

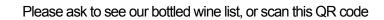
BEEF - Palm sugar

Asian Inspired Tacos

TAKO LIK

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

APPETIZERS	SIDES			
HOUSE TORTILLA CHIPS	ASIAN SLAW			
Kaffir lime, ginger & tomato salsa. White bean, miso & sesame dip - Ve £7 PRAWN TOSTADA	Pickled hispi cabbage, carrot & daikon, gochujang mayo, fu CUCUMBER SALAD	rikake - Ve £6		
Prawn & sesame seeds on tostada with nuoc cham £7 CEVICHE TOSTADA	Pickled cucumber, coconut tahini dressing, chilli, fried rice cracker - Ve £6 'MSG' FRIES			
Seabass ceviche, wasabi mayo, fennel, pickled watermelon & togerashi £9 SPICY SHIITAKE + CRISPY RICE (3)	Nori fried potatoes, kampot pepper mayo, salt & vinegar por SPICED KIMCHI	wder-v £8		
Crispy sushi rice, turmeric pickled daikon, mirin & soy shiitake mushrooms - Ve £9 KARE KARE + CRISPY RICE (3)	Fermented chinese leaf, daikon, apple & carrot - Ve	£6		
Crispy sushi rice, oxtail, beef short rib, almond butter, pickled red onion £9	CHILLI CORN (4) Charred corn, puffed quinoa, feta, mayo & chilli crisp - v	£7		
TA-KO				
Asian inspired tacos served on 12cm soft corn tortilla, with asian leaves	HOUSE HOT SAUCE	HOUSE HOT SAUCE		
We recommend 2-3 per person, they are quite difficult to share!				
	BLACKBERRY SRIRACHA - Ve	£2		
JACKFRUIT - Char siu jackfruit & shiitake, mango, pickled red onion - Ve	£6 NAHM JIM	£2		
LEEK - Fermented yellow bean leeks, manchego, sweet potato, mustard relish - v	£5 SESAME CHILLI CRISP - Ve	£2		
CAULIFLOWER - Crispy cauliflower, black bean & tamarind ragu, avocado, pepper may	v £5	All 3 for £5		
BROCCOLI - Charred sprouting broccoli & spring onion, ginger & chilli egg relish - v	£5			
TROUT - Blackened river trout, smoked aubergine nahm prik, lime labneh	£5 DESSERT			
SEABASS - Torched seabass, mandarin sambal, pickles, crispy onion, umami ketchup	£5			
CHICKEN - Nahm jim chicken, pickled carrot & daikon, crispy onions, kampot mayo	£5 DOUGH-JO's - Doughnut batter, palm sugar salt caramel,			
PORK - Red pepper pork collar, kimchi, mango salsa	£5 cinnamon & ginger - v MOCHI CAKE - Coconut mochi cake, kaffir lime leaf - Ve	£8 £8		





BEER	WINE BY THE GLASS	GLASS 125ml	CARAFE 375ml
Posh, Forest Road, Lager, London 4.1% - DRAFT 50 cl - GF £6 Full flavoured lager that ain't posh but does work. Chip, chop, this shit's dank	SPARKLING Blanc de Blancs, Spumante Millesimato, La Fornarina, Ita	ily, NV £7	
RIDE, Forest Road, Pale Ale, London 4.6% - DRAFT 50 cl - GF Richly gold and bright. Juicy freshly scooped passion fruit aroma.	WHITE Viura, 'Gran Cerdo;, Gonzalo Grijalba, Rioja, 2020 (NAT)	£6.5	£17
Thirst Trap, Wildcard, Hazy IPA, Walthamstow 5.5% - 33cl CAN Hoppy & hazy. Sticky tangerine aromas, tropical mango & apricot juice finish	BLOUGE Blanc sur Rouge, Château Vieux Moulin, France, 2023 (N	IAT) £8	£22
Pompelmocello, Siren, Grapefruit Sour IPA, Berkshire 6% - 44cl CAN it's a grapefruit 'ting. Drive, Bitburger, Premium Pils, Germany 0% - 33cl BTL - 0%	ROSE Managarall/Surah Parahanda Vaala Spain 2022 (ODC)	£7	£18
A full strength pilsner without the booze. Days, Better Bev Co, Pale, Edinburgh 0% - 33cl CAN - 0% 0% pale ale with tropical notes & clean grapefruit finish.	ORANGE Catarratto, Maremosso, Cantine Rallo, Sicily, Italy, 2022 (N	NAT) £7.5	£20
Thistly Cross, Apple Cider, Scotland 4.4% - 33cl BTL Smooth, balanced & lightly sparkling with a clean apple finish	RED Mikron, Malbec, Kontiras, Mendoza, Argentina, 2023 (OR	(G) £7	£18