

FREE FLOWING BRUNCH

2 HOURS OF FREE-FLOWING DRINKS!

DRINKS

PROSECCO

DOC. Organic. Crisp with floral notes, nicely savoury and complex.

MARGARITAS

Frozen Strawberry Margarita

A delicious frozen blend of tequila, triple sec, fresh lime and strawberry, for a sweet and tangy twist on a classic margarita.

Margaritas

Tinga's speciality, on the rocks. A blend of tequila, triple sec and fresh lime. Choose from: Classic, Mango or Passionfruit.

TINGA LAGER

Light and refreshing pilsner style lager (4.5%)

SOBRIO DAY OF THE DEAD (MOCKTAIL)

Clean T, lime juice and vanilla syrup shaken hard. Topped with Fevertree Ginger Beer and half a passionfruit

SOBRIO MARGARITA (MOCKTAIL)

A little taste of Mexico. Triple sec syrup, lime juice and a choice of flavourings, served on the rocks

SOFT DRINKS

Coca Cola | Diet Coke | Coke Zero | Schweppes Lemonade

COURSE 1 - GUACAMOLE

Choose one of the following to share between two

Served with a mix of traditional corn and chipotle flavoured tortilla chips, imported from Mexico and cooked fresh in our kitchen daily.

Guacamole Clásico Vg, GF

Hand smashed avocado, red onions, coriander and tomatoes.

Guacamole con Chile Serrano Vg, GF 🌶️🌶️

Not for the faint hearted! Serrano chillies, avocado, red onions, coriander and tomatoes.

COURSE 2 - ENTRANTES

Choose one of the following

Frijoles con Chorizo GF

Creamy black beans topped with diced chorizo. Served with traditional corn and chipotle flavoured tortilla chips.

Muslo De Pollo GF 🌶️🌶️

Three chicken drumsticks, hot honey glaze and jalapeno mayo.

Coliflor Al Pastor V, Vg, GF 🌶️

Cauliflower lightly fried, coated in a pineapple and chilli glaze. Inspired by classic Al Pastor. Topped with pickled red onion.

COURSE 3 - TACOS & QUESADILLAS

Choose one of the following

Tacos - Three traditional soft corn tortillas, toasted and topped.

Chicken Tinga Tacos GF 🌶️

Our house specialty! Shredded chicken breast in a rich tomato and chilli sauce. Served with white cabbage and tomatillo guacamole.

Chimichurri Sweet Potato V, Vg, GF

Twice cooked sweet potato, paired with a black bean salsa, roasted garlic and red pepper sauce, served with chimichurri.

Fish Baja Tacos GF 🌶️

Fresh fish pieces, battered in house using Tinga batter. Served with chipotle mayo, corn salsa and pink onion.

Picante Gamba GF £2 supplement 🌶️🌶️

Battered chilli prawns on a bed of guacamole, pickled red cabbage and topped with mango habanero sauce.

Quesadillas - Two traditional blue corn tortillas, filled, folded and toasted. Vegan cheese available.

Black Beans & Cheese V, GF

Smokey turtle beans with Oaxaca cheese.

Chicken Tinga 🌶️

Shredded chicken breast in a rich tomato and chilli sauce with Oaxaca cheese.

Mushroom Tinga V, GF 🌶️

Seasonal mushrooms in a rich tomato and onion sauce with Oaxaca cheese.

Steak & Cheese GF

Grilled steak, roasted peppers and Oaxaca cheese.

COURSE 4 - POSTRES

Choose one of the following

Churros V

Churros dusted in cinnamon sugar, served with dulce de leche.

Homemade Spiced Chocolate Brownie V, GF, DF

Spiced cinnamon brownie, served with vanilla ice cream.

Dulce De Leche Cheesecake V

A rich, creamy homemade cheesecake drizzled with dulce de leche.

Elite Espresso Martini £5 supplement

Smooth and sweet, Grey Goose vodka, Kahlúa and a splash of vanilla syrup, shaken hard with freshly ground espresso.