

CARGO Cantina

CARGO Cantina is inspired by the authentic Cantinas of Mexico, traditionally forbidden to women, children and men in police or military uniform, where hombres used to drink around the bar and have some botanas (bar snacks). The menu is complemented with tacos – an amazing street food we enjoyed so much on our travels. Our take is fresh and made with carefully sourced ingredients using free range and organic meat, homemade salsa's and non GM tortilla's.

And in true Bristol fashion, everyone is welcome!

In the spirit of street taco stalls your dishes will be sent out to you as they are ready and served in the centre of the table

BOTANAS

- ROASTED REDSKIN PEANUTS W/ DE ARBOL CHILLI AND GARLIC
- GUACAMOLE W/ BAKED TORTILLAS
- CORN KERNELS SPICED WITH SAL DE GUSANO
- ROASTED, SALTED PUMPKIN SEEDS
- CHILLI CHAPULINES, CRISP MEXICAN CRICKETS (10G)
- NACHOS, CHEESE, GUACAMOLE, PICKLED JALAPENOS AND RED SALSA

SIDES

- BLACK BEANS COCONUT & CHIPOTLE
- SHREDDED RED CABBAGE, MINT, CHILLI, LIME
- CORN WITH LIME, CHILLI & HARD CHEESE
- GUACAMOLE
- GRATED CHEESE
- PICKLED JALAPENOS

TACOS TODOS

18 PP
min. 2 sharing

ALL FIVE TACO FILLINGS, ALL OF THE SIDES PLUS OUR HOMEMADE SALSAS & A STACK OF WARM TORTILLA.

TACOS

2.75 Each

- 2.5** TONGUE N CHEEK 'TACO DE CABEZA'
Organic ox tongue and ox cheek slow braised overnight
- 3.9** COCHINITA PIBIL
Middle white pork shoulder shredded with citrus, spices and annatto
- 2.9** SEAFOOD SALPICON
Pepper, tomato, red onion and fresh serrano chilli salad with octopus and prawns
- 5** AVOCADO & NOPALES (CACTUS)
With pumpkin seeds ancho chilli and coriander
- 6.5** HIBISCUS OYSTER MUSHROOMS
Sweet onions, potato and soft Ewes milk cheese

All served with GF corn tortillas, green tomatillo salsa, smoky hot red salsa and a fresh red onion and tomato salsa

SWEET

- OAXACAN CHILI CHOCOLATE BROWNIE **3.20**
- LIME SORBET **2.95**



STRAIGHT UP TEQUILA

EL JIMADOR BLANCO

100% blue Weber agave tequila. Peppery and citrus taste with a warm finish.

Single 3
Double 5

CASAMIGOS BLANCA

Small batch, ultra-premium tequila made from the finest, hand-selected 100% Blue Weber agaves, grown in the rich red clay and cool climate of the Highlands of Jalisco, Mexico. Founded by long-time friends George Clooney, Rande Gerber and Mike Meldman.

Single 5.5
Double 7.5

HERRADURA REPOSADO

100% blue agave from the tiny town of Amatlan. Aged for 11 months in white American oak barrels gives this a smooth vanilla mouthfeel, with hints of cooked agave and spice.

Single 4.75
Double 5.75

ES ESPOLON REPOSADO

100% blue agave. Aged for 6 months in white American oak barrels to give this tequila a well balanced woody mouthfeel with hints of vanilla and spice.

Single 3
Double 5

KAH ANEJO

Day of the dead tequila. A tequila made to reflect Mexico and its people. 100% blue agave. Coffee, chocolate, tobacco flavours from 2 years ageing in white oak barrel.

Single 7
Double 9

STRAIGHT UP MEZCAL

DANGEROUS DON

A very unique mezcal. Smoke and chocolate on the nose and an intense coffee finish. Distilled twice, then the mezcal is steeped in coffee for two days then distilled a third time.

Single 6.5
Double 8.5

MONTELOBOS

Sustainable agave Espadin. Cultivated in traditional Oaxacan community, this joven mezcal boasts tropical and green agave flavours on the nose with a rich vanilla, pepper and firewood in the mouth.

Single 5
Double 7

ALIPUS SANTA ANA

Agave Espadin grown at 5200m above sea level in chalk soil, over-ripe fruit on the nose, mild smoke and chalk minerality, slight earthy finish.

Single 5.75
Double 7.5

MEZCAL AMORES CUPREATA

Single Cupreata variety agave. Notes of leather, cocoa and pumpkin seeds.

Single 5.25
Double 7.25

QUIQUIRIQUI MATALHAN

Agave Espadin, double distilled to give traditional flavours of smoke and a sugary sweetness followed through with a peppery finish.

Single 5
Double 7

ILEGAL MEZCAL REPOSADO

Agave Espadin, aged in American oak for 4 months. Caramelised pear and bitter orange on the nose. Clove, toffee, vanilla in the mouth. Pure velvet.

Single 5.25
Double 7.25

DERRUMBES MEZCAL JOVEN

Savoury wood smoke complemented by sweet fruit, vegetal notes and a refreshing minerality.

Single 8.50
Double 12

SODA

ORANGE AND PASSION FRUIT 3

PINEAPPLE 3

LIME & MINT 3

BEER

CANTINA CERVEZA

Ice cold and refreshing!

Half 2
Pint 3.95

OCHO REALES MEXICAN PILSNER GF

Medium to light with cereal and herbal notes

4.6

PACIFICO CERVEZA

Mexican Pilsner, slight corn malt nose with a sweeter taste

4.5

DAY OF THE DEAD IPA

Full bodied, rich, floral aromas, slightly sweet and bitter in good balance

5.2

SPECIALS

TINY REBEL CLWB TROPICANA TROPICAL IPA 5

WILD BEER CO POGO 5

CAPLE RD CIDER 4.5

MARGARITAS

TEQUILA

El Jimador blanco, house limonada, triple sec, maldon

6.5

HIBISCUS

Hibiscus infused el jimador, house limonada, triple sec, maldon salt

7

MEZCAL

Illegal mezcal joven, house limonada, triple sec, sal de gusano (worm salt)

9

GIN BRAVAS & TONIC

7.5

NATURAL WINE

Our list focuses on natural, organic and biodynamic wines made with minimal intervention in the vineyard. They are fresh, tasty and chosen to be great with tacos!

RED

2015 NERO D'AVOLA, RALLO, SICILY ITALY

Bottle 19.95
Glass 4.95

Ripe, red wine from Sicily. Light body, juicy black fruit.

2016 'THIRST' CINSULT, RADFORD DALE, STELLENBOSCH SOUTH AFRICA

Bottle 25

Is it red or is it rose? Ridiculously drinkable, super-light, natural red. Served cellar cool.

WHITE

2015 'RENDEZ-VOUS' GASCOGNE BLANC, PLAIMONT SW FRANCE

Bottle 19.95
Glass 4.95

Aromatic, gooseberry and passion fruit. Very flavoursome white for fans of Marlborough Sauvignon.

2015 'HAND-CRAFTED' GRÜNER VELTLINER, ARNDORFER, KAMPTAL AUSTRIA

Bottle 26

Subtle Austrian natural white with amazing texture and purity.

ROSE

2015 RÉSERVE DE GASSAC ROSÉ, LANGUEDOC FRANCE

Bottle 24
Glass 6

Legendary, Languedoc producer make this classic, clean, pale rosé.

SPARKLING

'FIOR DI CASSIA' FRIZZANTE, BERNARDI, VENETO ITALY

Bottle 24
Glass 6

Would Prosecco called by any other name still taste as good? Yes, better! Family owned, traditional, hand harvested.