

TLALOC

AT



@gpshipst

@tlalocbrighton

Eat Out to Help Out Menu

3 courses for £20 w/ 50% off = £10

Course 1

Choose from either

SIKIL P'AK (vegan)

Dipping sauce made with roasted pumpkin seeds, tomato, garlic and guajillo chilli. Made to share. Served with our hand-pressed tortillas.

AGUACHILE

Sautéed king prawns tossed in a lime juice & chilli bath, with cucumber, onion & avocado cream. Served on a Tostada.

Course 2

3 tacos, any mixture of the below options, please note;

Our tacos are served on homemade gluten-free corn tortillas.

Please consult us about any possible food intolerances or allergies you may have.

MOLE RANCHERO TACO

Roasted pork belly with our very own mole sauce, (containing over 25 ingredients; vegetables, chillies, chocolate...)

BIRRIA TACO

Pulled goat, slow-cooked until tender in a rich stew with vegetables and chillies.

MUSHROOM TACO (vegan)

Wild mushrooms with caramelised onion, garlic, thyme and guajillo.

TACOS DE COLIFOR (vegan)

Crispy cauliflower sautéed with comfit garlic and guajillo oil with creamy pinto beans.

Course 3

We will let you know about today's homemade desserts, a perfect way of finishing your meal on a sweet note.

**We are running the 'Eat Out To Help Out Scheme' menu
Mon - Weds 6pm-10pm for the whole of August
but are also in the kitchen at the Golden Pineapple from 6pm
the rest of the week!**

