MESTIZO

Restaurant & Margarita Bar



Mestizo's Mole & Día de los Muertos Festival

27 OCT– 03 NOV

ANTOJITOS - MEXICAN TAPAS

Perfect for sharing or enjoying as a starter.

TAMALES 12.00
Two corn husks filled with maize and a choice of chicken mole (n)(g), cheese with poblano peppers (v)(d), pork in green sauce or black beans (v).
Steamed to perfection.

NACHOS 14.00
Corn chips topped with refried beans, layers of melted cheese, sliced jalapeño chiles, and pico de gallo (d).

Add Chicken +3.00
Add Chorizo +3.00

EMPANADAS 14.00
An assortment of 4 corn pastries filled with choice of : chicken tinga (d),cheese, cuitlacoche, courgette flower or mix served with sour cream and red tomate salsa (v)(d).

SOPA DE TORTILLA 12.50
Seasoned fresh tomato soup topped with fried corn tortilla strips, sour cream, dried chile pasilla, queso fresco, and sliced avocado on the side (v)(d).

ENSALADA DE NOPALES 13.00
Tender cactus leaf accompanied with sliced tomato, cilantro, queso fresco, and sliced onion. Served on a bed of lettuce (v)(d).

COCTEL DE CAMARÓN (ACAPULCO STYLE) 18.20
Lightly marinated prawns in lemon juice served in a tomato salsa with onions, cilantro, diced tomato, and chile serrano. Accompanied with a slice of avocado, and fresh corn chips.

GUACAMOLE 13.50
Freshly prepared avocado dip served with tortilla chips and pico de gallo.

FLAUTAS 14.00
Four rolled corn tortillas filled with chicken or potato and cheese (v). Deep fried then topped with shredded lettuce, green tomatillo salsa, sour cream, and finished with queso fresco ranchero (d).

JALADAS 10.50
Four fresh jalapeño chiles stuffed with cream cheese, breaded and then deep fried. Served with a salsa de cilantro (v)(d)(g).

QUESO FRITO 13.50
Four breaded and fried chihuahua cheese sticks in a pool of green tomatillo salsa, topped with cilantro, onion, and sesame seeds. Served with corn or flour tortillas (v)(d)(g)(ss).

QUESO FUNDIDO 13.00
Melted chihuahua and oaxaca cheese to spoon into flour tortillas. Accompanied by pico de gallo (v)(d)(g).

Add Chorizo +3.00
Add Mushrooms +3.00

MIXED ANTOJITOS PLATTER 15.00
An assortment of one flauta, empanada, jalada and tamal per person.

SALAD DRESSINGS

1) House- olive oil + apple cider vinegar + mustard
2) Balsamic- balsamic vinegar + oregano + olive oil

MOLE FESTIVAL MENU - PLATOS FUERTES

perfect for sharing or enjoying as a starter.

MOLE DE OLLA 24.00
A traditional Mexican **BEEF** broth-style mole made with ancho, mora, mulato and chipotle chiles, garlic, tomatillo, onion, carrots, green beans, chayote, spices and corn dumplings. Served with chopped onion, coriander, chiles, lime and warm tortillas.(n)(d)(g)(s)(ss)

MOLE VERDE DE OLLA (V) 22.00
A rich **VEGETABLE** broth made with tomatillo, onion, garlic, green chilli and coriander, with sweet potato, yuca (cassava), potato, sweet corn, courgette and green beans. Served with chopped onion, coriander, chiles, lime and warm tortillas.(n)(d)(g)(s)(ss)

All the following mole dishes are served with rice and a choice of refried beans or sautéed potato

POLLO EN MOLE POBLANO ★ 28.00
CHICKEN in perhaps the most famous of all Mexican moles, originally from Puebla. Made with a rich blend of chiles, nuts, seeds, spices, herbs and, of course, chocolate.(n)(d)(g)(s)(ss)

POLLO O CERDO EN PIPIÁN VERDE ★ 28.00
CHICKEN OR PORK in a traditional green mole made with chile verde, tomatillo, pumpkin seeds, sesame seeds, peanuts, garlic, coriander, lettuce, onion, vinegar, cinnamon and chile ancho.(n)(d)(g)(s)(ss)

CAMARONES EN MOLE DE TAMARINDO ★ 37.00
KING PRAWNS in a rich sweet-and-sour mole made with pasilla negro and mulato chiles, almonds, pecans, sesame seeds, tomatillo, cloves, piloncillo, ginger, cumin, plum, onion, garlic and tamarind.(n)(d)(g)(s)(ss)

MOLE COLORADITO MIXTO ★ 32.00
Originally from Oaxaca. **BEEF AND LAMB** in a complex mole made with roasted chiles, including ancho and chilhuacle, garlic, onion, parsley, sesame seeds, cinnamon and chocolate.(n)(d)(g)(s)(ss)

CORDERO EN MOLE AMARILLO ★ 37.00
LAMB SHANK in a traditional yellow mole from Oaxaca, the home of the seven moles. Made with more than 20 ingredients, including guajillo chile, tomato, cumin, garlic and onion.(n)(d)(g)(s)(ss)

ENCHILADAS DE MOLE 28.00
Two rolled corn tortillas stuffed with your choice of filling in a traditional mole sauce made with up to 25 ingredients including chocolate. Topped with sour cream and queso fresco ranchero (n)(d)(g)(s)(ss).

- Chicken
- Potato and Cheese
- Vegetables (v)

MOLE TASTING — £36 PER PERSON

Enjoy a tasting selection of four of our special mole (pronounced moh-lay) dishes, created especially for our Mole Festival.
Served with Mexican rice, beans and four flour (g) or corn tortillas.
Minimum 2 people. Price per person.
Available mole choices are marked with a star ★

PLATOS FUERTES - MAIN COURSES

Choose from the following to accompany your main course: rice, beans, sautéed potato, steamed vegetables (Unless otherwise indicated).

CREPAS DE CUITLACOCHE 20.00
Thin crepe pancakes filled with black corn mushrooms (known as Mexican truffle), sautéed with onion, garlic, button mushrooms, chile serrano and sweet corn in a special chef's white and cheese sauce (v)(d)(g).

FILETE TAMPIQUEÑA 39.00
Grilled beef accompanied by a chicken enchilada, guacamole and rajas con crema. Garnished with queso fresco ranchero (d).

ENCHILADAS DIVORCIADAS 25.00
Two rolled corn tortillas stuffed with your choice of filling, topped with a red tomate salsa and green tomatillo salsa, garnished with sour cream and queso fresco ranchero (v)(d).

- Chicken
- Potato and Cheese
- Vegetables (v)

FILETE ARRIERO 37.80
Three beef medallions on a tower of sautéed potatoes, wrapped in steamed vegetables with a sauce of chopped garlic, onion, green chile and chile guajillo (d).

POLLO ARRIERO 28.00
3 chicken medallions on a tower of sautéed potatoes, wrapped in steamed vegetables, with a sauce of chopped garlic, onion, green chile and chile guajillo (d).

ENCHILADAS CANCÚN 25.00
Two rolled corn tortillas stuffed with your choice of filling in a traditional Mayan salsa made with achiote, orange juice, and tomato. Topped with marinated red onion.

- Chicken
- Potato and Cheese
- Vegetables (v)
- Pork

PERFECT SHARING DISHES

A great way to share with friends and family; the following are two of our most popular dishes

TACO TRAY – MAIN COURSE

When you really want tacos, this is the way to go! Make your own tacos with four Chef's Choice fillings. Please confirm the available fillings and any allergens with your waiter.
Served with jalapeño chiles, beans, pico de gallo, red tomato salsa, green tomatillo salsa, onion, coriander and sour cream (d).
Served with 5 warmed corn or flour (g) tortillas per person.

SERVED FOR 2 OR MORE – PRICE PER PERSON 23.80

Gourmet +3.40

MOLCAJETE MESTIZO

The house special. Our famous dish of beef, chicken or a combination of both, served in a volcanic stone bowl with cheese, chorizo, grilled spring onions, cilantro, and nopales, plus your choice of red tomate salsa or green tomatillo salsa, all accompanied with 5 warmed corn or flour (g)(d) tortillas.

SERVED FOR 2 OR MORE – PRICE PER PERSON:

Chicken 22.00/ Beef 25.00/ Mixed (Chicken + Beef) 25.00

King prawns 27.00/ Vegetables 22.00

POSTRE - DESSERT

CREPAS DE CAJETA 8.80
Thin crepes topped with a caramel sauce, chopped walnuts and served with vanilla ice cream(g)(d)(n)(e).

FLAN CASERO 7.80
A rich Mexican version of Créme Caramel (d)(e).

PASTEL 3 LECHES 8.80
A rich and almost "custard like" cake,madewith3milks-condensed, evaporated and double cream (d)(g)(v)(e).

TAMAL DE DULCES 8.80
Our chef's special sweet tamal dessert. Choose from the following 2 flavours:

- Strawberry - with fresh whipped cream (d).
- Pineapple - with fresh custard sauce (d).

PASTEL DE QUESO Y COCO 7.80
Cream cheese and coconut cheese cake, baked and served in a pool of mango sauce (d)(e).

PASTEL DE ELOTE 7.80
Our chef's special corncake topped with whipped cream or a scoop of vanilla ice cream(d)(e).

CHURROS 8.80
Six of our deep fried dough pastry with a caramel sauce and condensed milk (v)(d)(g).

HELADOS 7.80
A selection of ice cream vanilla / chocolate/ strawberry (d) and tropical fruit sorbets mango / raspberry /lemon.

*A **kids' menu** is available on request.*
*A separate **dog menu** is also available for your four-legged friends.*
*Please inform our staff of any **allergies or dietary requirements**, and we'll be happy to assist you.*

(v) Vegetarian - (n) Nuts – (d) Dairy - (g) Gluten - (ss) Sesame Seeds - (s) - Soja - (e) - Egg

vegan or vegan version available upon request gluten free or gluten free available upon request

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A discretionary 12.5% service charge will be added to all bills.