

## Aperitivos / Starters

1. **Quesadillas** £4.00  
Toasted flour tortillas filled with melted cheese and a filling of your choice:  
- Beef in chipotle sauce £  
- Tinga Chicken £  
- Vegetarian Option
2. **Tacos De Saudero** £4.00  
Tacos served with thin cuts of beef with a smooth texture along with coriander, red onions, lime and salsa on the side.
3. **Guacamole & Tortilla Chips (V)** £4.50  
Our name depends on its taste: fresh avocado dip made with vine ripened tomatoes, onions, coriander, chillies & a squeeze of lime; served with a bowl of fresh tortilla chips.
4. **Tostadas** £4.75  
2 Deep fried corn tortillas topped with beans, sour cream, grated Cheddar cheese, chopped lettuce, pico de gallo and salsa. Please choose from:  
- Beef in chipotle sauce £  
- Tinga Chicken £  
- Camarones (Prawn) £  
- Vegetarian Option
5. **Flautas** £5.00  
2 Deep fried rolled tortillas topped with Chicken breast OR Potatoes and Spinach (V), covered in sour cream, grated Cheddar cheese, chopped lettuce, pico de gallo and salsa on the side.
6. **Classic Ceviche** £6.50  
The acidity in the fresh limes cooks the fish without the use of heat. Fish served cold with red onions, coriander, oregano, chillies, avocado & a dash of Tabasco accompanied with fried corn tortilla chips.
7. **Camarones En Salsa De Tamarindo** £6.50  
Grilled Tiger prawns covered in a sweet & spicy tamarind sauce; served on a bed of lettuce leaves.
8. **Botana Mixta (Sharing Plate) (V)** £7.50  
A Vegetarians delight - combination of traditional Mexican sides: refried beans with grated Cheddar cheese, guacamole, pico de gallo, jalapenos and spicy salsa with a big bowl of home-made tortilla chips.
9. **Nachos (Sharing Plate)**  
Fried tortilla corn chips with beans, melted Cheddar cheese, guacamole, sour cream, pico de gallo and salsa.  
Please choose a topping:  
- Beef in chipotle sauce £ 8.00  
- Tinga Chicken £ 7.00  
- Classic (V) £ 6.50
10. **Tacos (Sharing Plate)** £9.50  
4 Corn tortillas tacos served with coriander, red onions, lime, radish and a bit of salsa on the side. Includes:  
- Beef in chipotle sauce £  
- Tinga Chicken £  
- Pescado (Battered Fish) £  
- Vegetarian Option

- (V) Vegetarian Dishes / £, £, £ Indicates the level of Spiciness to the dish
- Some of our food contains traces of wheat, nuts and shellfish - please inform us in advance if you have any special dietary requirements.
- Note: A suggested gratuity of 10% will be added to your bill.

## Plato Fuerte / Main Courses

### MEXICANOS

#### Traditional Mexican Dishes

11. **Chilaquites** £6.50  
Reputed to be a good remedy for hangovers - Chilaquites are corn tortilla pieces that are fried and cooked in salsa - green or red and sprinkled with Cheddar cheese & sour cream and served with fried egg and a side of beans.  
- Please choose from: Chicken OR Beef.
12. **Calabacitas A La Mexicana (V)** £7.95  
A delicious vegetarian casserole of courgette, tomatoes, mushrooms and corn; topped with sour cream and grated Cheddar cheese - served with rice & beans.
13. **Huevos Rancheros** £8.00  
Two fried eggs topped with strips of steak and served with a side of beans, rice and pico de gallo.
14. **Rajas Con Queso (V)** £9.00  
Strips of Poblano chilli pan fried with onions, sweet corn, sour cream and melted cheese. Served along with rice and beans.
15. **Enchiladas** £9.00  
Three fried soft corn tortillas filled with shredded Chicken & grated Cheddar cheese, covered in your choice of sauce, onions and sour cream on top. Served with rice and beans on the side. Please choose from:  
- Enchiladas Verdes (green) - covered in a spicy "green tomato sauce"  
- Enchiladas de Mole - covered in a black rich "Mole sauce"
16. **Pollo Con Mole** £9.50  
Chicken on the bone slow cooked and covered in a rich mole sauce, grated Cheddar cheese, onions and sour cream on top. Served with rice & beans and two corn tortillas on the side.
17. **Crepas De Huitlacoche (V)** £9.95  
Mexican style crepes stuffed with Huitlacoche (dry black Mexican mushrooms) smothered in a rich and creamy Poblano chilli sauce. Served along with rice and melted Cheddar cheese on top.
18. **Pollo Al Mango** £10.00  
Grilled chicken fillet served in a mango sauce along with a rice and vegetable mix.
19. **Pechuga Al Pimenton** £10.50  
Chicken breast stuffed with dry Mexican mushrooms, draped with creamy red pepper sauce and served with potatoes and spinach.
20. **Camarones Al Chipotle** £12.50  
Grilled Tiger prawns covered in a spicy chipotle sauce; served with some fresh salad on the side.
21. **Pollo Al Achiote** £12.50  
Chicken half roasted with Mayan spices, served with beans, potatoes, spinach and two corn tortillas on the side.
22. **Parrillada De Pollo** £12.50  
Grilled Chicken breast grilled and served with a slice of sausage, spring onions, beans, rice, pico de gallo, potatoes, spinach and three corn tortillas on the side.

23. **Pozole Green** £, £ £12.50  
Traditional Mexican stew, prepared with white corn & chicken, onions, lettuce, garlic, salt, pepper, green tomato and Serrano chillies - served with fried corn tortillas.
24. **Pescado A La Veracruzana** £13.00  
Sea bass gently cooked with tomatoes, olives, green peppers, onions and oregano - served with Mexican rice, potatoes, spinach and two corn tortillas on the side.
25. **Birria De Cordero** £13.50  
Chef's Special - Lamb shank marinated with Mexican beer, Ancho chillies, cinnamon, ginger and garlic and slow cooked till tender. Served with beans, rice and two corn tortillas on the side.
26. **Parrillada Mixta** £14.00  
Tender Rib-eye steak grilled and served with a slice of sausage, spring onions, beans, rice, pico de gallo, potatoes, spinach and three corn tortillas on the side.

### TEX-MEX DISHES

Mexican dishes adapted to the American palate by the Mexican settlers in Texas

27. **Burritos**  
One large flour tortilla wrap - filled with Mexican rice, beans, pico de gallo, sour cream, guacamole and mixed leaves salad. Served with a side of tortilla chips.  
- Vegetable Mix (V) £6.50  
- Tinga Chicken £7.00  
- Beef in chipotle sauce £8.00
28. **Chilli Challenge** £, £ £8.00  
Tex-Mex version of Picadillo in Mexico - minced meat and pinto beans with 5 different types of Mexican chillies: Arbol, Guajillo, Pasilla, Mulato, & Ancho - served with rice and two corn tortillas on the side.
29. **Fajitas**  
Chef's authentic recipe - Mexican style stir-fry of onions, green and yellow peppers, served hot with beans, salsa, pico de gallo and three corn tortillas on the side.  
- Veggie Option (V) £8.75  
- Chicken Fajita £9.75  
- Steak Fajita £10.75  
- Mixed Fajita (Chicken, Steak & Veg) £11.75

