

LAYLOW

CAVIAR

30g / 50g

Oscietra 49 / 89

Flawless 85 / 140

SNACKS

Padron peppers, chilli & lime salt (vg) 7

Pollo frito & chipotle mayo 8

Smoked cheddar tequeños (v) 8

Homemade guacamole (vg) 6

Crudités or blue corn totopos (vg) 3

Pork belly chicharrones 8

Queen scallops & salsa macha 14

DRINKS

Laylow Margarita 10

Ocho blanco, Ancho Reyes, homemade salsa verde, lime, tajín salt

Paloma 12

Ocho blanco, coriander agave, lime, Three Cents grapefruit soda

Westsider 12

Bombay Premier Cru, elderflower, lemon, Happy J's mint & lime kombucha

Hit 'n' Rum 12

Bacardi Cuatro, Rinquinquin, Martini Rosso, pineapple, Merchant's Heart ginger ale, Angostura bitters.

Devil's Soul 12

Glenmorangie 10yr Old Original, Vida mezcal, Amaro Montenegro, St Germain Elderflower Liqueur

PLATES

Seabass aguachile & lettuce wraps 12

Tuna & watermelon ceviche 14

Tolstoy salmon, pickled cucumber & casabel chilli 14

Crab, pea & broad bean salad, avocado verde 15

Tomato aguachile, burnt chilli & lime (vg) 9

Street corn salad, feta cheese & baby gem tacos (v) 14

El Big Steak (700g)

Fries, chimichurri & watercress 74

Tacos - salsa, shaved onion & chilli 74

TACOS

Fried cauliflower, white mole & pecan salsa (vg) 18

Seared yellowtail tuna, avocado, pico de gallo & valentina 22

Ibérico pork pluma, chimichurri, pickled turnip & soft herbs 24

Aylesbury duck, cherry & guajillo hoisin, cucumber & spring onion 21

PLANT BASED

SNACKS

Padron peppers, chilli & lime salt 7

Cauliflower frito & chipotle mayo 7

Homemade guacamole 6

Crudités or blue corn tortilla 3

PLATES

Coriander aguachile & lettuce wraps 9

Watermelon ceviche, tamarind & jalapeño 11

Tomato aguachile, burnt chilli & lime 9

Warm pea escabeche, fresh herbs & ancho 10

TACOS

Fried cauliflower, white mole & pecan salsa 18

Raw & grilled avocado, pico de gallo & Valentina 18

Ancho miso glazed aubergine, hoisin, cucumber & spring onion 18

PUDDING

Burnt cheesecake & coconut dulce de leche 7

Horchata Ice cream & candied pecan nuts 6

Churros & Mexican hot chocolate 7

Strawberry, lime & guajillo chilli sorbet (vg) 4

BRUNCH

Available Saturdays & Sundays
12pm - 4pm

Caviar & snacks are available

Guacamole on sourdough 9

Eggs 3 / Bacon 3

Huevos rancheros 12

Pea & Jalapeño soup 9

(served warm or chilled)

Burnt aubergine tacos 18

Lamb Barbacoa Tacos 19

Overnight lamb, cooked with burnt chillies in banana leaf

All puddings are available

- WEEKEND DRINKS -

Michelada 10

Ocho blanco, lime, spice mix, Modelo Especial

El Professore 12

Del Professeur Aperitivo, sparkling wine, Merchant's Heart Soda

Happy J's 7.5

Mango & Ginger or Mint & Lime alcoholic kombucha

@laylow_london

Please inform us of any dietary requirements. 15% discretionary service charge will be added to the bill & we will match the £1 donation to support Ukraine, also added to the bill.