

EPICURES

MEXICAN SMALL PLATES

28TH AND 29TH OF JULY

SUCKLING PIG TACO, FRIED CORRIANDER
GUACAMOLE, PICKLED FINGER CHILLIES,
FERMENTED LIME CREAM 8.50

OCTOPUS, PUMPKIN PUREE, TOASTED
HABANERO & PUMKIN SEEDS 8.50

AVOCADO & QUESO ASADERO MOUSSE,
SMOKED MANGO TOSTADILLOS 7.00

TEQUILA BRINED SNAPPER, HABANERO
SEAMEED CRUST, LIME 8.95

SWEET POTATO, BANANA LEAF, FRIED
BEANS, COCONUT OIL 6.50

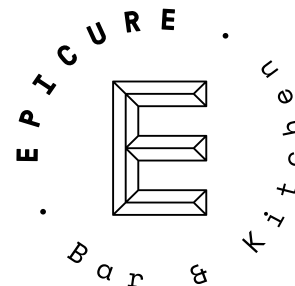
SLOW COOKED CHICKEN THIGH, PRESSED
ONIONS, ROAST PEPPER GUACAMOLE,
QUESO ASALERO FAJITA 7.50

RAW CHOCOLATE & COFFEE BRAISED
BEEF, RIB FAT & CORRIANDER SEED
SCRATCHINGS 9.00

OYSTERS, CHARRED SWEET PEPPER &
OYSTER HUMMUS, PICKLED KELP 10.00

CHICKPEA, CHILLI & PEPPER FALAFEL
QUESADILLA, LIME SOURED CREAM 7.50

DESSERT AND SPECIAL COCKTAILS TBC



**BOOKING
ESSENTIAL**

FOLLOW US



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**WE RECOMMEND 3-4
DISHES PER
PERSON**

Allergies: Please make us aware of any allergies or dietary requirements you may have.

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