

## 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 your choice of 'queso con rajas' (v), or 'puerco con salsa verde' **5.40**
- TAMALES COSTEÑOS** (2) corn maize filled with your choice of pork with morita chile, pollo pibil or beans & cheese (v), 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 chipotle & mayonnaise sauce **5.60**
- GUACAMOLE** (v) freshly prepared avocado dip served with tortilla chips and pico de gallo. **6.50**
- NACHOS - perfect to share** - corn chips topped with refried beans & melted cheese and sliced jalapeño peppers  
**the classic (v) 9.50 or chicken or chorizo 11.50**
- FLAUTAS** (4) rolled corn tortillas filled with chicken, deep fried then topped with shredded lettuce, green tomatillo salsa and sour cream **7.20**
- EMPANADAS** (v) an assortment of 4 corn pastries filled with cheese, potato or cuilitacoche or flor de calabaza, served with sour cream and salsa roja **7.60**
- QUESADILLAS MARQUEZA** 4 small corn or flour tortillas filled with cheese and served with a salsa verde. **6.20**  
**chicken tinga & cheese or rajas con crema & cheese 7.60**
- TOSTADA** (1) crispy corn tortilla topped with beans, lettuce and either chicken or beef and garnished with tomato, avocado & salsa verde topped with sour cream & queso fresco **4.80**
- JALADAS** (v) 4 fresh jalapeño chiles stuffed with cream cheese then breaded and deep fried and served with sour cream **6.80**
- QUESO FUNDIDO** velvety melted cheese to spoon into your warm flour tortillas, accompanied with pico de gallo  
**the classic (v) 7.80 or with chorizo or mushrooms 9.80**
- 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 soft flour or corn tortillas loaded with your choice of filling. All are served with onion and cilantro.*

- TINGA** shredded chicken in tomato, onion & chipotle chile **5.60**
- COCHINITA o POLLO PIBIL** melt in your mouth pork or chicken, cooked in a sauce of achiote & orange juice  
**pork - 6.20 / chicken - 5.60**
- RAJAS CON CREMA** (v) poblano pepper strips in a sweet corn & onion cream sauce **5.20**
- The following are served with onion, cilantro and a choice of salsa roja or tomatillo, served on the side*
- PASTOR** traditional Mexican marinated pork, served with chunks of pineapple **6.20**
- NOPALES** (v) tender cactus leaf with tomato, cilantro, onion, queso fresco 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 spicy chorizo sausage **6.20**

## SIDES

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

(v) vegetarean

## PERFECT SHARING DISHES

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

**MOLCAJETE 'MESTIZO'** the speciality of the house - our famous dish of beef or chicken or both, served in a volcanic stone bowl with cheese, chorizo, grilled spring onions, cilantro and avocado, plus your choice of salsa roja, tomatillo or chipotle chile, all accompanied with corn or flour tortillas. **Served for 2 or more - price per person**  
**chicken 12.50 - beef 16.00 - both 14.00 - vegetarian 9.80**

**TACO TRAY** 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 sour cream, all served with warmed corn or flour tortillas.  
**Served for 2 or more - price per person 14.00**

## 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 - 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) cactus leaf with tomato, cilantro, queso fresco, onion and jalapeño chiles, served on a bed of lettuce with our chef's house dressing **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)

- MIXIOTE DE CORDERO** shank of lamb or vegetables marinated in Mexican spices, wrapped in a banana leaf and slowly cooked until tender, accompanied with rice and corn tortillas  
**lamb 16.00 vegetables 9.80**
- CREPAS DE CUITLACOCHÉ** (v) (a Mexican speciality - known as Mexican truffles) thin crepe pancakes filled with black corn mushrooms, sautéed with onion, garlic, button mushrooms, serrano chile & sweet corn in a special Chef's white cheese sauce, served with grilled vegetables **12.00**
- ENCHILADAS VERDES o ROJAS** 2 rolled corn tortillas stuffed with your choice of filling, topped in a roja (red), or tomatillo (green), garnished with feta cheese and served with rice and beans  
**chicken 12.50 potato & cheese (v) 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 & cheese (v) 9.80**
- CAMARONES AL TAMARINDO** grilled prawns covered in a tamarind sauce served with rice and vegetables **14.50**
- CHILES RELLENOS** poblano peppers stuffed with your choice of picadillo (spiced ground beef) or cheese, lightly battered and sautéed in a tomato broth, served with rice & beans  
**cheese (v) 9.80**  
**picadillo (spiced ground beef) 12.80**
- FILETE TAMPIQUENA** strips of finest beef fillet, accompanied by a chicken enchilada, guacamole, rajas con crema, 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**
- FILETE ARRIERO** three beef medallions on a base of sautéed potatoes with a sauce of ground garlic, onion, chile verde & chile pasilla, served with steamed vegetables **19.50**

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