



TOUCHÉ HOMBRE

Héroes de Nadie Caparazón

EAT

ARTIST: DIRTYLOLA

SNACKS TO SHARE

\$16 TOUCHÉ GUACAMOLE

AVOCADO, PICO DE GALLO, SALSA ROJA & TORTILLA CHIPS (GF, V, VG)

\$6 ELOTES

BLOW TORCHED SWEETCORN, LIME, CHIPOTLE MAYO, QUESO, TAJIN (GF, V)

\$16 SALSA SELECTION

SESAME & GUAJILLO - CARAMELISED ONION & ARBOL - TOMATO, PUMPKIN SEED & HABANERO SALSAS, SWEET POTATO, BEETROOT & CORN CHIPS (GF, V)

\$15 QUESO FLAMEADO

MOLTEN SMOKED MEXICAN CHEESE SPICY CHORIZO, TORTILLA CHIPS, GUACAMOLE

\$16 CHILAQUILES

TORTILLA CHIPS WITH YOUR CHOICE OF SALSA VERDE OR SALSA ROJA (PICANTE), QUESO FRESCO, JALAPENO CREMA, LIME, GUACAMOLE (GF, V)

\$5 ADD CHIPOTLE CHICKEN

\$16 CEVICHE DE PESCADO Y CALLO DE HACHA

ROCKLING & SCALLOP CEVICHE, RUBY GRAPEFRUIT, PINEAPPLE, ORANGE, HABANERO, MINT (GF)

\$12 3 BEAN SALAD / ENSALADA MIXTA DE 3 FRIJOLES

RED KIDNEY, CANNELLINI & BLACK TURTLE BEANS, CHICKPEAS, CELERY, FETA, CORN KERNELS, PICO DE GALLO, TAMARIND DRESSING (GF, V)

\$12 GOATS CHEESE JALAPENO CROQUETTES

CHIPOTLE MAYO & PICO DE GALLO (V)

GF - GLUTEN FREE / V - VEGETARIAN / VG - VEGAN

TACOS

2 x 6 INCH SOFT CORN TORTILLAS WITH:

\$16 FISH / TACO DE PESCADO

GRILLED SWORDFISH, PINEAPPLE & HABANERO PUREE, AGAVE PINEAPPLE, TOASTED COCONUT, CILANTRO, JALAPENO SALSA (GF)

\$16 OCTOPUS / PULPO

TWICE COOKED OCTOPUS, LEMON, MEXICAN OREGANO, PAPRIKA, GARLIC, SWEET CORN, JALAPENO SALSA & CHIPOTLE MAYO ON A BLUE CORN TORTILLA (GF)

\$15 LAMB / CORDERO

12HR BRAISED LAMB SHOULDER, TAMARIND CHILLI MOLE, EGGPLANT PUREE, CUCUMBER, POMEGRANATE & CILANTRO CREMA (GF)

\$15 AL PASTOR PORK / CERDO

AL PASTOR PORK, MEXICAN OREGANO, AGAVE, PINEAPPLE, WHITE ONION & HABANERO SALSA (GF)

\$15 CHICKEN / POLLO CON CHIPOTLE

GRILLED CHICKEN THIGH, HOUSE MADE CHIPOTLE, ADOBO, QUESO FRESCO, PICO DE GALLO, CRISPY CHICKEN SKIN, & AVOCADO CREMA (GF)

\$15 SWEET POTATO / OAXAQUENO

EPAZOTE, BLACK BEANS, QUESO FRESCO, CHIPOTLE MAYO & CRISPY TORTILLA STRIPS (GF, V)

\$15 FENNEL / ASADO DE FENNEL

ROASTED FENNEL, SPRING ONION, CONFIT GARLIC & FENNEL PUREE, ROASTED PEPPERS, JALAPENO, CILANTRO & LIME SALSA (GF, V, VG)

\$15 EL SECRETO

FOR US TO KNOW & YOU TO FIND OUT (JUST ASK)

TOUCHÉ HOMBRE

Héroes de Medio Caparazón



SHARE PLATES

\$15 MEXICAN FRIED CHICKEN WINGS

AGAVE, MEXICAN OREGANO, LEMON, CHILLI SALT, CILANTRO & LIME (GF)

\$15 FATTY LAMB RIBS

MERQUEN, AGAVE & LEMON (GF)

SIDES

\$6/12 TOUCHE SLAW

RED & GREEN CABBAGE, CAPSICUM, CARROT, JALAPENO, CILANTRO, CUMIN & SHERRY VINEGAR DRESSING (GF, V, VG)

\$6 TORTILLAS

5 WHITE CORN TORTILLAS (GF, V, VG)

\$6/12 PINA ASADA CON JALAPENO

BBQ PINEAPPLE PIECES, JALAPENOS, RED ONION, LIME, AGAVE, TAJIN, CILANTRO (GF, V, VG)

HAPPY HOUR

4PM - 6PM EVERYDAY

\$5 PAIRS OF TINY TACOS
\$5 TECATE TINNIES
\$7 TWO BIRD TACO BEER
\$5 HOUSE VINO

DESSERTS

\$12 PINEAPPLE & GUAVA PANNA COTTA

HOUSE MADE MEXICAN STYLE PANNA COTTA, DARK AGAVE GLAZED PINEAPPLE, STRAWBERRIES, MINT (GF)

\$12 MEZCAL & LIME POLENTA CAKE

BAKED POLENTA, ALMOND & PISTACHIO PRALINE, TRES LECHES ICE CREAM, CREMA DE MEZCAL & LIME SYRUP

\$12 MAIZ DE TRES TIPOS

VANILLA CORN PUREE, HOUSE MADE SWEET CORN ICE CREAM, SALTED CARAMEL POPCORN (GF)

MEXI FIX

SHARED PLATES FOR ALL YOUR AMIGOS - 40PP

MINIMUM 2 GUESTS
ELOTE, GUACAMOLE, ESQUITES, 2 TACO'S (CHEF'S SELECTION), FRIED CHICKEN & FATTY LAMB RIBS

LUNCH FIX

BETTER THAN A SIESTA - 22PP

1 SERVE OF ELOTES, 1 SERVE OF YOUR CHOICE OF TACOS, A BEER ON TAP, HOUSE WINE OR SOFT DRINK.

