



Vegan Menu (v)

'Poco' Market Plates:

Ezpazote bean soft tacos – *Two warm soft tacos filled with pinto beans cooked with 'ezpazote' Mexican herbs, served with salsa and salad. £3½*

Ancho squash tostadas – *Two crisp corn tortilla cups filled with salad and butternut squash roasted with dried ancho chilli and served with Pratt's chilli oil, baby spinach & pumpkin seeds. Just ask for it without the sour cream. £3*

Mushroom jam quesadillas – *The original Mexican cheese toastie, without the cheese! A toasted tortilla, folded in half and filled with roasted flat mushrooms and chilli jam. £4½*

Fajita vegetable burrito – *The one stop Mexican wrap packed with rice, beans, lettuce and roasted bell peppers, Spanish onions, garlic and oregano. Just remind your server you'd like it without the sour cream and guacamole. £4½*

Entradas – Small plates and starters

Tortilla Soup – *Lightly spiced rustic tomato broth, toasted ancho chilli, avocado and coriander, finished with a squeeze of lime. £3½*

Baked flat mushroom – *loaded with salsa and ancho chilli bread crumbs. £5½*

Platos Extra (sides) All £2

Fajita Spicy fries – *fries tossed in our unique blend of Mexican spices*

Chargrilled corn on the cob – *cobs of corn smothered in Pratt's chilli oil, sea salt and lime juice*

Green salad – *tossed in chilli oil and lime juice*

Green rice - *rice infused with baby spinach, coriander and a dash of olive oil*

Frijoles – *twice cooked pinto beans*



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Platos Fuertos – Bigger plates and main courses

Vegetable Fajitas – *Your D.I.Y Mexican dinner kit! A sizzling skillet of roasted bell peppers, courgettes, aubergine, Spanish onion, garlic, chilli and Mexican oregano, served with warm flour tortillas and hot as you like salsa. Just remind your server that you'd like it without sour cream or guacamole. £10*

Vegetable Enchiladas – *Two tortilla wraps filled with roasted bell peppers, courgettes, aubergine, Spanish onion, garlic, chilli and Mexican oregano, baked in our special tomato sauce served with green rice and salsa salad on the side. Simply ask for it without the cheese. £10*

Smoked Aubergine Chimichanga – *A crispy filled tortilla parcel filled with smoked aubergine and refried beans. Remind your server you'd like it without cheese. £9*

Ancho squash tortilla bowl – *A crisp tortilla basket piled high with Mexican chopped green salad, Ancho roasted butternut squash, pumpkin seeds and wafer thin cactus leaves. Drizzled with Pratt's chilli oil and topped with a generous helping of our homemade pico de gallo salsa. £8 ½*

Vegetable Chilli mole – *A delicious medley of fresh seasonal vegetables, slow cooked in a spicy Oaxaca mole sauce. Served with green rice and home cooked corn tortilla chips. £8*

Cuitlachoche risotto – *A tasty risotto made with Mexican corn truffles, roasted mushrooms and baby spinach. Remind your server you'd like the cheese free version. £9½*

Dessert

Churros – *The original Mexican doughnut, served with a pot of fresh strawberry compote. Great for dipping and sharing! £5*