



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.*

TA-KO TUESDAY

2-4-1 Tacos every Tuesday
£7.50 Cocktails Tues, Wed & Thurs

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 £7.5

CEVICHE TOSTADA

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

SPICY SHIITAKE + CRISPY RICE (3)

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

KARE KARE + CRISPY RICE (3)

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 £5.5

CAULIFLOWER - Crispy cauliflower, black bean & tamarind ragu, avocado, pepper mayo - v. £5.5

BROCCOLI - Charred sprouting broccoli & spring onion, ginger & chilli egg relish - v £5.5

TROUT - Blackened river trout, smoked aubergine nahm prik, lime labneh £6

SEABASS - Torched seabass, mandarin sambal, pickles, crispy onion, umami ketchup £6

CHICKEN - Nahm jim chicken, pickled carrot & daikon, crispy onions, kampot mayo £5.5

PORK - Red pepper pork collar, kimchi, mango salsa £5.5

BEEF - Palm sugar glazed beef short rib, pickled kohlrabi, blackberry sriracha £6.5

SIDES

ASIAN SLAW

Pickled hispi cabbage, carrot & daikon, gochujang mayo, furikake - Ve £6.5

CUCUMBER SALAD

Pickled cucumber, coconut tahini dressing, chilli, prawn cracker £6.5

'MSG' FRIES

Nori fried potatoes, kampot pepper mayo, salt & vinegar powder - v £8.5

SPICED KIMCHI

Fermented chinese leaf, daikon, apple & carrot - Ve £7

CHILLI CORN (4)

Charred corn, puffed quinoa, feta, mayo & chilli crisp - v £8

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 £9

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 ask for our allergen menu if you have any dietary requirements.

Some ingredients may contain traces of nuts, allergens and gluten as they are bought from suppliers who cannot guarantee their absence.

	GLASS	CARAFE	BTL
WINE BY THE GLASS	125ml	375ml	
SPARKLING			
Blanc de Blancs, Spumante, La Fornarina, Italy, NV	£7.5	£19	£36
WHITE			
Viura, 'Gran Cerdo', Gonzalo Grijalba, Rioja, 2020 (NAT)	£7	£18	£35
WINE OF THE WEEK			
Our seasonal favourite, please ask you server	£8	£22	£39
ROSE			
Réserve de Gassac, Pays D'Hérault, France, 2023 (ORG)	£7.5	£19	£36
ORANGE			
Catarratto, Maremosso, Sicily, Italy, 2022 (NAT)	£7.75	£20	£37.5
RED			
Petite Syrah, Mas Monteil, Languedoc, France, 2023 (ORG)	£7.5	£19	£36

BEER		
Posh, Forest Road, Lager, London 4.1% - DRAFT 50cl - GF		£6.5
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 50cl - GF		£7
Richly gold and bright. Juicy freshly scooped passion fruit aroma		
Isé-Mairi, Pomona Island, Orange Hazy Pale, Manc 3.4% - 44cl CAN		£7
Devilishly delicious & hoppy Hazy New England Pale, with fresh orange zest		
Hot Cross Berry Buns, Vault City, Sour, Edinburgh 5% - 44cl CAN		£7
A medley of juicy berries with sweet icing and a hint of cinnamon		
Asahi, Super Dry, 0.0, Japan 0% - 33cl BTL		£5
Crisp, refreshing and super dry		
Lucky Saint, Hazy IPA, London 0.5% - 33cl CAN		£5.5
A juicy, hazy IPA with notes of tropical and stone fruits. Unfiltered		
Sxollie, Apple Cider, S.A. 4.5% - 33cl BTL		£6
Smooth, balanced & lightly sparkling with a clean apple finish		

WINE BY THE BOTTLE

FIZZ

BTL

Blanc de Blancs, Spumante Millesimato, La Fornarina, Italy, NV	£36
Champagne Method, Bernard-Massard, Luxembourg, NV, Brut	£40
Pet Nat Rosé, Sangiovese, Gilbert, Mudgee, Australia, 2021 (NAT)	£45

WHITE

Dry, bright & clean

Viura, 'Gran Cerdo', Gonzalo Grijalba, Rioja, 2020 (NAT)	£35
Vermentino, 'Lafrea', Poderi Cellario, Langhe, Italy, 2023 (NAT)	£37

Textured, minerality & balanced

Grillo, 'Medoro', Sibiliana, Italy, 2020 (ORG)	£35
Gavi, 'Marne Oro', Le Marne, Piemonte, Italy, 2016 (ORG)	£37

Juicy, big & aromatic

Riesling, Weingut Fusser, Pfalz, Germany, 2022 (BIO)	£36
Gruener Vetliner, 'Potato Land', Warnung, Austria, 2022 (ORG)	£42

ORANGE

Catarratto, Maremosso, Cantine Rallo, Sicily, Italy, 2022 (NAT)	£37.5
'Lumière' Prestige Class, GI Yamanashi, Japan, 2020 (ORG)	£42

PINK

Réserve de Gassac, Pays D'Hérault, France, 2023 (ORG)	£36
'Comme un Dimanche', Corbières, France, 2023 (ORG)	£39

RED

Chilled

Criollas Tintas, 'Pérgolas', Calingasta, Argentina, 2022 (NAT)	£39
Pinot Gris/Syrah, 'Sunset', Jumping Juice, Australia, 2022 (NAT)	£42

Light, bright & supple

Petite Syrah, Mas Monteil, Languedoc, France, 2023 (ORG)	£36
Garnacha, 'Gre2', Humilladero, Madrid, Spain, 2019 (ORG)	£36

Robust, full & bold

Shiraz, 'Stone Spring', Barossa Valley, Australia, 2022 (ORG)	£35
Manseng Noir, Plaimont, Gascogne, France, 2019 (ORG)	£35