

## Today's salsas £1 each - add Totopos £3.5

Pico de Gallo | Verde cruda | Negra | Garlic crema | Habanero

### Starters & Sides

Guacamole (v, gf) £8.5  
Totopos, mint, coriander, dill

Queso Fundido  
Chiltomat (v, gf) £9.5 House Chorizo (gf) £10  
Mozzarella, cheddar, raclette, totopos

Mexican Green Rice & Beans (v, gf) £4.5  
Coriander, red onion

Papas (v, gf) £6  
Crushed pink fir potatoes, garlic crema, wild honey

Tamarind Chicken Wings £8.5  
Pomegranate, honey, sesame

Tuna tostada £9  
Sashimi grade tuna, yellow bean, tomatillo, crispy shallots

Elote (v, gf) £6  
BBQ corn, habanero mayo, queso fresco

### Tacos (Served in pairs on 12cm corn tortillas)

Masa Fried Chicken (gf) £9  
Habanero mayo, red cabbage, pico de gallo, habanero

Baja Fish £9.5  
Tempura cod, pico de gallo, habanero mayo

Baja Mushroom £8.5 (v)  
Habanero Mayo, verde cruda, pico de gallo

Cacklebean Egg, Oyster Mushroom & Mole (v, gf) £8.5  
Queso fresco, macademia nut mole, salsa negra

### Mains

Served with three warm corn tortillas, Mexican green rice & black beans

Carne Asada £21  
Aged onglet, grilled spring onions, jalapeno, guacamole

Pollo Asado Al Carbon (gf) £16  
Grilled herb-fed chicken thighs, achiote, x ni pek, salsa taquera

### Tacos (Served on doubled corn tortillas)

Birria de Res £5.5  
Braised beef shin & short rib, guajillo chile, ancho chile

Smoked Aubergine (v, gf) £5.5  
Halloumi, garlic crema, pink radicchio

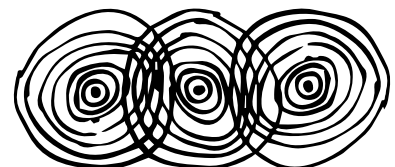
Lamb barbacoa £6.5  
Garlic crema, chile de arbol, consomme

Charcoal grilled Middlewhite pork al pastor (gf) £17  
Pork neck, chile de arbol, salsa verde, roasted pineapple

½ Coal grilled cauliflower 'cochinita pibil' (v, gf) £14  
Achiote, x ni pek, salsa verde

### BREDDOS TACOS COOKBOOK £15

Please inform us if you have any allergies or specific dietary requirements.





### WHITE WINE ON TAP

125ml | 500ml | Bottle

Gruner Veltliner Hauswein £6.5 | £24 | £35  
Wimmer-Czeern , Austria 2018

### RED WINE ON TAP

125ml | 500ml | Bottle

Kanon Keg Domaine Saint Cyr £6.5 | £24 | £35  
Beaujolais, France 2018

### BEER & SPECIALS

L&G Keller Pils Unfiltered Lager 4.8% 1/3 | 2/3 £3 | £5  
L&G Wanna Go to the Sun, Pale Ale 4.6% £3 | £5  
Ocho Reales Ale (Bottle) (Gluten Free) 330ml 5.0% £5.5  
Pacifico Clara (Bottle) 330ml 4.5% £5.75  
Michelada £6  
Breddos spice mix, lime, tomato juice

### ROSE WINE

125ml | Bottle

Chateau Minuty £7 | £39  
Cote De Provence 2020

### SPARKLING WINE

125ml | Bottle

Prosecco £7.5 | £36

### SOFT DRINKS

Coca Cola £3  
Diet Coke £3  
Yuzu Seltzer £3  
Hibiscus & Rose Seltzer £3  
Cucumber Seltzer £3  
Still / Sparkling water £3

### SEASONAL AGUA FRESCAS

Limeade £3  
Fresh lime juice, sugar, water

### JUICES

Orange £3  
Grapefruit £3

## COCKTAILS

<b>Clasico</b> Tapatio Blanco, cointreau, lime juice	£11
<b>Congelada</b> Frozen Margarita	£10
<b>Nomade</b> Passionfruit, tequila, cointreau, lime, agave	£12
<b>Sabina Sabe</b> Mezcal, agave, lime	£13
<b>Pomelo Spritz</b> Pampelle grapefruit liqueur, prosecco, soda	£11
<b>Limontour</b> Jalapeno tequila, lime, st. germain edelflower	£12
<b>Bloody Maria</b> Tequila, lime, Breddos spice mix, tomato juice	£10.5
<b>Negoni Mejicano</b> Mezcal, campari, antica	£11.5
<b>El Viejito</b> Reposado tequila, agave, bitters	£13
<b>Coctel de Cafe</b> Tequila, coffee liqueur, espresso, agave	£11

## TEQUILA

25ml

<b>Herradura Añejo 40%</b> 25 months in Bourbon barrels gives this Añejo powerful notes of agave, spice & toasty oak.	£8
<b>Herradura Plata 40%</b> This fresh citrus & agave Plata is greatly enhanced by 45 days in a toasted white oak barrel.	£6
<b>Herradura Reposado 40%</b> 11 months in new American oak barrels sweeten the agave flavour & develop the toasty vanilla notes.	£8
<b>Tapatio Blanco 40%</b>	£5.5
<b>Ocho Blanco 40%</b>	£6
<b>El Rayo Plata 40%</b>	£8
<b>Ocho Extra Añejo 40%</b>	£12
<b>Aqua Riva Blanco 38%</b>	£5



## MEZCAL 25MI

### **Meteoro Mezcal (45%) £7**

It's a bold Espadin that has some bright fruity notes and a bit of smoke.

### **Ilegal Reposado 40% £8**

Soft wood smoke, cedar, pipe tobacco and dried herb aromas

### **Papadiablo Especial 47.7% £9**

High-quality artisanal mezcal made with four varieties of agave

### **Amores Espadin 40% £5.5**

This hails from Mitla and is lightly sweet with notes of mango, cinnamon and bergamot.

### **Koch Mexicano 47% £8**

Made with 100% wild agave from Rio de Ejulta this mezcal has a sweet spice with strong fruity aromas

### **Neta Madrecuixe 46.7% £10**

Smooth and silky texture with sweet herbal notes

### **Quiquiriqui 45% £5.5**

Big, bold, smoky flavours mingling into an earthy feel with a bite of toffee apple ending with a peppery warmth.

### **Mezcales de Leyenda Durango 47% £6.5**

Rich mescal made from agave cenizo handcrafted in the central valleys of durango, floral notes with aromas of leather, wet clay & grassy fields

### **Derrumbes Michoacan 44.7% £6.5**

Made with agave Cupreata, which brings mature fruit aromas, and agave Cenizo, which brings more herbal notes.

### **Ilegal Joven 40% £6.5**

An un-aged mezcal from Ilegal. Smooth, savoury & sweet

### **Ilegal Anejo 40% £11.5**

Small-batch, artisanal tequila produced from 100% Espadin agave

### **Papadiablo Espadin 47.7% £6.5**

Single-varietal artisanal mezcal produced in Miahuatlan using a log-fired copper still

### **Amores Cupreata 41% £6.5**

Artisanal mezcal with notes of leather, cocoa and toasted pumpkin seeds.

### **Koch Madrecuishe 46.7% £8**

An intensely flavoured spirit made with 100% Madrecuishe Agave giving layers of citrus flavour

### **Neta Bicuixe 48.1% £11**

Roasted and smoky flavour, smooth texture with pinewood notes

### **Mezcales de Leyenda Guerrero 45% £6.5**

Tropical fruits, with notes of cooked agave, papaya & gentle smoke, a unique mescal with great character

### **Derrumbes San Luis 43.5% £5.5**

Made from the region's wild agave Salmiana, giving it a unique, vibrant flavor.

### **Del Maguey Vida 42% £5.5**

Made with 100% organic Espadin agave in the traditional manner