

## NIBBLES AND SOMETHING SPECIAL

<b>TOTOPOS</b>	£2.85 (add guacamole for £1.00)
Corn chips with with a tomato and chilli dip	
<b>PIMPED</b>	£4.50
With guacamole and pico de gallo	
<b>DELUXE</b>	£5.00
With guacamole, pico de gallo & chipotle sour cream	

<b>OYSTER SHOT</b>	1 x 4.80 2 x £8.00
Super fresh native oyster, pico de gallo consommé & tequila shot with lime wedges & chilli dust	

### LIGHT BITES

<b>HALLOUMINATI</b>	£4.50
Squishy Negra Modelo batter halloumi with a chipotle relish dip	
<b>POLLO EN MOLE ALMENDRADO</b>	£6.50
Chicken breast fillet skewers, in a rich Mole sauce (7 different type of chillies, chocolate, plantain and ground almonds)	
<b>CARLITO BURRITO STREET SALAD</b>	£5.50
Crunchy, leafy with a hint of mint, baby tomatoes mixed in an orange & tahini dressing	Chicken £7.50 Prawns £8.00
<b>OCTOPUSSY - Back by popular demand!</b>	£7.50
Perfectly cooked octopus, chorizo and black beans in a ranchera sauce. Served with totopos to dig in	
<b>CAMARONES ROCKA</b>	£7.00 Jazz it up for 50p
King prawns fried with Panko and a touch of spicy chipotle mayo, served on a bed of leaves and spring onions	with a choice of half prawns half octopus!

### 4 LIGHT BITES PLATTER TO SHARE

<b>LEAVE IT TOO US</b>	£19.50
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## STREET FOOD

### GREAT TO SHARE (ORDER 2-3 PER PERSON)

<b>ELOTITOS</b>	£2.75 (V)
Burnt corn salad, with fresh cheese, paprika, chipotle sour cream and lime juice	

### TACOS

<b>HALLOUMI TACOS</b>	£7.00
2 home made soft corn tortilla, Negra Modelo battered halloumi	
<b>STEAK TACOS</b>	£8.00 Add one extra taco for £4.00
2 home made soft corn tortilla, our finest Arrachera steak, melted cheese, salsa verde, a hint of peach habanero topped with caramelised onions	
<b>PORK PIBIL</b>	£7.00 Add one extra taco for £3.00
2 home made soft corn tortilla, filled with slow cooked, pulled pork shoulder, in achiote lime and orange juice served with pickled habanero onions and chipotle sour cream	

<b>VEGGI TACOS</b>	£7.00 Add one extra taco for £3.00 (V)
2 home made soft corn tortilla, stir fried garlic greens, peppers, carrots, grilled corn with a hint of Guajillo infusion, Served on a bed of mulato beans. Topped with guacamole and pickled onions	

<b>OCTOPUS TACOS</b>	£8.00 Add one extra taco for £4.00
2 home made soft corn tortilla, sautéed octopus, chorizo and potatoes, topped with fresh coriander and caramelised onions	

<b>CEVICHE OF THE DAY</b>	£7.50
Ceviche or his bad ass brother "El Aguachile" cured fish to order, in lime juice. Think tropical sushi!	

<b>TOSTADAS</b>	£4.50 (V)
Veggie tostada Guajillo refried beans, guacamole and fresh salsas	

### QUESADILLAS

<b>10" FLOUR TORTILLA PACKED WITH MELTED CHEESE, PICO DE GALLO SALSA AND GUACAMOLE</b>	
<b>NATURAL</b>	£7.00
<b>CHEEKY CHICKEN</b>	£8.00
Chicken thighs, tomato and chipotle	
<b>MARIA SABINA MUSHROOM QUESADILLA</b>	£7.75
Mix mushrooms with garlic and thyme	
<b>PRAWN QUESADILLA</b>	£8.50
Marinated stirred fry garlic prawns	

## MAIN MEALS

### ENOUGH FOR ONE!

<b>ARRACHERA STEAK</b>	£15.00
Our version of the classic Monterrey cut, marinated for 48 hrs, pan roasted and sliced, cooked to perfection, Medium rare. Covered in chilli butter, served with sautéed new pots and garlic green beans	

<b>QUESO FUNDIDIDO</b>	£10.50
Chorizo, mushrooms or steak	£11.50

Think of a Mexican fondue, rich melted cheese sauce with a choice of filling served in a "Molcajete" a Volcanic rock mortar. Comes with fresh corn tortillas on the side, guacamole and a selection of salsas

<b>#LifeChangingFishTacos FISHTACOS (3)</b>	£10.50
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Home made soft corn tortillas, filled with Negra Modelo battered, fresh fish fillets, home made aioli, pico de gallo, chipotle sour cream and crispy cabbage

<b>PRAWN TACOS (3)</b>	£12.00
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Home made soft corn tortillas, sautéed prawns in a passilla & mulato chilli salsa, served with guacamole. Topped with a Negra Modelo battered king prawn, like a "cherry on the top"

## SIDES

<b>Guacamole</b>	£2.50
<b>Sweet potato chunky fries with a chipotle sour cream dip</b>	£3.50
<b>Patatas and sea salt choose aioli or habanero dipping sauces</b>	£3.50
<b>Chilli butter fried greens</b>	£2.95
<b>Side salad</b>	£3.00
<b>Refried pinto beans Carlito Burrito style</b>	£2.50
<b>Refried beans and chorizo</b>	£3.50
<b>Jalapeño pickles</b>	£1.50

## EXTRA SAUCES

<b>Home made habanero sauce</b>	.90p
<b>Chipotle sour cream</b>	.50p
<b>Peach and hot habanero</b>	£.50p
<b>Chipotle sour cream</b>	.50p
<b>Chipotle relish</b>	£.50p

## BURRITO BAR

12" TOASTED FLOUR TORTILLA, FILLED WITH REFRIED PINTO BEANS, MELTED CHEESE, MEXICAN RED RICE, FRESH PICO DE GALLO SALSA, CRISPY LETTUCE, HOUSE RANCHERA SAUCE AND CHIPOTLE SOUR CREAM.

<b>PORK PIBIL</b>	£8.70
Slow cooked pull pork shoulder in achiote, lime and orange juice	

<b>CHICKEN</b>	£8.50
Tender boneless, pulled chicken thighs, in tomato cumin and chipotle (one chilli)	

<b>BEEF</b>	£8.75
Guadalajara style, slow braised beef chuck served with a salsa verde	

<b>FISH</b>	£8.50
Negra modelo battered fish fillets, garlic mayo, crispy cabbage (without refried beans) #LifeChangingFishTacos	

<b>VEGETARIAN</b>	£8.00
Stir fried garlic mix peppers, carrots, onion, green beans & swiss chard. With Guacamole! (vegan available)	

<b>HALLOUMINATI</b>	£8.00
Grill halloumi cheese to order. Join the cult	

<b>CHORIZO AND HALLOUMI</b>	£8.50
Home made chorizo and Halloumi grilled to order	

<b>GLUTEN FREE BURRITO</b>	
Ask for a naked burrito. In a bowl with a couple of home made corn tortillas on the side	

## DESSERTS

<b>WARM CHILLI AND CINNAMON BROWNIE</b>	£5.50
served with a cinnamon, orange and Mezcal gelato	

<b>CHURROS</b>	£4.95
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Classic Mexican pastry, rolled in sugar and cinnamon, served with a rich hot chocolate dipping sauce  
With artisanal cream

<b>ARSENAL ICE CREAMS</b>	2 scoops £3.50
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## KIDZ BITS

£5 INCLUDING ANY FRUIT JUICE

Plain cheese quesadilla with guacamole & pico de gallo pots to build your own  
Battered fish goujons & sweet potato fries  
Mini Burrito with beans, rice, cheese, guacamole and lettuce

# CARLITO'S COCKTAILS

ALL MARGARITAS ARE SHAKEN WITH EL JIMADOR REPOSADO TEQUILA, 100% ORGANIC AGAVE SYRUP & SERVED IN A SALT, CHILLI & SUGAR RIMMED GLASS.

## Classic Margarita £7.50

El Jimador Tequila, triple sec, agave, lime juice

## Mango Margarita £7.50

El Jimador Tequila, triple sec, agave, mango puree, lime juice

## Coriander margarita £7.50

El Jimador Tequila, triple sec, agave, fresh coriander, lime juice

## Fire and earth Margarita £7.50

Monte Lobos Mezcal, Ancho reyes chile Ancho liqueur, lime and agrave syrup

## Hibiscus Margarita £7.50

El Jimador Tequila, triple sec, agave, homemade hibiscus syrup, lime juice

## The Bad-ass Boss Margarita £10.50

Tequila Herradura plata, lime, agave syrup

## Carlito's Mojito £7.50

The classic. Santa teresa rum, brown sugar, fresh limes and mint

## Chilli and coconut Mojito £8.00

Fresh chilli, lime, mint and Koko Kanu

## Paloma £7.50

Tequila Jimador, or Montelobos Mezcal, lime juice, fresh grapefruit juice and agave syrup.

## Huapango £8.00

Stolichnaya vanilla vodka, elderflower cordial, lime juice & fresh chilli, shaken over ice

## Acapulco is very Beautiful £7.50

Brighton Gin, fresh lime, agave lichee liquor & passion fruit syrup

## Mezcal Zombie £8.50

3 mezclas, montelobos, chihuahua sotol and san cosme with pink grape fruit, pineapple apricot liqueur and passion fruit syrup.

## Mexican Sangria £6.00

Fresh lemonade, 100% organic agave syrup topped with red wine

## Michelada £2.00

A Mexican cultural phenomenon: a mix for beers, tall glass with lime juice, Worcester sauce, salt & chilli mix

We recommend you enjoy with

Pacifico £4 Especial £4.50

## MEXICAN CRAFT BEERS

	330ml
Pacifico Clara 4.5%	£4.00
Modelo Especial 5%	£4.50
Negra Modelo 5.4%	£4.50
Cucapá Baja California	
Honey Amber 4.5%	£4.50
American Pale Ale 5.8%	£4.50

## DIGESTIVES

XO Cafe patron	£4.00
Ancho Reyes Chile ancho liqueur	£3.50

## SOFT DRINKS

Jarritos mexican soft drinks	
100% raw cane sugar	
Tamarind or Grapefruit	£3.00
Fresh Homemade Lemonade	£3.00
Homemade Hibiscus Soda	£3.00
Bottled Coca Cola	£2.50
Bottled Diet Coke	£2.50
Apple, orange & cranberry juices	£1.60
Still Mineral Water	£1.80
Sparkling Mineral Water	£1.80

## RED WINE

### MALBEC 2013

Cosecheros & Criadores La Mancha, Spain	
	£18.00
175ml	£4.80
250ml	£6.30

### SANTA ALBARA MERLOT

Chile 2014 13%	£19.50
	175ml £5.30
	250ml £6.80



## SPIRIT LIST

ALL SERVED AS 25ML MEASURE.  
MAKE IT A DOUBLE FOR £1 EXTRA.

Red Leg Spiced Rum	£3.50
Santa Teresa Rum	£3.80
Brighton Gin	£3.50
Stolichnaya Vodka	£3.50
Jack Daniels	£3.50
Mixers	£1.20

## TEQUILAS

	25ml
Jimador reposado	£3.60
Centenario plata	£3.95
Don Julio Añejo	£4.00
Herradura Reposado	£4.20
Patron silver	£4.50
Siete leguas reposado	£4.80
Reserva de la Familia	£7.50

## TEQUILA TASTING

House recommendation 4 x £16.50

## WHITE WINE

### CASA BONITA CHARDONNAY/

MACABEO	
La Mancha. 2013. 13%	£18.00
	175ml £4.80
	250ml £6.30

### SANTA ALVARA SAUVIGNON BLANC

Valle Central Chile	£19.50
2014. 12.5%	175ml £5.30
	250ml £6.80



for the facts  
[drinkaware.co.uk](http://drinkaware.co.uk)

# MEZCALES



Mezcal is still produced the way it has been for the last 500 years. It is distilled from maguey, a species of agave plant that comes in many different varieties. To make a proper mezcal, you must first harvest the agave piñas and then roast them for days in a special fire pit. It is from here that mezcal takes its distinctive smokey flavour. The picas are typically ground using a horse or mule-drawn tahona and the mash, or tepache, is left in stone, leather, or wood vats to ferment. Once fermented, the liquid is distilled in copper or clay stills and the mezcal is complete.



# MEZCALES

<b>Montelobos</b>	<b>£4.00</b>	<b>San Cosme</b>	<b>£4.50</b>
43.2% Organic certified, roasted agave, vanilla, peppers, firewood and wilderness		40% young & intense with floral spice	
<b>La Penca</b>	<b>£4.25</b>	<b>Enmascarado</b>	<b>£4.50</b>
40% aromatic, smooth, earthy		For the masked wrestles	
<b>Jarral del berrio</b>	<b>£3.75</b>	<b>Illegal Reposado</b>	<b>£5.00</b>
36% Guanajuato, smooth with a kick!		Rich in caramel, light & smokey	
<b>Sombra</b>	<b>£4.25</b>	<b>Papadiablo</b>	<b>£5.85</b>
45% Fire, Rock & Earth		48% its name says it all	
<b>Vida del Maguey, Organic Mezcal</b>	<b>£4.00</b>	<b>Derrumbes Oaxaca Joven</b>	<b>£4.95</b>
42% Extra special with a smokey finish!		49% citrus & sweet flavours	
<b>Hacienda de Chihuahua Reposado</b>	<b>£4.00</b>	<b>Scorpion Mezcal Silver</b>	<b>£5.00</b>
38% Chihuahua. Organic. Butter & Toffee		40% Forget the worm, this one comes with a scorpion	
<b>Qui-Quiri-Qui</b>	<b>£4.50</b>	<b>Ven a mi</b>	<b>£7.00</b>
45% Autumn forest, toffee apple & pepper		38% Spell bound	
<b>San Cosme</b>	<b>£4.50</b>	<b>MEZCAL TASTING</b>	<b>4x £16.50</b>
40% young, intense with floral spice		House recommendation	