

El Diabolo

TACOS and MARGS

The Sharers

HOUSE NACHOS.....CORN 8.5 / FLOUR 10.5
good for 2

Corn or flour tortilla chips with mozzarella and cheddar, pico de gallo, guacamole & queso fresco (V)

NACHOS EL JEFE.....CORN 15 / FLOUR 16.5
will look after 2-4 folks

Big basket of corn or flour house nachos plus any topping:

Pork carnitas

Chicken tinga

Oyster mushroom birria (V)



CHIPS 'N BEANS.....7.5
perfect for 2

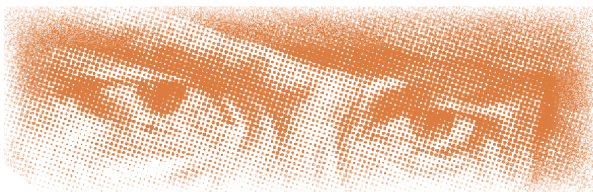
Corn chips with our house-made chilli cheese & refried beans dip, topped with spring onions and coriander (V)

JALAPEÑO POPPERS.....8.5
great snack for 2-3

Jalapeños and cream cheese, glazed in Mezcal hot honey and crisp fried, with a side of Diablo Hellfire sauce (V)

BEEF BIRRIA QUESADILLA.....14
great sharer for 2, tasty little snack for 4

12" grilled flour tortilla stuffed with beef brisket birria, mozzarella, pickled red onion & coriander, with a side of birria dipping broth.



EXTRA BUSINESS



TACOS



Served in pairs with a selection of house-made salsas, love, and lime wedges

CHICKEN TINGA.....10.5

Pulled chicken cooked in a smoky chipotle sauce, with fresh red onion & coriander

PORK CARNITAS.....9.5

Slow-cooked pork shoulder with garlic, orange & bay, served with sweet pickled jalapeños & lime-cured red onion

BAJA FISH.....10.5

Spiced battered cod, pickled jalapeños & spring onions, served with our house baja sauce

CACTUS & BEANS.....9.5

Nopales with slow-cooked chilli cheese refried beans, queso fresco, coriander and spice seasoning (V)

GOVERNOR PRAWN10.5

Chilli & garlic fried prawn, melted mozzarella, coriander & red chilli

BIRRIA TACOS

Pair of birria beef or mushroom tacos, slow cooked in ancho chilli salsa roja with a side of birria dipping broth

BEEF BRISKET.....12

Beef brisket with red onion and coriander

OYSTER MUSHROOM.....11

Shredded oyster mushroom with red onion & coriander (VE)

SPICED REFRIED BEANS 2.5 **BIRRIA DIPPING BROTH** 2.5

PICO DE GALLO 2.5 **GUACAMOLE** 4.5

THEM SIDES

DIABLO CROQUETAS.....9 A PAIR

Mozarella bechamel with chopped jalapeños, rolled, breaded and crisp fried on a bed of refried beans, topped with salsa verde and queso fresco

PRAWN CEVICHE TOSTADA8.5

Prawns cured in chilli, lime and coriander with guacamole & pico de gallo on a crisp fried corn tortilla

NOPALES SALAD.....6

Cactus, cherry tomatoes, pickled red onion, chilli, queso fresco & coriander (V)

GRILLED CORN.....6

Tossed in house baja sauce, with queso fresco, coriander & spice seasoning (V)



DESSERTS



CHURROS 7.5

Dusted with cinnamon sugar, served with warm spiced chocolate dipping sauce (V)

MANGO SORBET.....5.5

Topped with tain Mexican spice mix (VE)



DRINKS



COCKTAILS

MARGS

MARGARITA

Tapatio Blanco, Cointreau, lime.....11.5

TOMMY'S MARGARITA

Tapatio Blanco, agave syrup, lime11

SPICY MARGARITA

Tapatio Blanco, Cointreau, lime, chili bitters.....12

PICKLE MARGARITA

Tapatio Blanco, agave syrup, lime, pickle juice...12

MEZCAL MARGARITA

Del Maguey Vida, Cointreau, lime.....12.5

NOT MARGS

PALOMA

Tapatio Blanco, fresh-pressed grapefruit juice & lime topped with soda11

EL DIABLO

Tapatio Blanco, Crème De Cassis & lime, topped with ginger ale12

MEZCAL ESPRESSO MARTINI

Banhez Mezcal Artesenal, espresso, coffee liqueur, chocolate bitters.....12

PISCO SOUR

Barsol Pisco, lime juice, natural cocktail foamer, Angostura Bitters12

MEZCAL NEGRONI

Banhez Mezcal Artesenal, Campari, Cocchi Torino sweet vermouth.....12.5

MEXICAN OLD FASHIONED

Abasolo Mexican corn whisky, agave syrup, angostura and chocolate bitters14.5



BOOZE-FREE COCKTAILS

AGUA FRESCA

Fresh grapefruit, agave syrup & lime with a soda top.....6

0% MARGARITA

Almave alcohol-free blue agave spirit, agave syrup & lime9

HIBISCUS ICED TEA

Hibiscus tea, lime.....5.5



WINE

WHITE EL ZAFIRO

Chardonnay, Spain (VE).....6.2/26

BODEGAS PARRA JIMENEZ

Naturete Verdejo, Spain (VE)7.6/32

RED OJO ROJO

Merlot, Chile (VE)6.2/26

ALPATACO

Malbec, Patagonia, Argentina7.6/32

ROSÉ TERRÓS

Alicante, Spain6.9/29

Beer

MODELO ESPECIAL (4.5%).....5.75

PACIFICO (4.6%).....6

CORONA CERO (0%).....4.5

MAKE YOUR BEER A

Michelada!

+£1.50

AN ICONIC MEXICAN BEVERAGE USING BEER,
HOUSE SPICES AND FRESH LIME



SAGRADO AGAVE SODA (4.3%).....5.5
AGAVE HARD SELTZER



SOFTS

.....3.5

Ask us for diet coke and all those guys...

