

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. £10.20

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. £10.20

PESCADILLAS - (2) Corn tortillas filled with spiced flaked fish, then deep fried until golden and accompanied with a chipotle & mayonnaise sauce. £10.20

GUACAMOLE (v) - Freshly prepared avocado dip served with tortilla chips and pico de gallo. £11.50

NACHOS - *Perfect to share!* - Corn chips topped with refried beans & layers of melted cheese, pico de gallo and sliced jalapeño peppers. (v)(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) £12.20

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) £12.50

TOSTADA - (2) Crispy corn tortilla topped with refried beans, lettuce, a choice of filling: 'vegetarian', 'vegan', 'chicken' or 'beef' with pico de gallo, sour cream & queso fresco. (d) £9.20/Beef £10.20

PANUCHO - (1) 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

CEVICHE

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. £17.50

CEVICHE ROJO - Fresh seabass or prawns ceviche in a sauce of tomatoes, olives and garlic, garnished with fresh coriander leaves. £17.50

CEVICHE BLANCO - Fresh seabass or prawn ceviche marinated in lime juice with onions, green chiles, habanero and oregano. £17.50

LOS TACOS

Pick one filling of your choice, served with 5x12cm corn tortillas

Classic - £21.00 / Gourmet - £23.00

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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)

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BISTEK - Grilled beef.

CAMPECHANO - Beef with chorizo.

ALAMBRE - Cubes of grilled beef with diced red and green peppers, onion and cheese. (d)

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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.

CUITLACOCHÉ - 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 £21.00 | 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 £19.80 / Beef £23.80 / Mixed £19.80 /

King prawns £23.80 / Octopus £23.80 / Vegetables £19.80

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. £3.00

QUESO FRESCO

Fresh Mexican style cheese. £3.00

TOPPINGS MIX

A selection of our favourites toppings. £6.00

TORTILLAS

5 x Corn or Flour (g) Tortillas. £2.00

BEANS

Black Refried or Whole £4.00

CHILES TOREADOS

Sautéed chillies. (v) £3.00

SALSAS PICANTE 🔥🔥🔥

Selection of our special spicy sauces. (v) £5.50

CEBOLLITAS

Grilled spring onions with lime wedges. (v) £3.00

RICE

Portion of white rice £4.00

PLATOS FUERTES / MAIN DISHES

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. £33.50

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) £19.80

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) £19.80

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. £19.80

CAMARONES EN SALSA - Pan sautéed prawns in a Tamarind sauce. (d) £33.50

FILETE TAMPIQUENA - Grilled beef fillet accompanied by a chicken enchilada, guacamole and rajas con crema. Garnished with queso fresco ranchero. (d) £38.00

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) £21.80

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) £33.50

POSTRE/DESSERT

PASTEL DE QUESO & COCO - A baked cream cheese and coconut cheesecake in a pool of mango sauce. (d) £6.80

FLAN CASERO - A rich Mexican version of crème caramel - perfecto! (d) £6.80

HELADOS - A selection of ice cream (vanilla, chocolate, strawberry)(d) & tropical fruit sorbets (tequila; lime, passion fruit, or mango) £6.80

TAMAL DE DULCES - Our chef's special sweet tamal dessert in 3 flavours £6.80 each

Choose from:

Strawberry – w/ fresh whipped cream (d)

Pineapple – w/ fresh whipped cream (d)