

**CANTINA**  
*Malibu*

x

*breddos*

6 - 30 September 2024

# TACO TAKEOVER



x  
breddos

## STARTERS

### Guacamole 9

totopos, corn chips

### Tamarind chicken wings 8.5

pomegranate, honey, sesame

### Tostada de atun 14

fried tortilla, tuna, avocado, mango

### Queso fundido chiltomat 9.5

mozzarella, cheddar, raclette, totopos (v) (gf)  
add chorizo 0.5

## TACOS

served in pairs on 12cm corn tortillas

### Birria de res 5.5

braised beef shin & short rib, guajillo chile, ancho chile

### Baja cod 9

crispy cod, pickled cabbage, pico de gallo

### Smoked aubergine 5.5

halloumi, garlic crema, pink radicchio (v) (gf)

### Pork carnitas 7

pulled pork, onion, coriander, lime (gf)

### Lamb barbacoa 6.5

garlic crema, chile de arbol, consomme

## TO SHARE

Head chefs Madeleine Haysey and Ian Ciapara have joined forces to create this exclusive sharing dish, a whole sea bass that's prepared with two distinct sauces – one half crafted by the Cantina Malibu team and the other by Breddos, offering you unique flavours that combines the best of both worlds.

### Pescado a la talla 26

sea bass, salsa verde, salsa roja

## MAINS

### Atun a la brasa 26

grilled tuna, avocado, charred corn, roasted salsa verde

### Carne asada 21

aged onglet, grilled spring onions, jalapeno, guacamole

### Coliflor al pastor 12

roasted cauliflower skewers, pineapple, tomatillo salsa, jalapeno

## SIDES

### Mexican green rice & beans 4.5

coriander, red onion

### Sweet potato fries 6

lime salt

There is a discretionary 13.5% service charge added to your bill all of which is distributed among staff. All above prices are inclusive of VAT. Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. v = vegetarian pb = plant based