

POCHO

BOTANAS

Baked Cochinita Pibil native oysters, habanero and orange raspado 3 each

Isle Of White tomatoes, queso fresco, salsa de molcajete, burnt corn oil (v) 6.5

Cast iron queso fundido, chorizo verde, Szechuan nacho chips 7

Yukon Gold potatoes, chilimole (v) 4

Padron peppers, cascabel chile salt, lime (v) 4

TORTILLAS

Oak smoked sweet potato taco, miso, chamomile, pepitas (v) 4

Burford Brown, hoja santa, pecan nut mole, queso fresco (v) 5

Iberico Pork 'al pastor' taco, roasted pineapple, salsa roja 5

Char Sui beef tongue taco, heirloom tomato pico de gallo, hoja santa 4

BBQ Rib-Eye taco, salsa matcha, pickled mustard seeds, jicama 7

Grilled cheese tostada, adobo beet tartare, salsa verde (v) 5

Anchovy tostada, epazote, lemon, peas, lamb fat 6

Flame grilled red mullet aguachile tostada, chicozapote, XO 8

Yellowtail tiradito, Tulameen raspberry vinegar, salted capers 8

PLATOS

Mahogany clam, habanero dashi, wild chervil 11.5

Grilled lamb chops, adobo, squash blossom, pea mole 13

'Poc Chuc', grilled Grelots, sour orange, poblano hot sauce 13

Longhorn short rib birria, guajillo mojo, avocado leaf, Sonoran flour tortillas 16

Butterflied sea bass 'a la talla,' aromatic herbs, salsa Veracruzana 18

DULCES

Alphonso mango, Tajin chile and lime paleta 5

Grilled brioche, horchata ice, cinnamon piloncillo, crushed tortillas, raspberries 7

OUR TORTILLAS ARE MADE IN HOUSE FROM MEXICAN NON GMO LANDRACE
CORN WHICH WE GRIND DAILY USING A VOLCANIC STONE MILL

Please ask your server for allergy information

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