

# ★ CHINGÓN ★

COCINA MEXICANA

## starters

### GUACAMOLE MOLCAJETE (VG) | 6.75

Smashed Avocado, Onion, Coriander, Lime, W| Pico de Gallo & Corn Chips

### ELOTE (V) | 4.5

Chargrilled Corn, Chipotle Mayo, Lime, Coriander, Feta & Tajin Seasoning

### CEVICHE TOSTADA | 8.50

Sea Bass cured with lime, Habanero, Avocado, Red Onion, Coriander and Pomegranate on Corn Tostada

### TOSTADAS ATUN TARTAR | 8.5

Two Crispy Corn Tortillas with Sushi Grade Tuna, Chipotle Mayo, Sliced Avocado

### TIRADITO DE ATUN | 9.75

Tuna Sashimi in a Soy, Lime and Sesame Dressing. Garnished with Avocado, Radish, Jalapeño & Crispy Shallots

### ROAST BONE MARROW | 7

Smoked canoe cut veal bones w| onion & coriander. Served with tortillas, lime & arbol chilli salsa.

Note: Fresh fish. Limited amount daily.

### QUESADILLAS | 5.5

Two soft corn tortillas filled with cheese and your choice of:

1. Huitlacoche (Mexican black mushrooms) (V)
2. Pumpkin flower (V)
3. Chicken Tinga (shredded chicken in Chipotle sauce).

### CHICKEN TINGA TOSTADA | 7.5

Two crispy corn tostadas with chipotle cream, Tinga (shredded chicken in guajillo sauce) lettuce, salsa macha, sour cream and feta cheese, lettuce

## la taqueria

2 tacos per portion, add an extra for £3

### BEEF BRISKET | 7.5

Smoked beef brisket, chopped red onion, coriander chimichurri, arbol chilli salsa, habanero crema

### SMOKED PORK CARNITAS | 6.75

Spicy confit pulled pork shoulder, citrus cured red onion, coriander, avocado salsa

### TACOS AL PASTOR | 7

Chargrilled adobo marinated pork, roasted pineapple, red onion, coriander, salsa roja.

### POLLO AL CARBÓN | 6.75

Chargrilled chicken in Chingón house marinade, citrus cured red onion, coriander

### TACO GOBERNADOR | 7.5

Sautéed garlic prawns, jalapeño, tomato, queso, chipotle mayo

### BAJA FISH | 7.5

Massa fried sea bass, pickled white cabbage, jalapeño, habanero crema

### MUSHROOM & CRISPY MANCHEGO (V) | 6.75

Crispy cheese, garlic mushrooms, onion, coriander, avocado salsa

### SWEET POTATO (V) | 6.75

Roasted sweet potato, spring onion, feta, corn salsa, almond chilli salsa, habanero crema

### NOPALES (V) | 6.5

Grilled nopales cactus & white onion, avocado, radish, feta, avocado salsa.

### AUBERGINE

### GUISADO (V) | 6.75

Slow roasted aubergine, grilled halloumi, red onion, crispy shallots, arbol Salsa.

## mains

### RIBEYE ESTILO | 19.5

Chargrilled Ribeye steak in a cast iron sizzler w| onion, peppers & chillies toreados, tortillas & salsas

### LAMB BARBACOA | 16.75

Smoked lamb barbacoa W| onion, coriander, tortillas, salsas

### ZARANDEADO | 18.75

Chargrilled sea bass, guajillo chilli red sauce and green parsley sauce. W| rice, beans & tortillas

### ENCHILADAS VERDES | 12.5

3 rolled corn tortillas W| chicken tinga or sautéed vegetables (V), with green tomatillo sauce, sour cream, feta & coriander, rice & black beans

### CAMARONES TEQUILA | 15.5

Jumbo Tiger prawns flambeed in a spicy garlic and Tequila sauce. Served with sliced avocado, tortillas, rice & black beans

## salads

### ENSALADA DE NOPALES | 6.5

Fresh Nopales cactus salad with tomato, onion, feta & oregano

### CAESAR SALAD | 7.5

Classic salad w| romaine Lettuce, Caesar Dressing, chunky croutons & parmesan Cheese. Originally created in Tijuana

### SALSAS | 2

Roja, Verde Avocado, Habanero Crema, Salsa Macha, Pico de Gallo