

# TINGA





# WELCOME! IHOLA!

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.

Enjoy.



Owners, Tinga

## ALEBRIJE













(ah-leh-bree-heh)

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 Alebrije they relate with most.



 Celery	 Molluscs
 Cereals containing Gluten	 Mustard
 Crustaceans	 Peanuts
 Eggs	 Nuts
 Fish	 Sesame
 Lupin	 Soya
 Milk	 Sulphites

V – Suitable for vegetarians  
GF – Gluten free

Ve – Vegan  
N – Contains nuts

For all allergy and dietary requirements, please ask your sever when ordering. Many of our dishes can easily be made gluten free or dairy free. 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 12.5% will be added to all bookings. All of our team receive 100% of this charge. Please ask your server if you wish this to be removed.

# MAIN MENU

**SALSAS** Salsas are key to taco eating and an all important part of Mexican food. We make ours fresh, every day from the best ingredients available. **Refills are on us! 2 for £2 or 5 for £4.**

<b>FRESCA</b>	<b>TOMATILLO</b>	<b>PINEAPPLE HABANERO</b>	<b>GARLIC HABANERO</b>	<b>CAROLINA REAPER</b>
				

**GUACAMOLE & FRIJOLES** We recommend sharing these between 2 people

*Served with a mix of traditional corn and chipotle flavoured chips, imported from Mexico and cooked fresh in our kitchen daily.*

<b>Guacamole Clásico</b> V, Ve, GF Avocado, red onions, coriander and tomatoes.	<b>£4.95</b>
<b>Guacamole con Chile Serrano</b>   V, Ve, GF Not for the faint hearted! Serrano chillies, avocado, red onions, coriander and tomatoes.	<b>£5.50</b>
<b>Guacamole con Chapulines</b> GF  This dish can be found on every menu in Mexico! Avocado, red onions, coriander and tomatoes topped with crunchy grasshoppers.	<b>£5.95</b>
<b>Frijoles con Chorizo</b> GF  Creamy black beans topped with ground chorizo.	<b>£4.95</b>
<b>Frijoles con Oaxaca</b> V, GF  Creamy black beans topped with diced Oaxaca cheese.	<b>£4.75</b>








## ENTRANTES

Small dishes

<b>Tinga Bravas</b> V, Ve, GF  Roasted and seasoned new potatoes, topped with our signature Tinga sauce.	<b>£5.95</b>
<b>Croquetas de Batata</b>  V    Sweet potato and Oaxaca cheese croquettes, served with jalapeño mayo.	<b>£6.95</b>
<b>Croquetas de Chorizo</b>     Baby potato and chorizo croquettes, served with chipotle mayo.	<b>£6.95</b>
<b>Empanadas de Papa</b>   V, Ve  Roasted sweet potato and jalapeño in pastry, served with garlic adobo.	<b>£6.75</b>
<b>Empanadas de Cerdo</b>    Slow roasted pork shoulder in pastry, served with mango habanero.	<b>£6.95</b>
<b>Wings</b>   GF Chicken wings in a sweet and spicy mango glaze.	<b>£6.95</b>
<b>Queso Fundido con Chorizo</b> GF  A blend of Oaxaca, Lyburn gold and manchego cheese, grilled and topped with smoky chorizo. Served with traditional corn and chipotle flavoured tortilla chips.	<b>£6.95</b>
<b>Queso Fundido con Jalapeno</b>  V, GF  A blend of Oaxaca, Lyburn gold and manchego cheese, grilled and topped with fresh Jalapenos. Served with traditional and chipotle flavoured corn chips.	<b>£6.85</b>
<b>Elote</b> V    A classic Mexican street food dish! Grilled corn on the cob, rolled in mayonnaise and seasoned with chilli and grana padano cheese.	<b>£6.25</b>

## QUESADILLAS

*Two traditional blue corn tortillas, filled, folded and toasted. Please ask your server if you wish to switch to vegan cheese.*

<b>Steak &amp; Cheese</b> GF  Grilled steak, roasted peppers and Oaxaca cheese.	<b>£7.50</b>
<b>Mushroom Tinga</b> V, GF   Oyster mushrooms in a rich tomato and onion sauce with Oaxaca cheese.	<b>£6.80</b>
<b>Chicken Tinga</b> GF   Shredded chicken breast in a rich tomato and onion sauce with Oaxaca cheese.	<b>£6.95</b>
<b>Black Beans &amp; Cheese</b> V, GF  Smokey turtle beans with Oaxaca cheese.	<b>£6.80</b>
<b>Pork Pibil</b> GF  Slow roasted juicy pork shoulder with Oaxaca cheese.	<b>£7.50</b>

## TACOS

We recommend 2 dishes per person




*Three traditional soft corn tortillas, toasted and topped.*

<b>Shredded Lamb Tacos</b>   GF 24 hour marinated lamb shoulder, shredded and topped with fresh chilli, spring onion and tomatillo guacamole. Sensational!	<b>£8.50</b>
<b>Fish Baja Tacos</b>  GF    Fresh cod pieces, battered in house using Mexican red ale batter. Served with chipotle mayo, corn salsa and pink onion.	<b>£8.50</b>
<b>Pork Carnitas Tacos</b>  GF Slow cooked pork shoulder, shredded and griddled. Topped with pink onion and garlic adobo sauce.	<b>£7.75</b>
<b>Steak &amp; Cheese Tacos</b> GF  Grilled steak, roasted peppers and grilled Oaxaca cheese.	<b>£7.95</b>
<b>Agave Cauliflower Tacos</b>   V, Ve, GF Agave roasted cauliflower, on a bed of homemade guacamole and spicy adobo dressing.	<b>£6.95</b>
<b>Chicken Tinga Tacos</b>  GF  Our house speciality! Shredded chicken breast in a rich tomato and onion sauce. Served with white cabbage and tomatillo guacamole.	<b>£7.25</b>
<b>Mushroom Tinga Tacos</b>  V, Ve, GF  Oyster mushrooms in a rich tomato and onion sauce. Served with white cabbage and tomatillo guacamole.	<b>£6.95</b>
<b>Chimichurri Sweet Potato Tacos</b> V, Ve, GF   Twice cooked sweet potato paired with a black bean salsa, roasted garlic and red pepper sauce served with chimichurri.	<b>£6.50</b>
<b>Brócoli y Roquito Tacos</b> V, GF  Chimichurri dressed tender-stem broccoli with roquito peppers and tajín Parmesan on a bed of creamy frijoles.	<b>£6.95</b>
<b>King Prawn Tacos</b>   GF    Grilled king prawns, guacamole, red cabbage and mango habanero salsa.	<b>£8.50</b>


## PLATOS FUERTES

Larger dishes

<b>Burritos</b> Toasted flour tortilla, black beans, rice, tomatillo guacamole, garlic adobo, marinated cabbage and crema served with a handful of corn tortilla chips. Please ask you server if you wish to switch for vegan cheese.	
– <b>Steak &amp; Oaxaca Cheese</b>    	<b>£14.95</b>
– <b>Ancho Chicken &amp; Oaxaca Cheese</b>    	<b>£13.95</b>
– <b>Mushroom Tinga &amp; Oaxaca Cheese</b>  V    	<b>£12.95</b>
– <b>Chimichurri Sweet Potato Burrito</b>  V  	<b>£12.95</b>
<b>Salads</b> Mixed leaves, tomato, corn salsa, avocado, red cabbage and house dressing.	
– <b>Classic</b> V, Ve, GF	<b>£10.95</b>
– <b>Grilled Ancho Chicken</b> GF 	<b>£12.95</b>
– <b>King Prawn</b> GF   	<b>£14.95</b>

<b>Grills</b> Mexican inspired mains served with steamed lime & coriander rice and salad.	
<b>Ancho Chicken</b> GF  Free range chicken breast, butterfied and dry rubbed with our sweet and herby house seasoning.	<b>£13.95</b>
<b>Steak Asada</b>  GF  8oz Sirloin from Pritchetts Family Butchers, drizzled in homemade Chimichurri. Served medium rare.	<b>£19.95</b>

## ACOMPAÑAMIENTOS

<b>Lime &amp; Coriander Rice</b> V, GF 	<b>£4.25</b>
<b>Broccoli &amp; Peas</b> V, Ve, GF	<b>£4.25</b>
<b>Side Salad</b> V, Ve, GF Mixed leaves, red cabbage, corn salsa and avocado.	<b>£4.50</b>





# LUNCH & EARLY EVENING

**2 courses £16.95 or 3 courses £19.95**  
Available Monday to Thursday 5pm – 6pm  
Friday to Sunday 12pm – 6pm

## ENTRANTES

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




**Empanadas de Cerdo**     
Slow roasted pork shoulder in pastry, served with mango habanero.



## SEGUNDOS

**Choose two of the following**

**Chicken Tinga Tacos**  GF   
Our house speciality! Shredded chicken breast in a rich tomato and onion sauce. Served with white cabbage and tomatillo guacamole.

**Pork Carnitas Tacos**  GF  
Slow cooked pork shoulder, shredded and griddled. Topped with pink onion and garlic adobo sauce.

**Chimichurri Sweet Potato Tacos** V, Ve, GF     
Twice cooked sweet potato paired with a black bean salsa, roasted garlic and red pepper sauce served with chimichurri.

**Mushroom Tinga Tacos**  V, Ve, GF   
Oyster mushrooms in a rich tomato and onion sauce. Served with white cabbage and tomatillo guacamole.

**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**      
– **Mushroom Tinga & Oaxaca Cheese**  V   

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

– **Classic** V, Ve, GF  
– **Grilled Ancho Chicken** GF   
– **King Prawn** GF   

## POSTRE

**Churros** V     
Dusted in cinnamon sugar, served with dulce de leche.