

BOOGALÚ

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
WE CANNOT GUARANTEE A CROSS CONTAMINATION FREE KITCHEN

TACOS

Served as a pair

GREEN CARNITAS 8.5

Slow confit PORK carnitas garnished with queso fresco, salsa verde, diced onion and coriander

CAMPECHANO 9.5

A mix of grilled BEEF steak, PORK longaniza with chicharron, a mango & habanero salsa, onion, basil, coriander and fried chillies

ADOBO FISH 10.5

Tempura battered COD, on adobo sauce and kewpie lime mayo slaw, garnished with pico de gallo, pickled ginger and pickled chillies

NOPALES 8.5

Grilled CACTUS garnished with guasacaca, queso fresco, tajin and pico de gallo **V**

HOT HONEY HALLY 9.5

Grilled halloumi marinated in hot honey, paired with kewpie mayo, cucumber, carrot, avocado, garnished with hot honey oil and a coriander and lime infused yoghurt sauce **V**

LAMB QUESABIRRIA 9.5

Braised LAMB shoulder served in a crunchy tortilla garnished with a mix of mozzarella and cheddar cheese, diced onions and coriander, served with a side of consommé

GRAPOW 9

Thai inspired minced CHICKEN served with pickled carrots, pickled chillies, pickled ginger, baby gem lettuce and kewpie mayo

SHROOM MAPO TOFU 8.5

A take on the classic Sichuanese Mapo Tofu. Refried beans, Mapo TOFU, diced onions, spring onions and pickled chillies **VE**

TOTOPOS 4

Nacho tortillas served with 2 salsas of your choice, to dip into

V / ASK FOR VE

NACHOS CON TODO 11

Sharing tray tortilla chips with either PORK carnitas, BEEF/PORK campechano or CHICKEN grapow. Topped with spiced cheese sauce, refried beans, salsa roja, guasacaca, pico de gallo & pickled chillies

VEGGIE NACHOS 11

Sharing tray of tortilla chips with either grilled CACTUS or Mapo TOFU, topped with spiced cheese sauce, refried beans, salsa roja, guasacaca, pico de gallo & pickled chillies. **V VE**

FRESH MELON SALAD 5.5

Watermelon and yellow melon salad served with a spicy ginger dressing, basil, coriander and red chillies **VE**

CARAMONES 8

Chilli garlic PRAWNS garnished with lime and coriander

PADRONS 6

Fried padron peppers, coated in a spicy ginger dressing and fried chillies, served with 2 salsas of your choice on the side **V / ASK FOR VE**

ESQUITES 7

Sweetcorn mixed with burnt lime and burnt chilli mayo, spice mix, queso fresco and coriander. **V**

DESSERT

NACHO-CHURROS 5.5

Deep fried totopos in cinnamon sugar with a biscoff sauce and a caramel brandy sauce

SIX SHOOTER 9

3 shots of cazcabel tequila, with 3 house chasers

- V Melted cheese 3**
- Lamb consommé 3**
- VE Roast pineapple guac 3**
- Mango & habanero salsa 2**
- VE Red hot salsa 2**
- VE Milder green salsa 2**

- VE Sweet & smokey hot salsa 2**
- VE Cheeto crumbs 1**
- Takkis crumb 1**
- Blitzed mexican crisps
- V Guasacaca 2**
- Runny avocado sauce

EXTRAS & SALSA

SNACKS

NACHOS

VE

BOOGALÚ

TACOS 4 DAYS

Tues / Wed / Thurs
3 for 2 tacos

**BOTTOMLESS
BOOGIE BRUNCH**

Saturdays - £40 - 60 mins
4 Tacos / shared nachos
Bottomless margaritas, beer
daiquiris & prosecco

Sundays - £30 - 60 mins
Bottomless tacos

**LATE NIGHT
HAPPY HOUR**

Tues / Wed / Thurs
9:30pm - close
5 Corona
£6 double house spirit & mixer
£7 margs or daiqs

ELECTRIC ⚡
BOOGALÚ

FRIDAYS & SATURDAYS
DJS ON ALL NIGHT
10pm - late