

# LOBO ROJO

TAQUERIA • BAR • COCINA



## SNACKS BOTANAS

### Tortilla Chips & Salsa **VG** - 3.5

Homemade tortilla chips served with pico de gallo, chipotle & salsa verde.

### Guacamole **VG** - 6.5

Our signature guacamole mix topped with sesame, pumpkin seeds & pomegranate, homemade tortilla chips.

### Corn/Elotes **V** - 5.5 (noun. eh-loh-teh)

Grilled corn on the cob topped with parmesan & chipotle chili, topped with spring onions, salt & chili.

### Taquitos - 6

Spiced potato rolled up & deep fried in corn tortillas topped with three cheese mix served with Ancho bravas salsa & Lime crema.

### Tuna Tostadas - 8

Yellowfin tuna, Chipotle Crema, Pico de gallo, Lime, Sesame served on crispy corn tortillas.

## QUESADILLAS

12" FLOUR TORTILLAS WITH THREE CHEESE MIX GRILLED WITH YOUR CHOICE OF FILLING SERVED WITH CHIPOTLE CREMA & SALSA VERDE.

Garlic Mushrooms - 8

Chicken - 8

Asada Steak - 9

## ESPECIALES [SPECIALS]

STAY TUNED FOR OUR WEEKLY SPECIALS ON SOCIAL MEDIA OR ASK YOUR SERVER

@LOBOROJOQUAY

# TACOS

ALL CORN TORTILLAS (12CM) ARE HANDMADE FRESH DAILY & GLUTEN FREE. TACOS ARE SERVED IN PAIRS.

### Ensenada - 6.5

Fish Tacos! Crispy deep fried cod, White cabbage, Pico de gallo, Lime crema.

### Carnitas - 6

Slow cooked pork, Salsa verde, White Onion, Coriander, Radish.

### Mole - 6.2

Chicken in Mole Rojo sauce, Pickled Radish, Feta, Sesame.

### Hongos **V** - 6

Garlic mushrooms with spinach, Crispy vegetables topped with Feta & Lime Crema.

### Chipotle Chicken - 6.2

Chicken, Red Cabbage, Pico de gallo, Chipotle crema.

### Camote **V** - 6

Masa fried sweet potato, Pumpkin nut chile, Spring Onion, Crispy Kale, Feta.

### Shrimp - 6.5

Blackened prawns, Red cabbage, Pico de gallo, Lime Crema.

### Chorizo - 6.5

Chorizo, Black beans, Guacamole, Lime crema, Pomegranate.

### Coliflor **VG** - 6

Masa fried cauliflower, Black beans, Kale, Chipotle & Sesame.

### Papas **V** - 6

Garlic potatoes, Kale, Guacamole, Pomegranate, Feta, Lime crema.

## TACO BOWL - 9

Lobo's house salad topped with any taco option



## DIY TACOS

Made for sharing. Serves 2-3 people and comes with 6 corn tortillas, house pickles, lime & house sauces.

### Carne Asada - 19

Char-grilled 10oz flank steak marinated in chili, lime & coriander.

### Vegano **VG** - 19

Vegan Platter of crushed new potatoes, garlic mushrooms, masa fried cauliflower, crispy kale & vegetables, black beans.

### Pescado Frito - 23

Grilled butterflied sea bass served half with salsa verde half with ancho bravas salsa.

Allergen info

**V** - vegetarian **VG** - Vegan

Please speak to a member of staff if you have an allergy or intolerance

# BURRITOS

## El Jefe - 11

Carnitas style pork shoulder, Onion, Coriander, Radish, Black beans, Rice, Salsa verde, Lime crema.

## Big Juan - 12

Asada Steak, Rice, Black beans, Onion, Radish, Coriander & Salsa verde.

## Cali - 13

Grilled white fish, Cabbage, Pico de gallo, Lime crema, Salsa Verde, Rice topped with Crispy fried fish.

# FRIES ADD CHEESE +1.5

## Fries VG - 3.5

## Chili Fries VG - 4

## Asada Fries - 6

Skin on fries topped with marinated steak, onion & salsa verde.

## Carnitas Fries - 6

Skin on fries topped with pork shoulder, onion, coriander, radish, lime crema & salsa verde

## Frijole Fries V - 6

Skin on fries topped with black beans, onion, feta & pomegranate.

## Mole Fries - 6

Skin on fries topped with pulled chicken thigh, Mole Rojo, Feta, Sesame, Pickled radish

### Allergen info

V - vegetarian VG - Vegan

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ALL HUDDLED UP IN A 12" FLOUR TORTILLA.

## Verde VG - 11

Garlic mushroom, Spinach, Crispy Vegetables, Rice, Beans, Chipotle & Salsa Verde.

## Holy Mole - 13

Chicken, Mole Rojo Salsa, Feta, Pickled radish, Sesame & Pumpkin, Black beans & Rice.

## Camote V - 12

Spiced sweet potato, Spring onion, Pumpkin nut chile, Crispy vegetables, Kale, Feta.

## MAKE IT NAKED

House salad, Rice, Braised black beans topped with burrito flavour of choice.

# SALSA 50P EACH

Salsa Verde  
Chipotle Crema  
Chipotle

Lime Crema  
Jalapeno  
Pineapple Express

# SWEETS

Churros - 5  
Cheesecake de la Semana - 5  
Ice Cream Taco - 5  
Choc Brownie & Ice Cream - 5

# VINO VINO VINO

## WHITE

Casa Vista, Sauvignon Blanc, Central Valley, Chile  
Vinuva, Organic Pinot Grigio, Terre Siciliane, Italy  
Finca Las Moras, Torrontés, San Juan, Argentina  
Quinta das Arcas Arca Nova Branco, Vinho Verde, Portugal  
Osado, White Malbec, Mendoza, Argentina  
Musso de Casa Rojo, Sauvignon Blanc, Castilla y Leon, Spain  
Pulpo, Albariño Pagos del Rey, Rías Baixas, Spain  
The Federalist, Chardonnay, Mendocino County, California

## ROSE

Wicked Lady, White Zinfandel, California  
Musso de Casa Rojo, Tempranillo Rosado, Castilla y Leon, Spain

## RED

Casa Vista, Merlot, Central Valley, Chile  
Finca Las Moras, Malbec Syrah, San Juan, Argentina  
Musso de Casa Rojo, Tempranillo, Castilla y Leon, Spain  
Errázuriz, Wild Ferment Pinot Noir, Casablanca Valley, Chile  
The Federalist, Bourbon Barrel Aged Red Blend, California

## SPARKLING

Villa Conchi Brut Selección, Cava, Spain  
Louis Dornier et Fils Brut, Champagne, France  
Taittinger Brut Réserve, Champagne, France

# COCKTAILS

## Classic

El Jimador Blanco, Cointreau, Lime, Agave

## Tommy's

El Jimador Reposado, Olmeca Altos Reposado, Lime, Agave

## Paloma Perfecto

El Jimador Blanco, Agrume, Lime, Agave, Soda Top

## 9-Juan-Juan

El Jimador Blanco, Kahlua, Espresso, Agave

125ML 175ML 250ML BOTTLE

3.5	4.5	5.5	16
4	5	6	17
4.5	5.5	6.5	18
			18
			21
			22
			25
			35
3.5	4.5	5.5	16
			22
3.5	4.5	5.5	16
4.5	5.5	6.5	18
5.5	6.5	7.5	22
			27
			35
			25
5.5			25
			50
			85

PRICE KEY £7.50 £8.50

**Suffering Bar Steward**  
Bee-feater Gin, Wild Turkey Bourbon, Passionfruit, Lime, Angostura Bitters, Ginger Ale Top

**Day Of The Dead**  
Havana Club, Dead Man's Fingers, Orange, Pineapple, Agrume, Orgeat, Overproof Rum Flame