

FREE FLOWING BRUNCH



COURSE 1: GUACAMOLE

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

CLÁSICO V, VG, GF

Hand smashed avocado, red onion, coriander, garlic & tomatoes.

12, 13

CHOOSE ONE OF THE FOLLOWING
TO SHARE BETWEEN TWO...

CON CHILE SERRANO V, VG, GF 🌶️🌶️

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

12, 13

COURSE 2: ENTRANTES

WINGS GF

Juicy chicken wings coated in your choice of glaze

Choose from:

Mango Habanero 🌶️

Smokey Chipotle & Honey 🌶️

CROQUETAS DE BATATA V

Sweet potato & Oaxaca cheese croquettes, served with jalapeño mayo. 🌶️

2, 7, 9

TINGA BRAVAS V, VG, GF

Roasted and seasoned potatoes, topped with our signature Tinga sauce.

Add Chorizo £1.50. 🌶️

14

COURSE 3: TACOS & QUESADILLAS

CHOOSE ONE OF THE FOLLOWING...

TACOS

Three traditional soft corn tortillas, toasted & topped.

CHICKEN TINGA GF

Our house speciality! Tender shredded chicken breast simmered in a rich tomato & onion sauce.

Served with white cabbage & tomatillo guacamole. 🌶️

14

BEEF BARBACOA GF

24 hour marinated beef shin, slow cooked in smokey chillies finished with spicy guacamole & grilled cheese. 🌶️

7, 12, 13

CHIPOTLE MUSHROOM V, GF

Seasonal mushrooms in a rich, smokey chipotle sauce, served on spring onion guacamole, topped with jalapeño cheese & crispy sweet potato. 🌶️

7, 12, 13

QUESADILLAS

Two traditional blue corn tortillas filled with Oaxaca cheese & fresh coriander, folded & toasted.

Please ask your server if you wish to switch to vegan cheese.

BEEF & CHEESE GF

Slow-braised beef shin in smokey chillies with grilled peppers & onions. 🌶️

7

CHICKEN TINGA GF

Tender shredded chicken breast simmered in a rich tomato & onion sauce. 🌶️

7, 14

CHIPOTLE SHREDDED MUSHROOM V, GF

Shredded mushrooms in a smokey chipotle sauce with grilled peppers & onions. 🌶️

7

BLACK BEANS & CHEESE V, GF

Traditional slow-cooked black beans with a subtle smokey flavour. 🌶️

7

COURSE 4: POSTRES

CHOOSE ONE OF THE FOLLOWING...

HOMEMADE SPICED CHOCOLATE BROWNIE V, GF, DF

Spiced cinnamon brownie served with vanilla ice cream.

4

CHURROS

Churros dusted in cinnamon sugar, served with Dulce de leche. Can be made vegan.

2, 7

DULCE DE LECHE CHEESECAKE V

A classic housemade vanilla cheesecake topped with dulce de leche.

2, 7

ELITE ESPRESSO MARTINI V, GF

Smooth and sweet, Grey Goose vodka, Kahlúa and a splash of vanilla syrup, shaken hard with freshly ground espresso. **£5 supplement.**

FREE FLOWING BRUNCH

2 HOURS OF FREE-FLOWING DRINKS

PROSECCO

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

TINGA LAGER GF

Locally brewed. A pilsner-style lager. Crisp, dry and refreshing. 4.5%.

FROZEN MARGARITAS

Made with Patron Tequila, zesty lime juice, triple sec and today's flavour. From classic, fruity blends to unexpected twists, ask your server for today's choices.

MARGARITAS ON THE ROCKS

Tinga's speciality. A blend of Patron Tequila, triple sec and fresh lime.

Choose from:
Classic, Mango or Strawberry

SOBRIO MARGARITA MOCKTAIL

Tinga's speciality. A blend of Clean T, triple sec syrup, fresh lime and a flavour of your choice. Served on the rocks.

Choose from:
Classic, Mango or Strawberry

SOBRIO PINA COLADA MOCKTAIL

A classic. A generous helping of coconut crème is complimented with Lyres White Cane, pineapple juice and coconut milk.

SOFT DRINKS

Coca Cola, Coke Zero, Diet Coke, Soda and Schweppes Lemonade.

V – Suitable for vegetarians GF – Gluten free Vg – Vegan N – Contains nuts

We cannot guarantee any of our product are free from traces of nuts or flour.

1 Celery 2 Cereals containing Gluten 3 Crustaceans 4 Eggs 5 Fish 6 Lupin 7 Milk
8 Molluscs 9 Mustard 10 Peanuts 11 Nuts 12 Sesame 13 Soya 14 Sulphites

All prices include VAT. An optional service charge of 12.5% will be added to all bookings. All of our team receive 100% of this charge. Please ask your server if you wish this to be removed.

