



Asian Inspired Tacos

Inspired by the ingenious street food trucks of California, the big, bright, bold flavours of Asia and our love for Mexico's famous soft corn tortillas.



APPETIZERS

HOUSE TORTILLA CHIPS

Kaffir lime, ginger & tomato salsa. White bean, miso & sesame dip - Ve £7

PRAWN TOSTADA

Prawn & sesame seeds on tostada with nuoc cham £7

CEVICHE TOSTADA

Seabass ceviche, wasabi mayo, fennel, pickled watermelon & togerashi £9

SPICY SHIITAKE + CRISPY RICE

Crispy sushi rice, turmeric pickled daikon, mirin & soy shiitake mushrooms - Ve £9

KARE KARE + CRISPY RICE

Crispy sushi rice, oxtail, beef short rib, almond butter, pickled red onion £9

TA-KO

Asian inspired tacos served on 12cm soft corn tortilla, with asian leaves

We recommend 2-3 per person, they are quite difficult to share!

JACKFRUIT - Char siu jackfruit & shiitake, mango, pickled red onion - Ve £6

LEEK - Fermented yellow bean leeks, manchego, sweet potato, mustard relish - v £5

CAULIFLOWER - Crispy cauliflower, black bean & tamarind ragu, avocado, pepper mayo - v £5

BROCCOLI - Charred sprouting broccoli & spring onion, ginger & chilli egg relish - v £5

TROUT - Blackened river trout, smoked aubergine nahm prik, lime labneh £5

SEABASS - Torched seabass, mandarin sambal, pickles, crispy onion, umami ketchup £5

CHICKEN - Nahm jim chicken, pickled carrot & daikon, crispy onions, kampot mayo £5

PORK - Red pepper pork collar, kimchi, mango salsa £5

BEEF - Palm sugar glazed beef short rib, pickled kohlrabi, blackberry sriracha £6

SIDES

ASIAN SLAW

Pickled hispi cabbage, carrot & daikon, gochujang mayo, furikake - Ve £6

CUCUMBER SALAD

Pickled cucumber, coconut tahini dressing, chilli, fried rice cracker - Ve £6

'MSG' FRIES

Nori fried potatoes, kampot pepper mayo, salt & vinegar powder - v £8

SPICED KIMCHI

Fermented chinese leaf, daikon, apple & carrot - Ve £6

CHILLI CORN

Charred corn, puffed quinoa, feta, mayo & chilli crisp - v £7

HOUSE HOT SAUCE

BLACKBERRY SRIRACHA - Ve £2

NAHM JIM £2

SESAME CHILLI CRISP - Ve £2

All 3 for £5

DESSERT

DOUGH-JO's - Doughnut batter, palm sugar salt caramel, cinnamon & ginger - v £8

MOCHI CAKE - Coconut mochi cake, kaffir lime leaf - Ve £8

The whole menu is prepared without gluten V = vegetarian (vegan upon request) Ve = Vegan

Not all of the ingredients are listed, please speak to us about any dietary requirements. Some of our ingredients may contain traces of nuts,



BEER

Posh, Forest Road, Lager, London 4.1% - DRAFT 500ml - GF £6
Full flavoured lager that ain't posh but does work. Chip, chop, this shit's dank

RIDE, Forest Road, Pale Ale, London 4.6% - DRAFT 500ml - GF £6
Richly gold and bright. Juicy freshly scooped passion fruit aroma.

Work, Forest Road, Pale Ale, London 5.4% - CAN £5.5
Bright & crisp with low bitterness

Scaramanga, Gun Brewery, Pale, Sussex 3.9% - CAN - GF 5.5
Refreshing extra pale session ale, indecent amount of zesty & floral hops

Drive, Bitburger, Premium Pils, Germany 0% - BTL - 0% £5
A full strength pilsner without the booze.

Days, Better Bev Co, Pale, Edinburgh 0% - CAN - 0% £5
0% pale ale with tropical notes & clean grapefruit finish.

Thistly Cross, Apple Cider, Scotland 4.4% - CAN £5.5
Smooth, balanced & lightly sparkling with a clean apple finish

WINE BY THE GLASS

SPARKLING

Blanc de Blancs, Spumante Millesimato, La Fomarina, Italy, NV £7

WHITE

Viura, Gran Cerdo, Gonzalo Grijalba, Rioja, 2020 (NAT) £6.5 £14

Riesling Werner "Classic Dry" Mosel, Germany, 2019 £7 £15

ROSE

Monastrell/Syrah, Barahonda, Yecla, Spain, 2023 (ORG) £6.5 £14

ORANGE

Catarratto, Baglio Antico Bianco, Sicily, Italy, 2021 (NAT) £7 £15

RED

Syrah/Monastrell, Goru, Jumilla, Spain, 2019 (ORG) £6.5 £14

Beaujolais Village, Manoir Du Carra, France, 2019 (ORG) £7 £15

GLASS

125ml

CARAFE

375ml