



LIGHT BITES

Totopos VG (1)	3.95
Home cooked tortilla chips sprinkled with sea salt & our very own tomato salsa	
Pimento de Padron (7)	5.95
Small Padron peppers, sea salt, fresh lime & Mexican crema	
Guacamole VG (1)	6.25
Made to order using Hass avocados, chilli, freshly squeezed lime, served with home cooked tortilla chips sprinkled with sea salt	
Chicken Wings al Pastor	6.50
Crispy chicken wings in a chilli & chipotle de adobo marinade with pineapple & coriander	
Macho Nachos (1, 7, 8)	
Corn tortillas layered & topped with melted Cheddar, roasted peppers,	
Black Bean & Sweetcorn V	8.75
Beef & Chorizo Chilli	9.75
Empanadas (2 per portion)	4.00
Including 1 house salsa	
Bacon and cheese (1, 7)	
Chilli beef and cheese (1, 7, 8)	
Black bean and sweetcorn VG (1)	
Gorditas (2 per portion)	4.00
including 1 house salsa	
Refried beans (1)	
Pork pibil (1)	
Chicken tinga (1)	

MAIN EVENT

Chilli Cauldrons	
Our hearty chilli cauldrons are served with sour cream, green rice & crisp floured tortilla chips Choose your heat!! Fresca or Culo Calliente	
Smoky 5 Bean V (1, 7, 8)	9.95
Beef & Chorizo (1, 7, 8)	11.95
Burritos	
A large floured tortilla stuffed with black beans, green rice, shredded cabbage & avocado dressing	
With Roasted Mixed Peppers & Feta V (1, 7)	9.95
With Roasted vegetables (1)	9.95
With Chargrilled Chicken (1)	10.95
With Pork Pibil (1)	10.95
Enchiladas	
Large Flour tortilla with your filling of choice, green rice & frijoles (black beans) bathed in a gently spiced tomato sauce and finished with grilled cheese.	
Chilli Spiked Mushroom Enchilada (1, 7)	9.95
Flat Mushrooms baked in Mexican beer spiked with chilli & grilled vegan cheese	
Chorizo & Potato (1, 7)	10.95
Chorizo & baby potatoes sautéed with fresh thyme & grilled cheese	
Grilled Steak (1, 7)	10.95
Flash grilled skirt steak with chipotle salsa & grilled cheese	
Chargrilled Chicken (1, 7)	10.95
Marinated In our Tinga sauce and chargrilled for a smoky finish	
The Haburguesa (1)	10.50
Our home-made burger with a Mexican twist, French fries and your choice of:	
Chilli Beef and Mozzarella (1, 7, .8, 9)	2.00
Melting Mozzarella (1,7)	1.00
Pork Pibil (1)	1.50
Bacon (1)	1.20
Add Guacamole (1)	.85
Crunchy cos lettuce and tomato (1)	.50
Habanero chilli jam (1)	.30
House mayonnaise (1, 7)	.30
Air Mex Smoky BBQ Pork Ribs (1)	14.95
Marinated in our smoky BBQ sauce served with a side salad & sweet potato or regular fries	

STREET FOOD 6.20 PER PORTION

Tacos (3 Tacos per portion)	
Toasted soft corn tortillas served warm with one of our delicious fillings.	
Pork Pibil	
6 hour braised shoulder of pork cooked in our special Yucatan marinade served with guacamole & topped with fiery pink pickled onions	
Chicken Tinga	
Grilled chicken in our sweet, smoky chipotle & salsa Mexicana	
Grilled Steak (7)	
Flash grilled skirt steak with chipotle salsa & grilled cheese & fresh onion	
Spinach & Sweetcorn V (7)	
Spiced spinach & sweetcorn with a feta cheese topping & fiery pink pickled onion	
TOSTADAS (served chilled)	
3 baby tortillas gently toasted. Lighter than our Tacos but piled high with our refreshing layers of Mexican flavours	
Fiery Chicken & Avocado (1, 7)	
Chicken in a smoky chipotle mayo on a bed of crisp shredded lettuce with a topping of avocado	
Black Bean & Sweetcorn V (1, 7)	
Black bean & sweetcorn salsa on a bed of slaw topped with feta cheese	
Prawn & Crayfish (1, 2, 7)	
Prawns, crayfish & tomato with coriander in a chipotle dressing with salsa de la piña	
QUESADILLAS	
A large soft tortilla, folded then toasted oozing with melting Mozzarella, cut into quarters & served with classic Mexican fillings	
Chorizo & Potato (9, 1, 7)	
Sautéed chorizo, diced new potatoes, celery & fresh thyme	
Chilli V (1, 7)	
Sweet sautéed red onion, jalapeño chilli & feta cheese	
Garlic Mushroom V (1, 7)	
Sautéed mushrooms in a garlic & Mexican oregano with a sprinkling of feta cheese	
Smoky Chipotle Chicken (1, 7)	
Chargrilled chicken in a smoky chipotle tomato sauce	

SIDES

SIDES	
House Salsas VG each 1.95 (made fresh daily)	
Mexicana VG	
Tomato, red onion, coriander & lime Morita VG Chipotle, tomatillos, coriander & sundried tomato	
Spicy Roasted Tomato salsa VG	
De La Piña VG	
Roasted pineapple, tomato, red onion, lime & Habanero chilli	
El Diablo VG	
Extra hot for massive show offs	
Sour Cream V (7)	1.95
Guacamole VG	2.50
Rice & Beans VG	3.95
Green rice mixed with onion, garlic, coriander, spinach & frijoles	
Black Bean & Avocado Salad V	3.95
Mixed leaves tossed with Hass avocado, finished with a drizzle of our black bean & sweetcorn salsa	
Spicy Slaw V (7)	3.95
Fresh crunchy slaw in our chipotle dressing with radish, mint & pumpkin seeds	
Sweet Potato Fries VG (1)	3.95
Regular Potato Fries VG (1)	3.95

DESSERTS 5.95

Churros y Chocolate (1, 7, 8)	
Air Mex doughnuts with an intense dark chocolate sauce	
Air Mex Bounty Bar (1, 7, 8)	
Coconut infused with a hint of red chilli, coated in chocolate, lime zest	
Mexican Chocolate Cake VG	
Slightly spiced chocolate cake sweetened with agave syrup & banana, Finished with roasted almonds & orange zest	

**PAYMENT BY DEBIT
OR
CREDIT CARD ONLY**

Allergen Key – 1 – Wheat | 2 – Crustaceans | 3 – Eggs | 4 – Fish | 5 – Peanuts | 6 – Soya | 7 – Dairy | 8 – Nuts
| 9 – Celery | 10 – Mustard | 11 – Sesame Seeds | 12 – Sulphur / Alcohol | 13 – Lupin Flour | 14 – Molluscs

Please inform your server of any allergies before placing your order, allergens listed are correct at time of print.

We cannot guarantee the total absence of allergens In our dishes.

All dishes are prepared in a kitchen using gluten, nuts, celery, fish, seafood & dairy products

WINES

BURBUJAS

Pol Roger Brut (France)	48.95
Pol Roger, Rosé Vintage Brut (France)	66.95
Prosecco Lunetta, Cavit (Italy) VG	22.95
Lunetta Rosé, Cavit (Italy) VG	22.95

SPARKLING WINE BOTTLES (200ML)

Lunetta Rosé, Cavit (Italy) VG	6.95
Prosecco Lunetta, Cavit (Italy) VG	6.95

WHITE WINE

Montevista Chardonnay (Chile)	17.95
False Bay, Chenin Blanc (South Africa)	17.50
False Bay, Sauvignon Blanc (South Africa)	17.50
Muscadet de Sèvre & Maine, Sur Lie, "Château de la Chesnaie" (France) VG	20.50
Monopole, Cune Unoaked (Spain)	21.50
Rapaura Springs, Marlborough, Sauvignon Blanc (New Zealand)	26.70

ROSE

Pinot Grigio Rosé, Ancora (Italy) VG	16.50
Touraine Rosé, "Les Cabotines", Joel Delaunay (France)	23.95

RED

Sangiovese di Puglia, Ancora (Italy)	14.95
False Bay, Shiraz (South Africa) VG	16.95
Côtes du Rhone, "Noble Dame des Treilles", Andeol Salavert (France)	21.60
Château Los Boldos, Tradition Reserve, Merlot (Chile)	22.50
Malbec, Melodias, Trapiche (Argentina)	22.65
The Charge Red, Tempranillo Garnacha, Bascula (Spain)	23.50
Knock Knock Shiraz, Magpie Estate (Australia)	31.95

1/4 BOTTLES (187.5ML)

Brancott Sauvignon Blanc (New Zealand)	4.65
Pinot Grigio White, Ancora (Italy) VG	4.65
Pinot Grigio Rosé, Ancora, Pavia (Italy) VG	4.65
Bear & Star Merlot, (Australia) VG, V	4.65
Bear & Star Shiraz, (Australia) VG, V	4.65
Finca Vista Malbec (Argentina)	4.65



BEVERAGES

LAGER/BEER

Sol	4.05
Corona VG	4.25
Estrella Damm	4.25
Peroni	4.40
Modelo Especial	4.30
Einstok Pale Ale	4.60
Desperados	4.40
Fullers London Pride	4.90

LOW ALCOHOL

Becks Low Alcohol	2.15
Heineken Zero	2.80

CIDER CANS

Stella Cidre	4.55
Old Mout Pineapple and raspberry	4.95
Old Mout Kiwi and lime	4.95
Rekorderlig Can passion fruit	3.75
Rekorderlig Can strawberry and lime	3.75

ALL SPIRITS, LIQUERS & APÉRITIFS AVAILABLE ON REQUEST

MINERALS

Pepsi (125ml)	2.10
Pepsi Max (125ml)	2.10
Fentamins tonic (125ml)	2.20
Fentamins Grapefruit tonic (125ml)	2.20
Fentamins Ginger Beer (125ml)	2.20
Britvic tonic (125ml)	1.95
Britvic Slim Line Tonic (125ml)	1.95
Britvic Ginger Ale (125ml)	2.10

Mineral Water (330ml)	1.95
Mineral Water (750ml)	3.95
Mineral Sparkling Water (330ml)	1.95
Mineral Sparkling Water (750ml)	3.95

Red Bull	3.50
Cawstons Cloudy Apple	2.50
Cawstons Apple & Orange	2.50
Cawstons Apple & Rhubarb	2.50
J20 Apple & Mango	2.50
J20 Apple & Raspberry	2.50
J20 Orange & Passion Fruit	2.50
Britvic Apple 55	2.50
7 up zero	2.50

**PAYMENT BY DEBIT
OR
CREDIT CARD ONLY**