

## ANTOJITOS - Mexican Tapas

Ideal to share with friends or for a light snack.

TAMALES - (2) Corn husk filled with corn maize with your choice of: 'cheese with poblano peppers' $(v)(d)$, 'pork in green sauce' or 'black beans' (v) then steamed until perfect. £9.40

TAMALES COSTEÑOS - (2) Corn masa filled with your choice of: 'pork \& morita chile', 'chicken pibil' or 'vegan protein \& morita chile' wrapped in a banana leaf \& steamed to perfection. £9.40

PESCADILLAS - (2) Corn tortillas filled with spiced flaked fish, then deep fried until golden and accompanied with a chipotle \& mayonnaise sauce. $£ 8.20$

GUACAMOLE (v) - Freshly prepared avocado dip served with tortilla chips and pico de gallo. £10.50
NACHOS - Perfect to share! - Corn chips topped with refried beans \& layers of melted cheese, pico de gallo and sliced jalapeño peppers. $(\mathrm{v})(\mathrm{d}) £ 12.50$ + Add Chicken or Chorizo $£ 2.00$

FLAUTAS - (4) Rolled corn tortillas filled with your choice of: 'chicken' or 'potato \& cheese', (v) deep fried then topped with shredded lettuce, tomatillo sauce, sour cream \& scattered with queso fresco. (d) $£ 11.50$

EMPANADAS - (4) Corn pastries filled with your choice of. 'cheese', 'vegan tinga', 'cuitlacoche' or 'courgette flower'. Served with sour cream and red sauce. (V (d) £11.50

TOSTADA - (2) Crispy corn tortilla topped with refried beans, lettuce, a choice of filling: 'vegetarian', 'vegan', 'chicken' or 'beef' and garnished with pico de gallo, sour cream \& queso fresco. (d) £8.80

PANUCHO - Corn tortilla topped with refried beans, your choice of 'chicken pibil', 'vegan pibil' or 'shredded cochinita' \& marinated red onion. £6.80

## SALADS

ENSALADA NOPALES - Tender cactus leaf with tomato, coriander, queso fresco and onion. All served on a bed of lettuce. (v) (d) $£ 11.50$

ENSALADA MIXTA - Our house salad of mixed green leaves, lettuce, tomatoes, onion, cucumber \& avocado, with your choice of dressings. (V) $£ 9.50$ + Add Chicken breast $£ 3.50$

## Choose your salad dressing:

- 'House' - olive oil + apple cider vinegar + mustard
- 'Balsamic' - balsamic vinegar + oregano + olive oil


## GEVICHE

Served with two tostadas \& totopos.

CEVICHE VERDE - Fresh seabass or prawns ceviche in a sauce of tomatillo, coriander, avocado, tropical fruits and jalapeños. Topped with sliced cucumber. $£ 16.50$

CEVICHE ROJO - Fresh seabass or prawns ceviche in a sauce of tomatoes, olives and garlic, garnished with fresh coriander leaves. $£ 16.50$

CEVICHE BLANCO - Fresh seabass or prawn ceviche marinated in lime juice with onions, green chiles, habanero and oregano. $£ 16.50$

## LOS TACOS

Pick one filling of your choice，served with $5 \times 12 \mathrm{~cm}$ corn tortillas Classic－£15．00／Gourmet－£18．00

CHOLIN－Grilled chicken breast．
CAMPECHANO－Chicken with chorizo．
TINGA－Shredded chicken with tomatoes，onions \＆chile chipotle．Topped with queso fresco．（d） POLLO PIBIL－Cooked in a sauce of achiote \＆orange juice．Topped with marinated red onion． ALAMBRE－Cubes of grilled chicken with diced red and green peppers，onion and cheese．（d）

BISTEK－Grilled beef．
CAMPECHANO－Beef with chorizo．
ALAMBRE－Cubes of grilled beef with diced red and green peppers，onion and cheese．（d）

BARBACOA－Marinated slow cooked lamb．
CARNITAS DE PATO－Marinated slow cooked roast duck．
RIB EYE－The best cut enjoyed just like in Mexico！
PULPO－Tender octopus cooked in onion and chile Guajillo．
CAMARONES EN SALSA－Pan sautéed prawns in a Tamarind sauce．

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NOPALES－Grilled tender cactus leaf with tomato，coriander，onion and jalapeño chiles．
CUITLACOCHE－Black corn mushrooms，onion，button mushroom，sweetcorn，garlic \＆serrano chile．
FLOR DE CALABAZA－Courgette flower with sweetcorn，diced courgette onion \＆garlic．
RAJAS CON CREMA－Poblano pepper strips，courgette，sweet corn and onion cooked in a cream sauce．Topped with queso fresco．（v）（d）
VEGAN TINGA－Plant based＂chicken＂with tomatoes，onions and chile chipotle（v）．
VEGAN PIBIL－Melt in your mouth plant based＂chicken＂，cooked in a sauce of achiote and orange juice and topped with marinated onion（v）
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COCHINITA PIBIL－Cooked in a sauce of achiote \＆orange juice．Topped with marinated red onion．

CARNITAS－Marinated slow cooked roast pork．
PASTOR－Mexican marinated pork，served with chunks of pineapple．
CHORIZO－Spicy Spanish sausage，diced and grilled．

# PARA COMPARTIR / SHARING DISHES 

A great way to share with friends \& family. Our most popular dishes.

TACO TRAY - MAIN COURSE - When you really want tacos, this is the way to go! Make your own tacos with your choice of 4 fillings, along with jalapeño peppers, beans, pico de gallo, red sauce, green sauce, onion, coriander and sour cream (d). Accompanied with 5 warmed corn or flour ( g ) tortillas.
Served for two people or more. Price per person - Classic $£ 19.00 \mid$ Gourmet choice $+£ 2.00$

## MOLCAJETE 'MESTIZO' - The speciality of the house

Your choice of filling in a volcanic stone bowl with cheese, chorizo, grilled spring onions, coriander and cactus. Plus your choice of 'red' or 'tomatillo'. All accompanied with 5 warmed corn tortillas. Served for two people or more. Price per person - Chicken $£ 19.00$ / Beef $£ 19.00$ / Mixed $£ 22.00$ / King prawns $£ 22.00$ / Octopus $£ 22.00$ / Vegetables $£ 19.00$

## SOPAS/SOUPS

SOPA DE TORTILLA - Seasoned fresh tomato soup with fried corn tortilla strips, accompanied with sour cream, dried chiles, queso fresco and sliced avocado. (v)(d) $£ 9.50$

CALDO XOCHITL - Chicken broth with vegetables and shredded chicken with fresh avocado, fresh coriander, chopped onion and chipotle chile on the side. $£ 10.50$

POZOLE - A fresh whole corn soup, traditionally from Guerrero, Mexico, garnished with shredded lettuce, radish, onion, avocado, chopped chile and lime quarters. $£ 12.50$ + Add Chicken $£ 2.00$

## SIDES/EXTRAS

## PICO DE GALLO

Chopped tomato, onion, coriander \& lime. $£ 2.50$

## TORTILLAS

$5 \times$ Corn or Flour (g) Tortillas. £2.00

## SALSAS PICANTES ヵА入

Selection of our special spicy sauces. (v) £4.50

## QUESO FRESCO

Fresh Mexican style cheese.
£2.50

## BEANS

Black Refried or Whole $£ 3.50$

## TOPPINGS MIX

A selection of our
favourites toppings. $£ 6.80$

## CHILES TOREADOS

Sautéed chillies. (v) $£ 3.40$

## RICE

Portion of white rice $£ 3.50$

# PLATOS FUERTES / MAIN DISHES <br> All main courses are accompanied with rice plus your choice of - beans, sautéed potato, steamed vegetables. 

MIXIOTE DE CORDERO - Lamb shank marinated in Mexican spices, wrapped in a banana leaf and steamed until tender. With rice and corn tortillas. $£ 28.00$

ENCHILADAS ROJAS - Two rolled corn tortillas stuffed with your choice of filling: 'chicken', 'potato \& cheese', 'vegan protein' or 'vegetables', topped with a red sauce, garnished with sour cream and queso fresco ranchero. (v)(d) $£ 18.00$

ENCHILADAS VERDES - Two rolled corn tortillas stuffed with your choice of filling: 'chicken', 'potato \& cheese', 'vegan protein' or 'vegetables', topped with a green tomatillo sauce, garnished with sour cream and queso fresco ranchero. (v) (d) $£ 18.00$

ENCHILADAS CANCUN - Two rolled corn tortillas stuffed with your choice of filling: 'pork', 'chicken', 'vegan protein', 'potato \& cheese' or 'vegetables' (v)(d) in a traditional Mayan sauce made with achiote, orange juice and tomato. $£ 18.00$

CAMARONES EN SALSA - Pan sautéed prawns in a Tamarind sauce. (d) £26.00

FILETE TAMPIQUENA - Grilled beef fillet accompanied by a chicken enchilada, guacamole and rajas con crema. Garnished with queso fresco ranchero. (d) $£ 35.00$

POLLO ARRIERO - Three chicken medallions on a tower of sautéed potatoes, wrapped in steamed vegetables with a sauce of chopped garlic, onion and chile Guajillo. (d) £22.00

FILETE ARRIERO - Three beef medallions on a tower of sautéed potatoes, wrapped in steamed vegetables with a sauce of chopped garlic, onion and chile Guajillo. (d) £28.00

## POSTRE/DESSERT

PASTEL DE QUESO \& COCO - A baked cream cheese and coconut cheesecake in a pool of mango sauce. (d) $£ 5.80$

FLAN CASERO - A rich Mexican version of créme caramel - perfecto! (d) $£ 5.80$

HELADOS - A selection of ice cream (vanilla, chocolate, strawberry)(d) \& tropical fruit sorbets (tequila; lime, passion fruit, or mango) £6.20

TAMAL DE DULCES - Our chef's special sweet tamal dessert in 3 flavours $£ 5.80$ each Choose from:
Strawberry - w/ fresh whipped cream (d)
Pineapple - w/ fresh custard sauce (d)
Cream Cheese - w/ a caramel sauce (d)


MESTIZO
Restaurant $\mathbb{E}$ Margarita Bar

