

## VEGAN MENU

### ANTOJITOS – Mexican Tapas

*Ideal to share with friends or for a light snack.*

**TAMALES** - (2) Corn husk filled with corn maize and black beans (v) then steamed until perfect. £10.20

**TAMALES COSTEÑOS** - (2) Corn masa filled with vegan protein & morita chile wrapped in a banana leaf and steamed to perfection. £10.20

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

**FLAUTAS** - (4) Rolled corn tortillas filled with potato, deep fried then topped with shredded lettuce and green tomatillo sauce. £12.20

**EMPANADAS** - (4) An assortment of corn pastries filled with a choice of: 'vegan tinga', 'cuitlacoche' or 'flor de calabaza'. Served with red sauce. £12.50

**TOSTADA** - (2) Crispy corn tortilla topped with vegan protein, refried beans, lettuce, vegetables. Garnished with tomato, avocado & green sauce. £9.20

**PANUCHO** - Corn tortilla with vegan pibil, refried beans, sliced grilled vegetables. Topped with marinated red onion. £6.80

**FRIJOLILLAS** - (2) Corn tortillas filled with black beans, deep fried until golden. £5.80

### 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

### SOPA/SOUP

**SOPA DE TORTILLA** - Seasoned fresh tomato soup with fried corn tortilla strips, accompanied with dried chiles and sliced avocado on the side. £9.50

**POZOLE** - A fresh whole corn soup, traditionally from Guerrero, Mexico. Garnished with shredded lettuce, radish, onion, avocado, chopped chile and lime quarters. £12.50

## LOS TACOS

*Pick one filling of your choice, served with 5x12cm tortillas: corn or flour(g)*

*Vegetables - £21.00*

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**NOPALES** - Grilled tender cactus leaf with tomato, coriander, onion and jalapeño chiles.

**QUITLACOCHÉ** - Black corn mushrooms, onion, button mushroom, sweetcorn, garlic & serrano chile.

**FLOR DE CALABAZA** - Courgette flower with sweetcorn, diced courgette onion & garlic.

**VEGAN TINGA** - Vegan protein with tomatoes, onions and chile chipotle.

**VEGAN PIBIL** - Vegan protein in a sauce of achiote and orange juice and topped with marinated onion.

**VEGAN MOLE** - (Moh-lay) Vegan protein cooked in Mexico's most famous sauce. Up to 25 ingredients including chocolate and peanuts. (n)(g)

## 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 vegan fillings, along with jalapeño peppers, beans, pico de gallo, red sauce, green sauce, onion and coriander. Accompanied with 5 warmed corn or flour (g) tortillas. Served for two people or more. Price per person £21.00

**MOLCAJETE 'MESTIZO'** - *The speciality of the house.*

A volcanic stone bowl with mixed grilled vegetables, grilled spring onions, coriander and cactus. Plus your choice of 'red', 'tomatillo' or 'mole' (n)(g) sauce. Accompanied with 5 warmed corn or flour (g) tortillas. Served for two people or more. Price per person £19.80

## PLATOS FUERTES / MAIN DISHES

*All main courses are accompanied with rice plus your choice of – beans, sautéed potato, steamed vegetables.*

**MIXIOTE DE VEGETALES** - Mixed vegetables marinated in Mexican spices and gently cooked until tender. £33.50

**ENCHILADAS DE MOLE (n)** - Two rolled corn tortillas stuffed with your choice of: 'vegan protein', 'potato' or 'vegetables' in a traditional 'mole' sauce made with up to 25 ingredients, including chocolate and peanuts. £21.80

**ENCHILADAS VERDES** - Two rolled corn tortillas stuffed with 'vegan protein', 'potato' or 'vegetables' . Topped in a 'green tomatillo' sauce. £19.80

**ENCHILADAS ROJAS** - Two rolled corn tortillas stuffed with 'vegan protein', 'potato' or 'vegetables'. Topped in a 'red tomato' sauce. £19.80

**ENCHILADAS CANCUN** - Two rolled corn tortillas stuffed with 'vegetables', 'vegan protein' or 'potato', in a traditional Mayan sauce made with achiote, orange juice and tomato. £19.80

## SIDES/EXTRAS

### **PICO DE GALLO**

Chopped tomato, onion, coriander & lime. £3.00

### **TOPPINGS MIX**

A selection of our favourites toppings. £6.00

### **RICE**

Portion of white rice £4.00

### **TORTILLAS**

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

### **BEANS**

Black Refried / Whole £4.00

### **CHILES TOREADOS**

Sautéed chillies. (v) £3.00

### **CEBOLLITAS**

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

### **SALSAS PICANTES** 🔥🔥🔥

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

## POSTRES/DESSERTS

**SORBETES** -Tropical fruit sorbets 'tequila', 'lime', 'passion fruit' or mango' £6.80

**MIXED FRUITS** - A selection of fresh fruits in their natural juices drizzled with agave syrup £4.20

**TAMAL** - Our chef's special strawberry tamal. £6.80

**TAG US!**

@mestizo\_chelsea

#GOMEXICAN



# MESTIZO

*Restaurant & Margarita Bar*