NEW YEAR'S EVE

CLASSIC SHARING MENU

PARA EMPEZAR

MEXICAN SHARING STARTERS

Loaded Nachos

Crispy tortilla chips, carne molida, cheddar cheese sauce, jalapeños and pico de gallo.

Chicken Tinga Empanadas

Shredded chicken, chipotle and Mexican spices.

Sweetcorn Elote

Charred sweetcorn, feta cheese, chilli-garlic butter and coriander.

House Salsa Selection

Guacamole, chipotle salsa, sour cream and coriander-lime crema.

LA TAQUERÍA

TACOS FOR THE TABLE

Chipotle Pulled Pork Tacos

Smoky pulled pork, mango salsa, crunchy slaw and pickled red onion.

Baja Fish Tacos

Crispy cod, crunchy slaw, jalapeño cream and fresh lime.

EL GRAN FESTÍN

THE MAIN SHARING FEAST

Fuego Grill Sharing Platter

Carne asada ribeye steak, tiger prawns and chipotle BBQ chicken thighs, served with warm tortillas, Mexican rice, mixed peppers and onions.

Sides

Mexican-spiced fries, crunchy slaw, guacamole, smoky chipotle salsa, jalapeño crema and sour cream.

DULCE FINAL

A SWEET FINISH TO THE FIESTA

BÚHO Dessert Sharing Board

Warm cinnamon churros with dulce de leche, bite-sized chilli chocolate tartlet and buñuelos with Madagascan vanilla ice cream.

CANAPÉS

TO BEGIN THE CELEBRATION

Charred Corn and Avocado Tostada

Chipotle Pulled Pork Croqueta

A discretionary service charge of 12.5% will be added to your bill.

Food is prepared in a kitchen where nuts, gluten and other allergens are present. Menu descriptions may not list all ingredients. Please ask our team for allergen information. Adults need approximately 2,000 kcal per day.

B·Ú·H·O

NEW YEAR'S EVE

VEGETARIAN SHARING MENU

PARA EMPEZAR

MEXICAN SHARING STARTERS

Vegetable Loaded Nachos [V]

Crispy tortilla chips, roasted peppers, black beans, cheddar cheese sauce, jalapeños and pico de gallo.

Cheese & Poblano Empanadas [V]

Roasted peppers, sweetcorn, cheese, chipotle and Mexican spices.

Sweetcorn Elote [V]

Charred sweetcorn, feta cheese, chilli-garlic butter and coriander.

House Salsa Selection [V]

Guacamole, chipotle salsa, sour cream and coriander-lime crema.

LA TAQUERÍA

TACOS FOR THE TABLE

Roasted Vegetable Tacos [V]

Grilled peppers, courgette, red onion, sweetcorn, cheese, crunchy slaw and pickled red onion.

Crispy Cauliflower Tacos [V]

Crispy cauliflower, crunchy slaw, jalapeño cream and fresh lime.

EL GRAN FESTÍN

THE MAIN SHARING FEAST

Grilled Vegetable & Cheese Platter [V]

Grilled seasonal vegetables, halloumi, chipotle-marinated peppers, warm tortillas, Mexican rice and mixed peppers and onions.

Sides [V]

Mexican-spiced fries, crunchy slaw, guacamole, smoky chipotle salsa, jalapeño crema and sour cream.

DULCE FINAL

A SWEET FINISH TO THE FIESTA

Vegetarian Dessert [V*]

Warm cinnamon churros with dulce de leche, bite-sized chilli chocolate tartlet and buñuelos.

CANAPÉS

TO BEGIN THE CELEBRATION

Charred Corn and Avocado Tostada

Sweet Potato and Black Bean Croqueta

A discretionary service charge of 12.5% will be added to your bill.

Food is prepared in a kitchen where nuts, gluten and other allergens are present. Menu descriptions may not list all ingredients.

Please ask our team for allergen information. Adults need approximately 2,000 kcal per day.



NEW YEAR'S EVE

VEGAN SHARING MENU

PARA EMPEZAR

MEXICAN SHARING STARTERS

Vegan Loaded Nachos [VG]

Crispy tortilla chips, roasted peppers, black beans, vegan cheese sauce, jalapeños and pico de gallo.

Sweet Potato Tinga Empanadas [VG*]

Sweet potato, chipotle and Mexican spices in vegan pastry.

Vegan Sweetcorn Elote [VG]

Charred sweetcorn, plant-based cheese, chilli-garlic oil and coriander.

Vegan House Salsa Selection [VG]

Guacamole, chipotle salsa, fresh tomato salsa and coriander-lime crema made with plant-based ingredients.

LA TAQUERÍA

PLANT-BASED TACOS FOR THE TABLE

Chipotle Roasted Veg and Cactus Tacos [VG]

Mango salsa, crunchy slaw and pickled red onion.

Crispy Cauliflower Tacos [VG]

Crispy cauliflower, crunchy slaw, jalapeño cream made with plant-based ingredients and fresh lime.

EL GRAN FESTÍN

THE MAIN SHARING FEAST

Plant-Based Grill Platter [VG]

Grilled wild mushrooms, peppers, courgette and onions with chipotle marinade, warm tortillas and Mexican rice with black beans.

Vegan Sides [VG]

Mexican-spiced fries, crunchy slaw, guacamole, smoky chipotle salsa and jalapeño crema made with plant-based ingredients.

DULCE FINAL

A SWEET FINISH TO THE FIESTA

Vegan Dessert [VG*]

Poached pineapple with vegan coconut ice cream.

CANAPÉS

TO BEGIN THE CELEBRATION

Charred Corn and Avocado Tostada

Sweet Potato and Black Bean Croqueta

A discretionary service charge of 12.5% will be added to your bill.

Food is prepared in a kitchen where nuts, gluten and other allergens are present. Menu descriptions may not list all ingredients.

Please ask our team for allergen information. Adults need approximately 2,000 kcal per day.