

Welcome to our independent kitchen, where we make everything with care, using bold flavours & quality ingredients.

Our menu evolves with the seasons, so expect fresh takes on our dishes & seasonal garnishes, visit after visit.

RÁPIDO BOTONAS

Peckish? Served whilst you wait, or great as a snack with cocktails!

Chicharrones 3

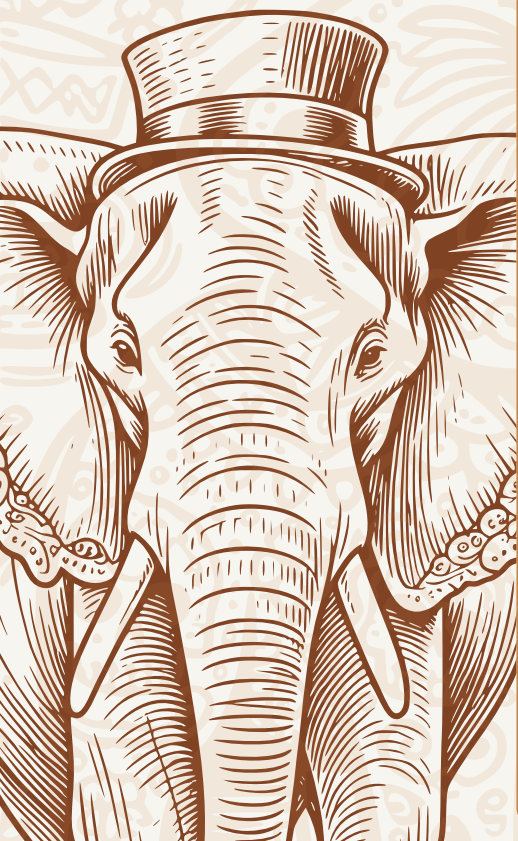
Light & airy pork crackling imported directly from Mexico

Esquites (v) 5.5

Mexican street corn with lime crema, grated hard cheese, crumbled queso & chilli flakes

Totopos (vgr) 5.5

Crispy corn tortilla chips served with pots of house tomato salsa & zingy guacamole



ANTOJITOS [SMALL BITES]

Chicken flautas 8.5

Crispy rolled tortillas filled with seasoned chicken & creamy mash, served with salsa & lime crema

Chimichurri tostada (v, vgr) 7

Crispy corn tortilla topped with black beans, fresh salsa & lime crema (add chicken +3)

Birria sope 9

A handmade round sope [thick corn flatbread] topped with birria beef, refried beans & tomato salsa

Nopales sope (v, vgr) 8

A corn sope [thick round of fried flatbread] topped with tender fried cactus strips, refried beans, fresh salsa & queso fresco

Pollo asado skewers 8.5

Grilled chicken skewers marinated in smoky Mexican spices, served with salsa & lime crema

Chorizo queso fundito (vr) 9

Melted cheese fondue with spicy diced chorizo, served bubbling hot with tortilla chips for dipping

Elote [corn ribs] (v, vgr) 7

Fried corn with lime crema, grated cheese & rainbow curtido slaw

Tlayuda [tortilla 'pizza'] (v, vgr) 8

A corn tortilla layered with refried-beans, cheese, smashed avocado & pico de gallo (add chicken or pork +3, birria beef +4)

The Elephant nachos 9.5 | XL 18

Have you really eaten here if you've never had our nachos? Tortilla chips, cheese, black beans, jalapeños, salsa & lime crema topped with your choice of:

- zingy guacamole (v, vgr)
- birria beef
- chipotle shredded chicken
- nopales [crispy cactus] (v, vgr)

EL TACO BAR

Authentically Mexican corn tacos, heated with oil on a flat-top grill, served warm with your choice of delicious Mexican meats & toppings!

Two of the same 10 | Three of the same 13 | Five of the same 20

Choose three flavours & enjoy a board of of nine tacos for 34

Birria

Slow-cooked birria beef on a bed of crunchy slaw, with a rich birria dipping broth

Al pastor

Slow-cooked pulled pork with charred pineapple, crunchy rainbow slaw & a smoky al pastor dipping sauce

Tinga chicken

Shredded tinga chicken on a base of baby leaf, pickled onion & a refreshing chipotle salsa

Picante prawns

King prawns in a spicy tomato & adobo sauce with rainbow slaw, with a chipotle 'aioli'

Nopales (v, vgr)

Crispy cactus strips with our house queso [cheese] sauce, jalapeños, crunchy rainbow curtido slaw

Corn, queso & avocado (v, vgr)

Charred corn with crumbled queso, smashed avocado, baby leaf & fresh salsa

GRINGA

Chimichurri gringa 11.5
Shredded chimichurri chicken & melted cheese between two oval tortillas, grilled until crisp

Queso gringa (v, vgr) 10.5
Cheese & black beans between two tortillas, grilled until golden

Al pastor [pork] gringa 11.5
Pulled pork with cheese grilled between two oval tortillas & topped with al pastor sauce

TORTA ROLLS & BURGERS

Birria torta 12.5
Slow-cooked beef in a soft large roll, with melted cheese, pickled onion & a pot of our birria sauce

Torta ahogada 13.5
A showstopping sandwich, for those who love messy food!
Served in a deep bowl this indulgent roll is filled with pulled pork, topped with pickled onion & drenched in a tomato-chilli sauce

Classic smash beef burger (vr, vgr) 11.5
Double smashed patties, melted cheese, baby leaf, pickled onion & tinga sauce

Mexican smash burger (vr) 14
Triple smashed beef patties, Mexican cheese sauce, jalapeños, pickled onions & baby leaf (add fries & slaw +5)

Pollo burger 12.5
Two crispy breaded chicken strips, baby leaf, pickled onions & tinga sauce

CALLE CHICKEN

Slow-cooked wings or "gigante" [jumbo] crispy boneless tenders, marinated in lime & our secret spice blend, with a choice of sauce
Three the same 8.5 | Five the same 12.5 | Ten the same 21.5

Pollo al natural
Not a sauce fan? Enjoy them "natural" with no sauce

Chimichurri
Our signature fresh herb chimichurri, bursting with garlic, citrus & creamy queso

Tinga mayo
Creamy Mexican-mayo blended with paprika, chipotle & lime... the perfect balance of heat & citrus

Queso con chile
Rich cheese sauce with a warming chilli kick in every bite

Miel caliente
Our homemade hot honey, balancing sweetness with a warming chilli kick

Reapers Revenge
In collaboration with Ledders Sauce Company in Wellington, Shropshire, this XXX-hot sauce is not for the faint hearted!

TO FINISH...

Chocolate brownie (v) 8
Vanilla ice-cream

Tarta de manzana [pie] (v) 8
Warm apple filling, caramel topped, vanilla cream

Cookie dough (v) 9
Ask for this week's flavour, with a scoop of ice-cream

Ice-cream selection (vg) 6
Please ask for today's choices

Espresso martini 8.75
Coffee liqueur, espresso, vodka, sugar

STREET FOOD REMIXES

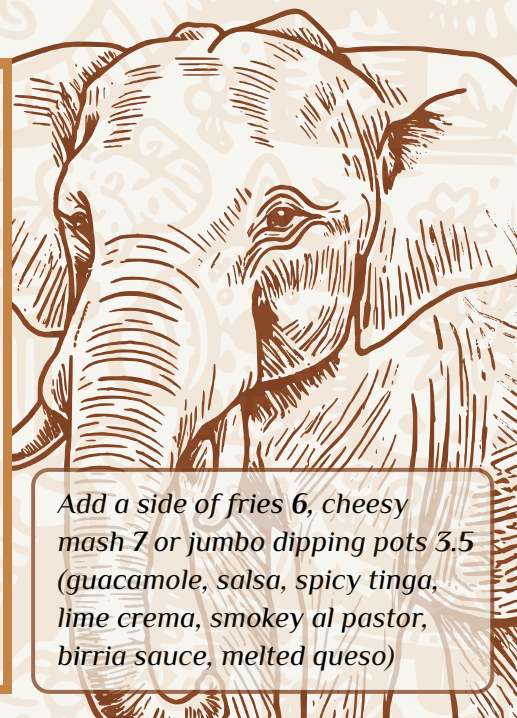
Our take on classic Mexican street food favourites, twisted into something a little different. Expect bold flavours, seasonal ingredients & plenty of Elephant & Co. personality

Birria fries 9.5 | XL 18
Crispy skin-on fries loaded with birria beef, pickled onion & Mexican-style cheese sauce

Mexican fries (v, vgr) 9.5 | XL 18
Fries loaded with chimichurri, crumbled queso & pickled onions (add chicken for no extra cost!)

Casa bravas(v, vgr) 7.5
Crispy potatoes in our house Mexican tomato salsa, topped with lime crema

Queso bravas (v) 8.5
Crispy potatoes in a creamy cheese sauce, with tomato salsa (add diced chorizo +3)



Add a side of fries 6, cheesy mash 7 or jumbo dipping pots 3.5 (guacamole, salsa, spicy tinga, lime crema, smokey al pastor, birria sauce, melted queso)