

## ANTOJITOS

*The following dishes can be ordered simultaneously as a 'mini banquet' or individually to accompany each drink. Ideal to share with friends or for those moments when a light snack is the order of the day*

- TAMALES** (2) steamed corn husks, filled with corn maize and 'pollo con mole' (n), or 'puerco con salsa verde' **5.40**
- TAMALES COSTEÑOS** (2) corn maize filled with your choice of pork with morita chile, pollo pibil wrapped in a banana leaf, then steamed to perfection. **5.40**
- PESCADILLAS** (2) corn tortillas filled with spiced flaked fish, then deep fried until golden, and accompanied with a green tomatillo salsa **5.60**
- GUACAMOLE** (v) freshly prepared avocado dip served with corn tortilla chips and pico de gallo. **6.50**
- FLAUTAS** (4) rolled corn tortillas filled with chicken, deep fried & topped with lettuce and a green tomatillo salsa **7.20**
- TOSTADA** (1) crispy corn tortilla topped with beans lettuce and your choice of chicken or beef and garnished with tomato, avocado & salsa verde **4.80**
- PANUCHO** (1) corn tortilla topped with refried beans, shredded cochinita or pollo pibil and marinated red onion **4.80**

## LOS TACOS

- Served the authentic way - 2 flour or corn tortillas loaded with your choice of filling. All come with onion and cilantro.*
- TINGA** shredded chicken in tomatoes, onion & chipotle chile **5.60**
- COCHINITA o POLLO PIBIL** pork or chicken, cooked in a sauce of achiote & orange juice **pork - 6.20 / chicken - 5.60**
- POLLO CON MOLE** (n) (moh-lay) shredded chicken cooked in Mexico's most famous sauce. Over 20 ingredients including chocolate **5.60**
- The following are served with onion, cilantro and your choice of salsa roja or tomatillo, served on the side*
- PASTOR** marinated pork, served with chunks of pineapple **6.20**
- NOPALES** (v) tender cactus leaf with tomato, cilantro, onion, and jalapeño chiles **5.20**
- CARNITAS** marinated chopped slow cooked roast pork **6.20**
- BARBACOA** marinated chopped slow cooked lamb **8.80**
- ARRACHERA** beef marinated in beer, onion & garlic with a selection of secret spices **7.80**
- BISTEK** - grilled beef **7.20**
- CHOLIN** - grilled chicken breast **5.60**
- CAMPECHANO** chicken or beef with chorizo sausage **6.20**

## SIDES

- SALSAS PICANTES** four special salsas **2.70**
- CHILES TOREADOS** sautéed chiles **2.40**
- CEBOLLITAS** grilled spring onions with lime wedges **1.80**
- ORDEN DE TORTILLAS** extra corn / flour tortillas **1.00**

## PERFECT SHARING DISHES

*A great way to share with friends and family; the following dishes are some of the most popular.*

- MOLCAJETE 'MESTIZO'** Served for 2 or more the speciality of the house - our famous dish of beef or chicken or a combination of both, served in a volcanic stone bowl with chorizo, grilled spring onions, cilantro and avocado, plus your choice of salsa roja, tomatillo, mole (n) or chipotle chile, all accompanied with corn or flour tortillas.  
- per person **chicken 12.50 - beef 16.00 both 14.00 - vegetarian 9.80**
- TACO TRAY** Served for 2 or more - per person **14.00** when you really want tacos, this is the way to go - make your own tacos with your choice of 4 fillings, and guacamole, beans, pico de gallo, salsa roja, salsa verde, onion, cilantro and all served with warmed corn or flour tortillas.

(v) vegetarean (n) contain nuts

## ENTRADAS (Soups & Salads)

*All soups are served the authentic way with a fresh selection of authentic garnishes.*

- SOPA DE TORTILLA** (v) seasoned fresh tomato soup topped with fried corn tortilla strips, with a selection of dried chiles and sliced avocado on the side **6.50**
- CALDO XOCHITL** our 2nd favourite soup - chicken broth with vegetables and shredded chicken, garnished on the side with fresh avocado, cilantro, chopped onion and chipotle chile **6.50**
- ENSALADA DE NOPALES** (v) tender cactus leaf with tomato, cilantro, queso onion and jalapeño chiles, served on a bed of lettuce **7.50**
- ENSALADA MIXTA** lettuce, olives, sweet corn, avocado, onion, and tomatoes tossed with our chef's house dressing **natural 6.50 / w/ chicken breast 9.50**
- CEVICHE DE CAMARON** prawns marinated in lemon juice with onions, tomatoes, serrano chiles and fresh cilantro, served with avocado slices and fresh tortilla chips **8.80**

## PLATOS FUERTES (Main Courses)

- MOLE POBLANO** (n) (pr. mól-lay) boneless chicken breast served with a traditional mole sauce made with dried chiles, herbs, spices, almonds & much more, served with rice and beans **14.00**
- MOLE VERDE** chicken or pork in a traditional green mole sauce made of green chile, tomatillo, romain lettuce, epazote & pumpkin seeds, served with rice & beans **14.00**
- MIXIOTE DE CORDERO** shank of lamb marinated in Mexican spices, wrapped in a banana leaf and slowly cooked until tender, served with rice and corn tortillas **lamb 16.00 vegetables 9.80**
- ENCHILADAS DE MOLE** (n) 2 rolled corn tortillas stuffed with your choice of filling in a traditional 'mole' (n) sauce made with over 20 ingredients, including chocolate served with rice & beans **chicken 12.50 potato 9.80**
- ENCHILADAS VERDES o ROJAS** 2 rolled corn tortillas stuffed with your choice of filling, topped in a roja (red), or tomatillo (green) and served with rice and beans **chicken 12.50 potato 9.80**
- ENCHILADAS CANCUN** 2 rolled corn tortillas stuffed with your choice of filling in a traditional Mayan sauce made with achiote, orange juice garlic & onion, served with rice & beans **pork or chicken 12.50 potato 9.80**
- CHILES RELLENOS** poblano peppers stuffed with picadillo (spiced ground beef) lightly battered and sautéed in a tomato broth, served with rice & beans **picadillo (spiced ground beef) 12.80**
- POLLO TICUL** Yucatecan style chicken marinated in achiote, orange juice, garlic, cumin oregano & honey then wrapped in a banana leaf with onion, green peppers & tomatoes then baked and served with beans and corn tortillas **14.00**
- POLLO SINALOENSE** a half chicken marinated in Mexican spices and chiles, served with rice & beans **12.50**
- FILETE TAMPIQUENA** strips of finest beef fillet, accompanied by a chicken enchilada, guacamole, beans & rice **24.00**
- ARRACHERA** beef marinated in a secret recipe of spices and Mexican beer, onion & garlic served with sautéed potatoes, beans and sliced poblano pepper **16.00**

## POSTRES (Desserts)

- TAMALES DULCES DEL DIA** our chef's choice of 2 sweet tamale filled with a variety of sweet fillings - **perfect to share** (please check that our chefs choice is suitable for lactose allergy) **5.40**
- SORBETE** an ever changing selection of tropical fruit sorbets **3.50**
- MIXED FRUITS** a selection of fresh fruits in their natural juices sweetened with agave syrup **3.90**

A gratuity of 12.5% will be added to tables of 6 or more