

In 2018, we visited Mexico City and fell in love with the flavours, culture and experiences of authentic Mexican food and drink. This passion paired with knowledge we gained and conversations we had with local restaurateurs, moulded the founding inspiration for our little slice of Mexico in Salisbury.

We hope our immersive dining experience at Tinga excites your senses, and we thank you wholeheartedly for supporting a local, independent business.

timee & Dane

## **ALEBRIJE**

**Wondering what** the brightly coloured creatures on our staff's uniform are?

Alebrije's (ah-leh-bree-heh) are curious, fantasy creatures born from the fevered dreams of Mexican folk artist Pedro Linares Lopez.

In homage to Linares, each of our team members have chosen an Alebrijie they relate with most.



Celery	◆ Molluscs
★ Cereals containing Gluten	<b>å</b> Mustard
Crustaceans	Peanuts
● Eggs	₩ Nuts
<b>◆</b> Fish	• Sesame
Lupin	8 Soya
Milk	<b>▲</b> Sulphites
V – Suitable for vegetarians GF – Gluten free	Ve – Vegan N – Contains nuts

For all allergy and dietary requirements, please ask your server when ordering. Allergen information is available and should be checked. We cannot guarantee any of our products are free from traces of nut or flour.

All prices include VAT.

An optional service charge of 10% will be added to parties of 6 or more. All of our team receive 100% of this charge. Please ask your server if you wish this to be removed.

# MAIN MENU

## We recommend sharing **GUACAMOLE & FRIJOLES** these between 2 people Served with a mix of traditional corn and chipotle flavoured tortilla chips, imported from Mexico and cooked fresh in our kitchen daily. Guacamole Clásico V, Ve, GF Avocado, red onions, coriander and tomatoes. Guacamole con Chile Serrano J J V, Ve, GF Not for the faint hearted! Serrano chillies, avocado, red onions, coriander and tomatoes. Guacamole con Chapulines GF ## This dish can be found on every menu in Mexico! Avocado, red onions, coriander and tomatoes topped with crunchy grasshoppers. Frijoles con Chorizo & GF Creamy black beans topped with diced chorizo. Frijoles con Oaxaca V, GF Creamy black beans topped with diced Oaxaca cheese.

ENTRANTES	Small dishes
Croquetas de Batata    ✓ V   Š	£5.50
Croquetas de Chorizo 🌶 🖠 🖡 Baby potato and chorizo croquettes, served with chipotle mayo.	£5.75
Empanadas de Rajas  V	£5.75
Empanadas de Pollo y Queso 🌶 🖠 🐧 Ancho chicken with Oaxaca cheese in pastry, served with chipotle mayo.	£5.95
Wings ⋬⋬ 🖇 Chicken wings in a sweet and spicy mango glaze.	£5.95
Queso Fundido con Chorizo 🏈 🖠 🗓 🐧 A blend of Oaxaca, Monterey Jack and Manchego cheese, baked and topped with smoky chorizo. Served with traditional corn and chipotle flavoured tortilla chips.	£5.75
Queso Fundido con Rajas V III A blend of Oaxaca, Monterey Jack and Manchego cheese, baked with fire roasted poblano pepper. Served with traditional corn and chipotle flavoured tortilla chips.	£5.50

# **QUESADILLAS**

Two traditional blue corn tortillas, filled, folded and toasted.

Steak & Cheese GF  Grilled steak, roasted peppers and Oaxaca cheese.	£6.95
Fire Roasted Poblano Pepper V, GF Fire roasted Poblano pepper and Oaxaca cheese.	£5.75
Chicken Tinga  GF  Shredded chicken breast in a rich tomato and chilli sauce with Oaxaca cheese.	£6.25
Black Beans & Cheese V, GF Smokey turtle beans with Oaxaca cheese.	£5.75

## **TACOS**

£4.50

£4.75

£5.25

£4.50

£3.95

We recommend 2 dishes per person

Al Pastor Tacos & GF A	£6.50
Mexico's No.1 Taco! 24 hour marinated pork shoulder, caramelised pineapple, pink onion and tomatillo salsa.	
Steak & Cheese Tacos	£5.9
Poblano & Cheese Tacos V, GF   Fire roasted poblano pepper topped with melted Oaxaca chee	<b>£5.5</b> 0 se.
<b>Nopales Tacos 𝕏</b> V, Ve, GF Roasted cactus, adobo sauce and spiced potato.	£5.7
Chicken Tinga Tacos	
Fish Baja Tacos ﴾ ♦ • • • • • • • • Crispy battered cod, chipotle mayo, corn salsa and pink onion.	£6.2
Ancho Chicken & Chorizo Tacos & GF Grilled ancho chicken and corn salsa topped with chorizo.	£5.9
King Prawn Tacos ∮∮ GF 😭 ◆ ♥ Grilled king prawns, guacamole, red cabbage and mango habanero salsa.	£6.7

# LLVIA LATURA

Larger dishes

Sides

Toasted flour tortilla, black beans, rice, salsa, slaw

- Steak & Oaxaca Cheese 🥒 🖠 🖥 🖠	£9.75
- Ancho Chicken & Oaxaca Cheese ୬ 🖠 🗓 🖠	£9.75
- Poblano Pepper & Oaxaca Cheese ୬ 🗸 🖠	£8.50

## Salads

Mixed leaves, tomato, corn salsa, avocado, red cabbage and house dressing.

- Classic V, GF, Ve	£7.95
- Grilled Ancho Chicken 🔌	£9.95
- King Prawn GF 📽 🗢 🕈	£9.95

## Grills

Mexican inspired mains served with steamed lime & coriander rice and salad.

Achiote Guajillo Chicken & Gr	£12.45
Chargrilled chicken breast in a sweet and spicy marinade.	
Steak Asada 🖋 GF 🖡	£14.95
24 hour marinated steak served medium rare.	

# **ACOMPAÑAMIENTOS**

Lime & Coriander Rice V, GF £2.95

Side Salad V, Ve	£3.95
Mixed leaves, red cabbage, corn salsa and avocado.	

# EARLY EVENING

2 courses £11.95 or 3 courses £14.95 Available Monday to Thursday 5pm - 6pm Saturday to Sunday 12pm - 6pm

### Choose one of the following

Guacamole Clásico V, Ve, GF

Avocado, red onions, coriander and tomatoes, served with mixed corn tortilla chips.

Croquetas de Batata 🌶 🗸 🖠 🗓 🐧 🖇

Sweet potato and Oaxaca cheese croquettes, served with jalapeño mayo.

Empanadas de Pollo y Queso 🥒 🖠 🛮 🌢

Ancho chicken with Oaxaca cheese in pastry, served with chipotle mayo.

### Choose two of the following

Chicken Tinga Tacos ೨೨ GF ▲

Our house speciality! Shredded chicken breast in a rich tomato and chilli sauce. Served with white cabbage and tomatillo guacamole.

Steak & Cheese Tacos & GF

Grilled steak, roasted peppers and grilled cheese.

Poblano & Cheese Tacos V, GF

Fire roasted poblano pepper topped with melted Oaxaca cheese.

Nopales Tacos **V**, Ve

Roasted cactus, adobo sauce and spiced potato.

## or choose one of the following

### **Burritos**

Toasted flour tortilla, black beans, rice, salsa, slaw and crema served with a handful of corn tortilla chips.

- Steak & Oaxaca Cheese 🥒 🖠 🗎
- Ancho Chicken & Oaxaca Cheese 🥒 🖠 🗎
- Poblano Pepper & Oaxaca Cheese 🥒 🗸 🖠 🖡

Mixed leaves, tomato, corn salsa, avocado, red cabbage and house dressing.

- Classic V, GF, Ve
- Grilled Ancho Chicken J GF
- King Prawn GF 💥 🔷 🗣

# **POSTRE**

Churros V

Dusted in cinnamon sugar served with dulce de leche.