

MENU



EAT / DRINK / JIVE



STARTERS/SIDES/BAR SNACKS

BAR SNACKS

- SPICED PORK QUAVERS WITH GUACAMOLE £3
- FRIED CORN TORTILLA CHIPS WITH GUACAMOLE £3 (V)



APPETISERS

- DUCK CARNITAS, SOUR PLUM KETCHUP, SSAM £7
- BUFFALO HALLOUMI WITH ARBOL CHILE, TOASTED CUCUMBER £6.50 (V)
- BOCOLES, ROJO SALSA, QUESO FRESCO £6.50 (V)
- 'AL PASTOR' KING PRAWNS, JALAPENO SLAW, BBQ PINEAPPLE £7.50



SIDES

- STREETCORN GRILLED CORN WITH CREMA, SMOKED PAPRIKA £3
- MASA ONION RINGS £3
- CHIPOTLE SLAW £3
- ANCIENT GRAIN SALAD £3
- 'TEX MEX' FRIES £3

MAINS

TAQUERIA

SERVED ON TWO SOFT NIXTAMALIZED CORN TORTILLAS

- CARNE ASADA, SALSA VERDE, SALSA ROJO, BUTTERMILK ONIONS £12.50

- SEA BASS TIKIN XIC, HABANERO & VEGETABLE PICKLES, CREMA £12

- FRIED BUTTERMILK CHICKEN, CHIPOLTE SLAW, TOMATILLO & AVOCADO SALSA, AILLOI £10

- BAJA' FISH, SHREDDED CABBAGE, JALAPENO & LIME MAYO, PICO DE GALLO, PICKLES £10

- ROASTED SWEET POTATO TOSTADA, ANCIENT GRAINS, QUESO FRESCO, CREMA £9 (V)

- GRILLED MUSHROOMS, MULTO CHILE BUTTER, FRIED GOATS CHEESE, SALSA VERDE, PICKLED WALNUTS £9 (V)



- NACHOS WITH LOW AND SLOW COOKED BEEF, CREMA, CHEESE, PICO DE GALLO, JALAPENOS £10
ADD GUACAMOLE 50P

- BEEF BURRITO (COOKED IN COLA & CHIPOLTE CHILE) WITH, SHREDDED CABBAGE, RICE, CHEESE, SALSA ROJO £10
ADD GAUCAMOLE 50P

- LAMB ALBONDIGAS, PASILLA CHILE, QUESO FRESCO, ANCIENT GRAINS, CREMA £9

DESSERTS

ICE CREAMS/ SORBETS

X3 SCOOPS £4.50

- MARGARITA SORBET VANILLA ICE CREAM CHOCOLATE ICE CREAM MASCARPONE & FIG ICE CREAM

CHURROS

- 'TACO' WITH BUTTERSCOTCH SAUCE, MASCARPONE & FIG ICE CREAM £5.50

MINIMUM COOKING TIME 10 MINUTES



COFFEE

- BLACK COFFEE £1.95
- FLAT WHITE COFFEE £2.20
- CAPPUCCINO £2.25
- CAFE LATTE £2.35
- SINGLE ESPRESSO £1.70
- DOUBLE ESPRESSO £2.00



DRINKS LIST

TEQUILA & MEZCAL

- EL JIMADOR BLANCO 100% BLUE AGAVE WITH ORANGE AND BROWN SUGAR OR SALT AND LIME 25ML £2.80

- SOUZA 901 PREMIUM BLANCO TEQUILA 100% AGAVE WITH ORANGE AND BROWN SUGAR OR SALT AND LIME 25ML £4.70

- 1800 REPOSADO 100% AGAVE WITH ORANGE AND BROWN SUGAR OR SALT AND LIME 25ML £3.70

- PATRON ANEJO 100% AGAVE SIPPING TEQUILA £6.50 25ML

- DERRUMBES MEZCAL 100% AGAVE 25ML £6.50

OTHER SPIRITS

- HENDRICKS GIN 25ML £3.50
- CIROC VODKA 25ML £2.90



BOTTLED BEERS

- SOL £3.70
- CORONA £3.70
- MODELO ESPECIAL £4



SOFT DRINKS

- COKE COLA £2
- DIET COKE £2
- SPARKLING WATER £2
- SAN PELLEGRINO LEMON £2.30
- ORANGINA £2.30
- SNAPPLE £2.30



COCKTAILS

- MARGARITA £7.50
- EL JIMADOR BLANCO TEQUILA, COINTRUEA, LIME, SALT

- EL PEPINO £8
- EL JIMADOR BLANCO TEQUILA, MEZCAL, CUCUMBER, PINEAPPLE, JALAPENO

- DILLUSION £6.95
- BEEFEATER GIN, ELDERFLOWER, CUMCUMBER, DILL, LEMON

- RHUBAMBA £7.50
- EL JIMADOR BLANCO TEQUILA, RHUBARB, VANILLA

- DIRTY MULE £7.25
- SMIRNOFF VODKA, MINT, BROWN SUGAR, GINGER BEER

PROSECCO

- PROSECCO COL DORE 1404 CASA DEFRA BRIGHT FRESH AND ZIPPY WITH RICH CITRUS, PEACH AND WHITE FLOWERS. PALATE HAS NICE INTENSITY WITH APPLE, LEMON AND PEACH FRUIT, CRISP AND LIVELY, DECENT MOUSSE, GOOD LENGTH. 750ML £20.00



WHITES

- UMBRELE SAUVIGNON BLANC, ROMANIA

PRODUCED FROM PERFECTLY BALANCED FRUIT, THIS SAUVIGNON BLANC, PURE AND IMBUE WITH FRAGRANT CRISP, GREEN CHARACTER 750ML £14.95 250ML £5.75 175ML £3.75

- 2014 CHARDONNAY BARWANG, AUSTRALIA

A TROPICAL STYLE, WITH FLAVOURS OF WHITE STONE FRUIT AND A HINT OF CITRUS TO KEEP IT ALL IN BALANCE. 750ML £16.00 250ML £5.95 175ML £3.95

- 2015 PINOT GRIGIO ALTARIVA CANTINA VALDADIGE, ITALY

MORE THAN JUST PINOT GRIGIO, BRIGHT FRESH PEAR DROP FRUITS WITH REFRESHING ZESTY ACIDITY 750ML £16.00 250ML £5.95 175ML £3.95

- 2015 SAUVIGNON BLANC TWO RIVERS, NEW ZEALAND

NOT YOUR BASIC MARLBOROUGH SAUVIGNON HERE, THIS HAS PLENTIFUL TROPICAL FRUIT, PASSION FRUIT AND KIWL. 750ML £22.00 250ML £6.95 175ML £4.95

REDS

- 2014 MERLOT-CABERNET-CARIGNAN DOMAINE LES YEUSES, FRANCE

JUST A STONE'S THROW FROM THE MED THIS CRISP MERLOT AND CABERNET BLEND, WITH A TOUCH OF CARIGNAN FOR SPICE. IT IS A LIGHT AND EASY-DRINKING WINE. PERFECT 'HOUSE' STYLE 750ML £14.95 250ML £5.75 175ML £3.75

- 2015 GARNACHA BODEGAS Y VIÑEDOS MONFIL, SPAIN

A JOYOUS NOSE OF MULBERRY, DARK CHERRY, DAMSON AND RASPBERRY, ALL BACKED BY A LOVELY PEPPERINESS. 750ML £18 250ML £7.35 175ML £5.25

- 2015 TEMPRANILLO-MERLOT BODEGAS Y VIÑEDOS OLVENA, SPAIN

BIG RIPE FRUITS OF BLUEBERRY AND RASPBERRY, UNDERLINED WITH SOFT PLUMY TANNIN, VERY DRINKABLE 750ML £16 250ML £5.95 175ML £3.95

- 2015 PINOT NOIR VINA TERRAPURA, CHILE

THIS PINOT NOIR IS GORGEOUS, SILKY SMOOTH - BUT RESTRAINED ENOUGH TO MAKE YOU CRAVE THE NEXT GLASS REALLY LIFTS SPICY FOOD 750ML £18.95 250ML £6.95 175ML £4.95

ROSE

- 2015 CINSULT GRENACHE ROSE DOMAINE LES YEUSES, FRANCE

CRUNCHY PALE-PINK GRENACHE ROSE WITH A BIT OF SOFT DEEP FRUIT FRPM THE CINSULT MAKES THIS A VERY APPETISING 750ML £14.95 250ML £5.75 175ML £4.95

JIVE TALK



CARNITAS = 'LITTLE MEATS'. SLOW COOKED & SHREDDED
 HABANERO CHILE = HOT FIERY RED CHILE
 CHIPOTLE = SMOKED RED JALAPENO
 PICO DE GALLO = TOMATO, RED ONION & CORIANDER SALSA
 CREMA = COOLING SOUR CREAM STYLE SAUCE
 SSAM = KOREAN LETTUCE WRAP
 MASA = MEXICAN CORN FLOUR (GF)
 ANCIENT GRAIN SALAD = QUINOA, VEGETABLE AND MIXED SEED SALAD WITH CHEESE
 TIKIIN XIC = BAKED SEA BASS MARINATED IN ACHIOTE, SERVED WITH PICKLES, SOFT TORILLAS AND CREMA
 BAJA = THE BAJA CALIFORNIA PENINSULA IS A NORTH WESTERN STATE OF MEXICO
 JALAPENO = MEDIUM HOT GREEN CHILE
 AL'PASTOR = A DISH FROM CENTRAL MEXICO CONTAINIG ANNATTO SEEDS SERVED WITH PINEAPPLE
 BOCOLES = REFRIED BEAN AND MASA CAKES
 SALSA ROJO = SPICED TOMATO SALSA
 QUESO FRESCO = CHEESE
 SALSA VERDE = GREEN HERB SALSA WITH JALAPENO AND LIME
 MULATO CHILE = SMOKEY MILD CHILE
 TOSTADA = CRISPY CORN TORTILLA
 CARNE ASADA = SMOKEY MARINATED HANGER STEAK (SERVED MEDIUM RARE)
 LAMB ALBONDIGAS = LAMB MEAT BALLS IN SPICY TOMATO SAUCE



JIVE KITCHEN .CO.UK

