

# MESTIZO

*Restaurant & Margarita Bar*

## OUR STORY

Mestizo was born from a labour of love in 2004. When we first opened our doors we knew the huge responsibility that we had in bringing the very best of Mexican cuisine to London.

We believe our gastronomy has so much to offer, it's vibrant, it's diverse, colourful and simply delicious. In the last decade, we've been working hard to be the best ambassadors of our gastronomy as we can, and today we are proud to celebrate it with all of you.

We are now proudly operating two bustling restaurants in London: Camden and Chelsea, showcasing our devotion to authentic Mexican gastronomy.

Bienvenidos a Mestizo...

# 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 ,cheese (d), cuitlacoche, courgette flower or mix served with sour cream and red tomato salsa (v)(d).



## QUESADILLAS MARQUEZA

12.00

Four small corn tortillas filled with Oaxaca-style cheese.

Served with red tomato salsa.

Add Cuitlacoche +3.00

Add Courgette Flower +3.00

Add Poblano Peppers +3.00

## TOSTADAS

11.50

Two crispy corn tortillas topped with refried beans, lettuce steamed chicken. Garnished with tomato, avocado, green tomatillo salsa, sour cream and queso fresco ranchero (d).



## 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

## SOUP AND SALADAS

### CEVICHE

#### CEVICHE

18.20

Fresh sea bass ceviche, prepared in your choice of **verde** (zesty cucumber, orange and lime sauce, served on a bed of creamy guacamole), **rojo** (tangy tomato and lime sauce with garlic and green olives, garnished with fresh tomato slices) (g) or **blanco** (fresh lime and orange juice, white onions and spicy green and red serrano chillies). Served with two crispy tostadas and totopos. 

### SOUPS

#### 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).  

#### CALDO XOCHITL

12.50

Chicken broth with vegetables and shredded chicken.

Served with fresh avocado, cilantro, chopped onion, and chile chipotle on the side. 

### SALADS

#### 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).  

#### ENSALADA MIXTA

12.00

Our house salad of mixed green leaves, lettuce, tomatoes, onion, cucumber & avocado with a choice of dressings (v).



Add Chicken +3.00

#### SALAD DRESSINGS

1) House- olive oil + apple cider vinegar + mustard

2) Balsamic- balsamic vinegar + oregano + olive oil

# LOS TACOS

Choose one filling of your choice, served with 5 corn or flour (g) warm tortillas. Each choice: £23.80

## CHICKEN

### CHOLIN

Juicy grilled chicken breast with savoury Maggi sauce (g) 🌱

### CAMPECHANO

Tender chicken with spicy chorizo. 🌱

### TINGA

Shredded chicken in a smoky tomato & chipotle sauce, topped with queso fresco. (d) 🌱

### POLLO PIBIL

Tender, slow-cooked chicken marinated in achiote and orange juice, topped with tangy pickled red onions. 🌱

### POLLO CON MOLE

(Moh-lay) Tender shredded chicken in our rich, traditional Mexican mole, made with chocolate, peanuts and 25 ingredients, finished with queso fresco. (n)(d)(g)(s)(ss)

### ALAMBRE

Juicy grilled chicken with sautéed peppers, onions and melted cheese.. (d) 🌱

## VEGETARIAN / VEGAN

### NOPALES

Tender grilled cactus with fresh tomatoes, coriander, onions and a kick of jalapeño. 🌱 🌱

### CUITLACOCHÉ

Rich Mexican black mushrooms sautéed with sweetcorn, onions, garlic and serrano chilli. 🌱 🌱

### FLOR DE CALABAZA

Delicate courgette flowers sautéed with sweetcorn, courgette, onions and garlic. 🌱 🌱

### RAJAS CON CREMA

Tender poblano peppers, courgette, sweetcorn and onions in a rich, creamy sauce, topped with queso fresco. (v)(d) 🌱

### VEGAN TINGA

Tender plant-based chicken in a smoky tomato and chipotle sauce. (v). 🌱 🌱

### VEGAN PIBIL

Juicy plant-based chicken marinated in achiote and orange juice, topped with tangy pickled red onions (v). 🌱 🌱

## GOURMET +3.40

### BARBACOA

Slow-cooked lamb, marinated until beautifully tender. 🌱

### RIB EYE

Tender, juicy rib-eye steak, prepared Mexican-style. 🌱

### BAJA STYLE SHRIMP

Golden, crispy breaded prawns served with creamy, smoky chipotle mayo. (d)(g)

### CAMARONES EN SALSA

Juicy prawns sautéed in our flavourful Arriero sauce. (d)(g) 🌱

## PORK

### COCHINITA PIBIL

Slow-cooked pork marinated in achiote and orange juice, topped with tangy pickled red onions. 🌱

### CARNITAS

Tender, slow-roasted pork, packed with rich, savoury flavour. 🌱

### PASTOR

Juicy Mexican-marinated pork with sweet, tangy pineapple. 🌱

### CHORIZO

Spicy Spanish chorizo, diced and grilled to bring out its rich, smoky flavour. 🌱

## BEEF

### BISTEK

Tender, juicy grilled beef, simply seasoned and full of flavour. 🌱

### CAMPECHANO

Juicy grilled beef combined with spicy chorizo. 🌱

### ALAMBRE

Tender grilled beef with sautéed peppers, onions and melted cheese. (d) 🌱

## 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 a choice of 4 fillings from

**LOS TACOS.** Served with jalapeño chiles, beans, pico de gallo, red tomato salsa, green tomatillo salsa, onion, cilantro, 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 tomato 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

# PLATOS FUERTES - MAIN COURSES

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

## MOLE POBLANO 28.00

Boneless chicken breast served with a traditional mole sauce made with dried chiles, herbs, spices, almonds, and more secret ingredients (n)(g)(s)(ss).

## CREPAS DE FLOR DE CALABAZA 20.00

Thin crepe pancakes filled with courgette flowers, sweet corn, diced courgette, onion and garlic in our chef's special salsa. Topped with a cheese gratin (v)(d)(g).

## CREPAS DE CUITLACOCHÉ 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).

## 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)

## ENCHILADAS DIVORCIADAS 25.00

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



- Chicken
- Potato and Cheese
- Vegetables (v)

## 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

## MIXIOTE DE CORDERO 37.00

Shank of lamb marinated in Mexican spices, wrapped in a banana leaf and steamed until tender. With rice, beans, and corn or flour (g) tortillas. 🌱🌱

## CAMARONES EN SALSA 37.00

Pan-sautéed king prawns served with salsa arriero (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). 🌱

## POLLO TICUL 25.00

Mayan style grilled chicken breast in achiote, orange juice, garlic, and epazote. Served with green onion, red peppers, tomato, and a dash of Mexican beer. Accompanied with rice, beans, and corn tortillas (g).

## FILETE TAMPIQUEÑA 39.00

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

## SIDES

### PICO DE GALLO 3.20

Chopped tomato, onion, coriander & lime. 🌱🌱

### QUESO FRESCO 3.20

Fresh Mexican style cheese(d). 🌱

### TOPPINGS MIX 6.80

A selection of our favourites toppings (d). 🌱🌱

### TORTILLAS 3.00

Five Corn or Flour (g) Tortillas. 🌱🌱

### BEANS 4.80

Black Refried or Whole. 🌱🌱

### CHILES TEREADOS 3.20

Sautéed chillies (g)(v). 🌱🌱

### SALSAS PICANTES 6.20

Selection of our special spicy sauces. (v) 🌱🌱

### CEBOLLITAS 3.20

Grilled spring onions with lime wedges (v)(g) 🌱🌱

### RICE 4.80

Portion of white rice. 🌱🌱

# 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 Crème Caramel (d)(e). 

## PASTEL 3 LECHE

8.80

A rich and almost "custard like" cake, made with 3 milks - 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 corn cake 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 discretionary 12.5% service charge will be added to all bills.

*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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