



STARTERS & SIDES

HOUSE MADE SALSAS19,-/Each

Roja (Smokey) - Verde (Fresh & Spicy) - Jalapeno Emulsion
(Peppery) - Sour Cream - Negra (Mexican chilli oil)

BREDDOS CORN CHIPS75,-

CORN CHIPS & ALL THE SALSAS 119,-

CORN CHIPS & GUACAMOLE 139,-

house made guacamole with crushed avocado onion, jalapeno & lime (O)

QUESO FUNDIDO119,-

Hot baked Cheddar & Mozzarella cheese, roasted tomato salsa roja, corn chips
(D, V)

MEXICAN POTATO & PADRON PEPPERS 69,-

Crushed & fried potatoes, padron peppers, honey & chilli, pickled chilli (D, V)

MEXI-COLA CHICKEN WINGS129,-

Triple cooked organic chicken wings, Mexican Cola glaze, coriander, red
chilli (S, SM)

QUESADILLAS

SERVED ON 10 INCH SONORAN STYLE FLOUR TORTILLAS

COCHINITA PORK PIBIL 149,-

Yucatan style smoked pork shoulder, pickled red onion, salsa verde
(O,D,W)

TIJUANA STYLE BEEF BIRRIA 159,-

Smoked beef brisket, oxtail & ribs, guajillo chile, Salsa Roja
(D,O,W)

MUSHROOM GUISADO 145,-

Grilled Portobello Mushroom, Salsa Roja (D,O,W,V)



V VEGETARIAN F FISH W WHEAT D DAIRY SU SULPHITE SF SHELL/FISH
N NUTS V* CAN BE MADE VEGAN SM SESAME E EGG S SOY
M MUSTARD O ONION





TACOS

SERVED AS SINGLES, "CON TODO" WITH CORIANDER, ONION & SALSA, ON HOUSE NIXTAMALIZED 12CM ORGANIC CORN TORTILLAS. PLEASE ASK IF YOU WOULD LIKE YOUR FOOD LESS SPICY.



ORGANIC REFRIED BLACK BEANS & CHEESE45,-

House made refried beans , feta cheese, salsa roja , pickled red onion(D, V*)

MASA FRIED CHICKEN69,-

Buttermilk fried chicken, habanero mayo, sala roja, red cabbage (D, E, O)

BEEF SHORT RIB & OXTAIL BIRRIA 79,-

Jalisco style beef birria, jalapeno emulsion, fried corn strips (O)

BAJA FISH 75,-

Tempura fish, habanero mayo, red cabbage, pickled onion (F,W,E,O)

SMOKED PORK COCHINITA PIBIL..... 79,-

Smoked pork shoulder, x ni pek, salsa verde (O)

MUSHROOM GUISADO..... 69,-

Braised mushroom,onion, jalapeno, burnt leek crema (V*, D O)



SMOKED BEEF QUESA- BIRRIA95,- /119,- (WITH CONSOMME)

served on a double 12cm tortilla - Smoked beef brisket, oxtail & ribs, guajillo chile, grilled cheddar cheese costra, jalapeno emulsion (D, O)

SWAP FROM CORN TO FLOUR TORTILLA.....20,-

TACO TASTING

FOUR OF THE CHEFS FAVOURITES TA COS 299,-

ALL THE TACOS ON THE MENU..... 499,-

V VEGETARIAN F FISH W WHEAT D DAIRY SU SULPHITE SF SHELLFISH
N NUTS V* CAN BE MADE VEGAN S SESAME E EGG S SOY
M MUSTARD O ONION





TASTING MENU

5 COURSE TASTING MENU..... 599,-

The best way to get a flavour of what we do at Breddos! Our daily 5 course feasting menu featuring our favourite starters, sides, tacos & dessert. (Price per person)

eat it!

SPECIALS

YUCATAN STYLE BBQ CHICKEN..... 225,-

24 hour orange & achiote marinated organic chicken, smoked over Mesquite and served on a sizzling platter with jalapeno, onion, salsas, refried beans & tortillas (O)

BEEF CHIVMICHANGA 159,-

Smoked beef birria, red cabbage, cheese, burnt tomato & jalapeno in a rolled & toasted Sonoran flour tortilla (W, D)



DESSERT

SEASONAL ICE CREAM SCOOP..... 59,-

Homemade & served with toppings. Please ask for today's flavours

CARAJILO COCKTAIL..... 129,-

Liquor 43, espresso & roasted marshmallow



V VEGETARIAN F FISH W WHEAT D DAIRY SU SULPHITE SF SHELLFISH
N NUTS V* CAN BE MADE VEGAN S SESAME E EGG S SOY
M MUSTARD O ONION





COCKTAILS

SPICY159,-

MARGARITA

House infused jalapeno Patrón Tequila, Cointreau, fresh lime juice, sugar, Tajin rim

CLASSIC159,-

MARGARITA

Patrón Tequila, Cointreau, fresh lime juice, sugar, salt rim

PASSIONFRUIT159,-

MARGARITA

Patrón Tequila, Cointreau, fresh lime juice, passionfruit, Tajin rim

LIMONTOUR159,-

House infused jalapeno Patrón Tequila, St-Germain Elderflower Liqueur, fresh lime juice, sugar, cucumber

PATRÓN PALOMA....159,-

Patrón Tequila, Grapefruit soda, fresh lime juice, Grenadine, salt rim

MOJITO159,-

Bacardí Carta Blanca, mint, brown sugar, soda water

MEZCALMANGO 169,-
SMASH

House Mezcal, Cointreau, coriander, mint, sugar, lime, mango

CARAJILLO.....139,-

Licor 43, freshly brewed espresso, marshmallow

MEZCALITA 169,-

House Mezcal, fresh lime juice, Cointreau, sugar, salt rim



***ASK US ABOUT OUR ROTATING
COCKTAIL SPECIALS***

FROZEN

**FROZEN MARGARITA
159,-**

Lime, Patrón tequila, sugar, salt rim

**FROZEN SPICY
MARGARITA 159,-**

Patrón Tequila, fermented habanero lime, sugar, salt rim

**FROZEN P ASSION 159,-
MARGARITA**

Passionfruit, Patrón Tequila, sugar, tajin rim

**V VEGETARIAN F FISH W WHEAT D DAIRY SU SULPHITE SF SHELLFISH
N NUTS V* CAN BE MADE VEGAN SM SESAME E EGG S SOY
M MUSTARD O ONION**



★ BEER

Corona On Tap 0,33L	109,-
Stella Artoris 0,4L	125,-
Budweiser 0,5L	109,-
Corona 0,33L	119,- / Bucket 680,-
Pacifico	119,-
Modelo/Negra Modelo	125,-
Corona Zero	60,-

WINE

WHITE ~~~~~ **125ML 750ML**

EL SUCCES VINICOLA PARELLADA **130/680,-**

Hints of green apple, peach and apricots with floral notes.

RED ~~~~~

EL SUCCES **130/680,-**

A carignan/grenache blend from 20-120 year old wines.

Lifted aromas of ripe blueberry and red cherries.

SPARKLING ~~~~~

VITA VIVET (PETNAT) **750,-**

Notes of citrus, white flowers, green apples

AGUAS FRESCAS

MEXICAN STYLE FRUIT DRINKS. MADE FRESH IN HOUSE, DAILY.

PASSION FRUIT **60,-**

Fresh lime juice, sugar syrup, water, passion fruit

AGUA DE JAMAICA **60,-**

Organic Hibiscus flower, sugar syrup

ALPHONSO MANGO **60,-**

Fresh lime juice, sugar syrup, water, mango

LIME **60,-**

Fresh lime juice, sugar syrup, water

BEER COCKTAILS ★

MICHELADA **135,-**

Corona beer, Clamato, lime, Maggi, Hot Sauce (SF)

CHELADA **125,-**

Corona beer, lime, salt

CORONA SUNRISE **139,-**

Corona beer, tequila, lime, orange

BREDDOX

**V VEGETARIAN F FISH W WHEAT D DAIRY SU SULPHITE SF SHELLFISH
N NUTS V* CAN BE MADE VEGAN S SESAME E EGG S SOY
M MUSTARD O ONION**



MESCAL

2CL/4CL

Picaflor Wild	75/150,-
Casamigos Espadin Bruxo	80/160,-
Espadin Dangerous Don	80/160,-
Mandarina Dangerous Don	75/139,-
Cafe Dangerous Don	75/139,-
Espadin Siete Misterios	75/139,-
Doba Yej	75/150,-
Vago Elote	75/150,-
Ojo De Tigre	75/150,-
Del Maguey Vida	75/150,-
Vago Espadin By Jarquin	75/150,-



BREDDOS CIDER

12,5CL/75CL

Mexican Hibiscus Cider by Solhøi	125/550,-
--	-----------

TEQUILA

FROM IPM

2CL/4CL

2CL/4CL

Patrón Silver	65/125,-	Fortaleza Blanco	80/159,-
Patrón El Cielo	135/270,-	Aretta Reposado	60/110,-
Calle 23	75/140,-	Cimarron Reposado	60/125,-
Ocho Blanco	50/95,-	Cimarron Blanco	75/145,-
Fortaleza Reposado	80/159,-		

LIQUOUR

Angel's Envy Bourbon

Empirical Spirits Ayuuk

Liquor 43

SOFT DRINKS

San Pellegrino Sparkling Water	49,-
Glass Bottle Coca Cola/Zero/Fanta	55,-
Jarritos Mexican Sodas	65,-
Eplemost	55,-
Empress Kombucha	80,-

