

Brixton studio sample menu

Smalls and crudo

Quesadilla, cheese bites, pickles

Tostada, black beans, corn, avocado, spicy vinaigrette (plant based)

Guacamole, tortilla chips (plant based)

Palm heart aguachile, lime dressing (plant based)

Ceviche, fish of the day, leche de tigre

Tacos

Baja fish tacos, chipotle mayo

Pulled chicken, tequila crema

King oyster mushroom, corn (plant based)

All tacos served with coriander, lime, pickle onion, jalapeno, slaw

Plates

Calabaza squash, mole, grains (plant based)

Caesar salad, anchovies, sunflower seeds

Baby chicken, habanero ketchup

Red prawns and chorizo chupe, tomato cassoulet

Skirt steak, chimichurri

Sides

Camotes, Mexican spice mix (plant based)

Mix leaves, pico de gallo (plant based)

Fries (add on huancaína cheese sauce)

Desserts

Lime sorbet (plant based)

Churros, dark chocolate 70% dipping sauce, dulce de leche

Suspiro limeno, Peruvian sundae

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

All above prices are inclusive of VAT.. pb = plant based, v = vegetarian