

BOTTOMLESS BRUNCH

BRUNCH PLATES

CLASSIC BURGER

Lettuce, tomato and burger sauce, with fries. Grilled Chicken or Vegetarian Patty V

BAHIAN KATSU CURRY

Buttermilk fried chicken with our Bahian curry of coconut, tomato, ginger, cumin, cayenne & fresh coriander, served with spring onion rice.

QUESADILLAS

With pico salsa and mixed salad.

Chipotle Chicken & Cheese;

Black Bean & Cheese V

Vegan option available.

CHILLI

With spring onion rice, tortilla chips, sour cream and chillies

Chilli Con Carne:

Sweet Potato, Squash & Beans V

Vegan and Gluten Free options available.

MAC & CHEESE

With cheese sauce and mozzarella. V

GRILLED CHICKEN & ROASTED CORN SALAD

Marinated grilled chicken, roasted corn, cherry tomatoes, lettuce, hot honey & lime dressing. **GF**

BRUNCH UPGRADES



GAUCHO SMASH BURGER

Double stack smash beef patties, Monterey Jack cheese, smoked streaky bacon, lettuce, pickles, burger sauce with **Fries** or **Mixed Salad**

ACAPULCO BURGER

Crispy buttermilk chicken, lettuce, tomato, slaw, chipotle cheese sauce with Fries or Mixed Salad

BURRITOS

Grilled tortilla stuffed with rice, cheese, refried black beans and slaw, with fresh guacamole, fresh salsa, sour cream and tortilla chips.

Slow-Cooked Chipotle Beef Brisket; Chipotle Chicken; Mushroom & Roasted Corn V Vegan option available.

ENCHILADAS

Baked tortillas stuffed with rice and refried black beans, topped with cheese and chipotle sauce. Chipotle Chicken or Squash, Peppers & Spinach V

LOADED CHICKEN

Crispy buttermilk chicken breast, pico salsa, chipotle cheese sauce, rice, BBQ sauce with Fries or Mixed Salad

XINXIM

Our legendary creamy lime and peanut curry with chicken and crayfish, served with toasted coconut and our Pão de Queijo Brazilian cheese dough balls.

SIDES

Fries V
Curly Fries V
Sweet Potato Fries V

BBQ Cheese Fries V Mixed Salad VG GF Onion Rings V Mac & Cheese V
Corn on the Cob V GF
Citrus Pineapple Slaw VG GF

BOTTOMLESS DRINKS

COCKTAILS

MANGO COLLINS

Absolut Mango Vodka, triple sec, mango, orange, lemonade.

COCONUT SOUR BOMB

Malibu, orange, lime, soda.

PORNSTAR DAIQUIRI

Absolut Vanilia Vodka, lime, pineapple.

SEX ON THE BEACH

Absolut Vodka, peach schnapps, orange, cranberry.

LONG ISLAND ICED TEA

Absolut Vodka, Havana Club Especial Rum, Beefeater Gin, Olmeca Blanco Tequila, triple sec, lemon, Diet Coke.

BEER & FIZZ

CORONA 4.5% Pint

PINK BUBBLES 11.0%

LEMONWRADE RUM PUNCH

Wray & Nephew Overproof Rum, pineapple, passion fruit, vanilla, lemonade.

WRAY OF SUNSHINE

Wray & Nephew Overproof Rum, Havana Club Especial Rum, lime, pineapple.

WOO WOO

Absolut Vodka, peach schnapps, cranberry.

STRAWBERRY & MANGO SPRITZ

Olmeca Blanco Tequila, mango, strawberry.

PORNSTAR TEQUILA PUNCH

Olmeca Blanco Tequila, passion fruit, pineapple, vanilla.

SPIRITS

Choose from: Absolut Vodka, Beefeater Gin, Havana Club Especial Rum

Please ask for our selection of mixers.

ALCOHOL FREE BRUNCH

TROPICAL COOLER

Mango, pineapple, lime, lemonade.

COCONUT COOLER

Pineapple juice, coconut cream.

PASSION FRUIT NOJITO

Passion fruit, apple, mint, lime, soda.

MANGO MOCK MULE

Mango, lime, ginger beer.

PINK LEMONADE

Funkin strawberry, lemon, lemonade, strawberry popping boba.

SCAN OR CODE FOR ALLERGENS & DISH PICS

V Vegetarian VG Vegan GF Gluten Free If you would like to see the calories in any of our dishes, please scan the QR code, or speak to a member of our team.



POP STAR MARTINI ***

Three Spirit Livener, pineapple, passion fruit, pomegranate, vanilla.

ELECTRIC COSMO ***

Three Spirit Livener, cranberry, orange, lime.

FIERCE SPRITZ ***

Three Spirit Livener, grapefruit soda, lemon.

VIRGIN MARGARITA

Orange juice, agave, lime.

TRIP **

Elderflower & Mint or Peach & Ginger

** Contains 15mg CBD *** High Caffeine

Adults need around 2000 kcala day. Any allergiess/intolerances? Please let your server know, We haven't listed all of the ingredients in every dish. Country of origin indicates style of cooking. Full allergen menus are available on our website or via the QR code. All dishes are prepared 5 cooked in kitchens where allergen ingredients e.g. nuts, four etc. are commonly used 6 we therefore cannot guarantee our substitute an equivalent ingredient subject to availability. We may need to change or withdraw this menu from time-to-time due to local events. Our policy is that only guests who can prove they are 18 of above can be served alchoid for their own consumption. We aren't responsible for stolen or lots items, also the consument of the consument