



STARTERS & SNACKS

GUACAMOLE / 11

Fresh avocados, tomato, onion, coriander, chili & lime. Served with our traditional homemade totopos. / *VGAN *GF *LF

TLACOYOS / 10

Three small corn tlacoyos, stuffed with smashed beans & topped with nopal cactus salad, crème fraîche & queso fresco. / *V *GF *LF *VGAN available

CAMARÓN GOBERNADOR / 12

Four tiger prawns breaded and topped with lime alióli, pico de gallo and greens.

CEVICHE DE SALMÓN / 12

Salmon cooked with lime & yellow habanero chili, mixed with fresh cucumber & celery. Served with our traditional homemade totopos. / *GF *LF

CEVICHE DE COCO / 10

Coconut cooked with lime & habanero chili, mixed with seaweed, avocado, onion, coriander & zucchini. Served with our traditional homemade totopos. / *VGAN *GF *LF

EXTRA CHIPS / 2

TACOS, ENCHILADAS, LLÉVELE!!!

PESCADO CAPEADO / 19

El Rey Favourite! Four crunchy fish tacos Baja style, coated in beer batter and served with spicy mayo, red cabbage & carrot. Served with our habanero "Salsa Sinaloa".

CARNITAS / 19

Michoacán is in da house! Four tacos made of slowly cooked & roasted pork belly tacos topped with coriander, onion and red radishes. / *GF *LF

SUADERO / 22

Four tacos of mouth-watering beef brisket topped with with pico de gallo salsa. / *GF *LF

TACO DE NOPAL / 19

Four cactus tacos topped with, beans, grilled cheese, crème fraîche, queso fresco, coriander & onion. / *V *GF *VGAN available

TACOS AL PASTOR VEGANO / 19

Like in the streets of Mexico City but with a vegan twist, four tacos of grilled soya marinated with guajillo chili, topped with pineapple, coriander & onion. / *VGAN *LF

ENCHILADAS ROJAS / 22

Three soft corn tortillas filled with tender chicken, topped with chipotle & tomatoes salsa roja, romaine lettuce, avocado, crème fraîche, queso fresco, red onion & coriander / *GF *LF *VGAN available