tortilla stuffed with a filling of your choice & toasted)

Smoked Chicken & Oaxacan Onions (♯)	8.10
Smoked Chorizo & Quesos (♯)	8.10
Chicken Tinga (♯)	7.80
Black Bean, Cactus & Smoked Green Chilli (♯) (v)	7.20
Roast vegetable & chipotle chilli (♯) (v)	7.25
Barbacoa Beef (♯)	7.80
Chipotle, Honey Pork with Oaxacan Onion (♯)	7.80

### TOSTADAS :

(2 crispy corn tortillas topped with a filling of your choice, topped with crema)

Black Bean, Adobo Tofu & Pickled Onion (♯) (v)	6.90
Prawn, Cucumber Salsa & Guacamole (♯)	7.80
Corn, Lime, Chilli & Coriander (♯) (v)	6.45
Shredded Beef, Spring Onion & Chipotle	
Aioli with Crumbly Cheese (♯)	7.50
Guacamole, Black Bean & Corn, Topped with	
Crumbly Cheese (♯) (v)	6.55
Home-made Chorizo & Melted Spicy Cheese (♯)	7.00

### TAQUITOS :

(2 corn tortillas wrapped around a filling of your choice & crispy fried, all topped with crumbly cheese)

Smoked Chicken with Anaheim Chilli (♯)	6.60
Barbacoa Beef with Crumbly Cheese (♯)	6.60
Homemade Chorizo (♯)	6.40
Seafood Taquito (♯)	8.20
Jalapeno, Mushroom & Butternut Squash (v) (♯)	6.25



## POSTRES (sweets)

Churros (v) (Hot Mexican Doughnuts) (Not GF)	6.95	Horchata Ice Cream (v)	4.15
Honeycombe & Dulce De Leche Cheesecake	6.95	Chocolate Chilli Ice Cream (♯) (v)	4.15
Mexican Chocolate Cup (♯) (v)	6.95	Mango Sorbet (v)	4.15
Crispy Cinnamon-Sugar Tortilla Chips		Mexican Hot Chocolate (v)	3.20
with Chocolate Sauce (v)	5.75		

**ALLERGENS :** We strive to create a menu with as few allergens present as possible, but due to the very nature of our kitchen, we cannot guarantee that airborne particles have not cross contaminated certain dishes. Every effort is made to minimize the risk but if you have a food allergy or food intolerance & wish to know more about our food or our ingredients please ask a member of staff. Thank you

All our meat is  HALAL

(Except the Ribs, Pork, Meatballs & Chorizo)

(♯) Mild (♯♯) Medium (♯♯♯) Hot (♯♯♯♯) Very Hot  
(v) Vegetarian (Not GF) Not Gluten Free



## CLASSICS

— As with our street food, all our classic Mexican dishes are small plates also made for sharing. So enjoy the "True taste of Mexico".

### CLASSIC QUESO FUNDIDO

Homemade Artisan Style Jack Cheese Fondue with Garlicky Roasted Peppers & Chorizo  
Served with Corn Tortilla Chips 7.65

### VEGETARIAN QUESO FUNDIDO (♯) (v)

Homemade Artisan Style Jack Cheese Fondue with Jalapenos  
Served with Corn Tortilla Chips 7.10

### MUSHROOM & BUTTERNUT SQUASH ENCHILADA (♯) (v) Not GF

Roast butternut squash, mushroom, black bean & crumbly cheese served with a red mole sauce 9.45

### CHORIZO & BLACK PUDDING CHILAQUILES (♯) Not GF

Baked Chorizo & Black Pudding Salsa, Tortilla chips topped with an egg 9.45

### CRAB CEVICHE TOSTADA (♯)

2 crispy corn tortillas topped with lime crab 10.00



## THE BIG BOYS

— Unlike our classics or street food, these are larger dishes, not just a main course size but will go great with 1 or 2 classics or street food options.

### CHICKEN MOLE ENCHILADA (♯♯) (Not GF)

Pulled Poblano Chicken Baked with Crumbly Cheese, Served with a Rich Red Mole Sauce 10.60

### GRINGO FRIES :

Stealth Fries, Jalapeno Cheese Sauce, Pico De Gallo, Spring Onions & Cholula Sauce  
Pulled Pork (♯) 8.25  
Shredded Chicken (♯) 8.25  
Chipotle Roasted Veg (♯) (v) 8.25

### CHIPOTLE HONEY RIBS (♯)

Dry Rubbed Smokey Pork Ribs with a Chipotle Chilli Honey Glaze 9.10

### PASILLA KING PRAWN TACOS (♯♯)

Crispy Pasilla Chilli Battered King Prawns, Soft Corn Tortillas & Mexican Slaw 11.95

### CHARGRILLED FLAT IRON STEAK (♯)

6oz Flat Iron Steak, Marinated in our house Barbacoa Rub, Served Medium with a side of Peanut Mole Sauce 13.85

### ALBONDIGAS CON CASCABEL (♯)

Mexican Beef & Pork Meatballs in a Cascabel Cream Sauce 8.35

### HABANERO CHICKEN WINGS (♯♯♯)

Seriously Hot, be careful! 7.50

### MEXICAN CAULIFLOWER CHEESE (♯) (v)

Baked cauliflower florets dusted with jalapeno cheese sauce 7.10

### JALAPENO POPPERS (♯♯♯) (v) (Not GF)

Jalapenos, Molito Cheese & Corn, Breadcrumbs, Roasted Brava Sauce 8.60

### CAULIFLOWER WINGS (♯♯♯) (v)

Deep fried crispy cauliflower florets tossed in habanero sauce 7.10

### BURRITO : (Not GF) AVAILABLE AS NAKED BURRITO

(Flour tortilla stuffed with green rice, black beans, pico de gallo, queso fresco cheese & your choice of filling)  
Shredded Beef (♯) 9.10  
Chicken Tinga (♯) 9.10  
Chipotle & Honey Pork (♯) 9.10  
Roast vegetable and chipotle chilli (♯) (v) 8.95

### STUFFED CHIMICHANGAS : (Not GF)

Large Flour Tortilla filled with Beans, Rice, Queso Fresco then Fry Baked & your choice of filling.  
Barbacoa Beef, Salsa Verde (♯♯) 12.35  
Shredded Chicken with Salsa Rojo (♯) 12.35  
Seafood Taluca, Mixed Seafood in a Creamy Chipotle Sauce (♯) 13.60  
Chipotle & Honey Pork (♯) 12.35  
Black Bean, Adobo Tofu & Pickled Onion (v) 12.35

AN OPTIONAL AND DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL





# DRINKS

## HOUSE TEQUILAS

ARETTE BLANCO	3.85
ARETTE REPOSADO	4.20
ARETTE ANEJO	5.15
ARETTE GRAN CLASE EXTRA ANEJO	19.70

We have over 60 different Tequila, Mezcal, Sotol and Raicilla to choose from around South America.

Please ask your server for the menu or their personal favourites.

## TEQUILA COCKTAILS:

TEQUILA SUNRISE	9.45
Arette Reposado, orange juice, Funkin grenadine	
TIJUANA SUNSET	9.45
Arette Blanco, Triple Sec, Fresh Lime and Tropical Juices	
PALOMA	9.45
Arette Blanco, Ting grapefruit soda, fresh lime juice & grapefruit bitters	
JALISCO BLUE	10.00
El Jimador reposado, LeJay Blue Curacao, fresh lime juice & agave syrup, topped with Fanta orange	
EL DIABLO	10.35
Arette Reposado, LeJay Crème de Cassis & fresh lime juice, topped with ginger beer	

# ARETTE

100% de Agave

TEQUILA



## CLASSIC COCKTAILS:

FRENCH MARTINI	9.45
Cariel Vanilla Vodka, LeJay Crème de Mure & pineapple juice	
CASA MOJITO	10.00
Bayou White rum, sugar syrup, fresh lime juice & mint. Served over crushed ice	
PINA COLADA	9.45
Kalani Coconut Rum, single cream, sugar syrup & pineapple juice. Served over crushed ice	
CAIPIRINHA	10.00
Sagatiba Cachaca Rum, muddled fresh lime & sugar syrup Served over crushed ice	
KALANI ESPRESSO MARTINI	9.45
Kalani Coconut Rum, Koskenkorva Vodka, espresso & agave syrup	
STRAWBERRY DAIQUIRI	10.00
Bayou White rum, Funkin strawberry puree, grenadine & fresh lime juice. Served over crushed ice	
COCONUT WHITE RUSSIAN	9.45
A chocolaty twist on the classic white russian, using Kalani coconut liqueur, Kahlua and choc syrup. House favourite.	
COSMOPOLITAN	9.45
A classic favorite for the ladies, using Koskenkorva vodka, LeJay triple sec, lime and cranberry juice	
KRAKEN DARK N STORMY	9.45
Kraken spiced rum, lime juice and ginger beer, angostura bitters	

## MARGARITAS:

CUERVO MARGARITAS (ON THE ROCKS)	ALL 6.95
Classic, Fresh Watermelon or Green Apple	

1800 MARGARITAS (ON THE ROCKS)	ALL 7.85
Passion fruit & Coconut, Caramelised Pineapple or Margarita of the Month	

FROZEN MARGARITAS	ALL 9.00
Classic, Strawberry or Mango	
Why not try a trio of layered flavours?	
	13.50

BEERGARITAS	ALL 6.45
Margarita topped with our very own El Borracho Classic, Passion fruit & Coconut or Caramelised Pineapple	

## HOUSE SPECIAL MARGARITAS:

Try one of our hand shaken and blended house special margaritas, designed with the soul purpose to get you get into that fiesta mood.

TOMMY'S MARGARITA	10.85
The True Taste of Agave! Arette Reposado shaken with Beso Agave syrup and fresh lime juice served straight up with a salt rim	

HERRADURA BLOOD ORANGE MARGARITA	11.25
A bold citric Margarita with a sharp twist created by the key ingredients of Herradura Plata and Triple Sec & orange bitters, served with a salted rim	

UNION MEZCAL OLD FASHIONED MARGARITA	13.10
100% Handcrafted Union Uno Mezcal gives this Mexican take on an Old Fashioned Margarita its Smoky aroma and a muddle of bitters completes the finishing kick, served with a salted rim	

DELUXE MARGARITA TAPATIO REPOSADO	12.10
6 month aged Tapatio Reposado with Organic Agave syrup, fresh lime and triple sec, served straight up with a salted rim	

MAESTRO DOBEL PALOMARITA	14.50
Made for you, only you, but also everyone else with Maestro Dobel Diamante unique blend of Extra Anejo, Anejo and Reposado Tequila hand mixed with Pampelle Ruby L'Apero Grapefruit Liqueur and served with a salted rim. Just enjoy	

## MEXICAN MAIZ COCKTAILS:

ABASOLO SOUR	11.65
Abasolo Mexican corn whisky, Pampelle Ruby Red Grapefruit liqueur, fresh lemon juice and 100% organic agave syrup	

NIXTA THE AFTERNOON	11.45
Nixta corn liqueur, espresso, rich simple syrup, double cream, garnish with grated cinnamon, served on the rocks	

## SPIRITS MIXERS:

TONIC WATER, SLIMLINE TONIC (150ml)	ALL 2.45
GINGER BEER (200ml)	2.45

## LIQUEURS (25ml)

PAMPELLE GRAPEFRUIT L'APERRO	2.95
MARIPOSA (Agave Nectar)	4.35
CAZCABEL HONEY	3.60
LUXARDO AMARETTO (Apricot / Almonds)	3.45
KAHLUA (Coffee)	3.15
PAMA (Pomegranate)	3.30
1800 COCONUT	5.05
KALANI (Coconut)	3.15
HUANA (Guanabana)	3.05
ANCHO REYES CHILLI LIQUEUR	5.65
NIXTA CORN LIQUEUR	4.85
EL SUENO WATERMELON LIQUEUR	3.25

## RUM:

BAYOU WHITE	3.95
BAYOU RESERVE	4.25
KRAKEN	3.60
KRAKEN BLACK CHERRY & MADAGASCAN VANILLA	4.35
SAGATIBA CACHACA	3.65
MATUSALEM GRAN RESERVA 15 YEAR OLD	6.80

## VODKA:

KOSKENKORVA	3.55
KOSKENKORVA ESPRESSO	3.35
CARIEL VANILLA	3.65

## GIN:

PUERTO DE INDIAS BLACK EDITION	4.70
PUERTO DE INDIAS STRAWBERRY	4.70

## BOURBON/WHISKY:

BUFFALO TRACE	4.10
ABASOLO CORN WHISKY	5.80

## WINE:

HOUSE WINES:	(ml) 175 / 250 / 750
HOUSE WHITE (Airen)	5.35 / 7.45 / 21.55
PINOT GRIGIO (White)	6.30 / 8.65 / 25.60
HOUSE RED (Tempranillo)	4 5.35 / 7.45 / 21.55
MALBEC (Red)	6.45 / 9.00 / 17.90
ROSE (Rosada)	5.35 / 7.45 / 21.55
COL BRIOSO PROSECCO	125ml 6.00 / 750ml 34.95

## BEERS ON TAP

EL BORRACHO 3.7% ABV	PINT 5.90 / HALF 2.95
EL MEJOR 3.5% ABV	PINT 5.80 / HALF 2.90

## BOTTLED BEERS & CIDERS

330ml	
SOL	4.70
CORONA	5.95
PACIFICO CLARA	5.95
DOS EQUIS XX - Premium Lager	5.85
HEINEKEN ZERO	3.85
ERDINGER BLUE (500 ML BTL)	6.60
REKORDERLIG DRY CIDER (500 ML BTL)	7.65
MAGNERS 0.0% CIDER	3.85
BUCKET OF SOL (4 BOTTLES)	17.00
BUCKET OF SOL WITH 4 SHOTS OF JOSE CUERVO TRADICIONAL	31.00

## SOFT DRINKS:

JARRITOS MEXICO'S NUMBER 1 SOFT DRINK	
Please ask your server for selection of flavours	
STILL / SPARKLING WATER (330ml)	2.50
CANS (330ml):	2.95
Coke, Diet Coke, Fanta Orange, Sprite, Irn Bru, Diet Irn Bru, Ting Graprefruit	
DRAUGHT SOFTS:	small: 2.20 / pint: 3.60

VIRGIN MARGARITA	4.25
Alcohol-free shaken margarita: Classic, Strawberry, Mango	

## HOT DRINKS:

MEXICAN HOT CHOCOLATE, AMERICANO,	
CAPPUCCINO, LATTE	3.25
ESPRESSO (sgl / dbl)	2.20 / 2.75
MACCHIATO (sgl / dbl)	2.20 / 2.75
TEA (Breakfast, Green, Peppermint)	3.25