

## 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 a choice of 'queso con rajas' (v), or 'puerco con salsa verde' **5.40**

**TAMALES COSTEÑOS** (2) corn maize filled with a 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 corn tortilla chips and pico de gallo. **6.50**

**NACHOS** - perfect to share corn chips topped with refried beans & layers of 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**

**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**

**QUESO FUNDIDO** velvety melted cheese to spoon into your warm corn tortillas, accompanied with pico de gallo **the classic (v) 7.80 or with chorizo or mushrooms 9.80**

## LOS TACOS

*Served the authentic way - 2 corn tortillas loaded with your choice of filling. All are served with onion and cilantro.*

**TINGA** shredded chicken in tomatoe, 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**

**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**

**BISTEK** - grilled beef **7.20**

**CAMPECHANO** chicken or beef with spicy chorizo sausage **6.20**

## 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 a choice of salsa roja, tomatillo or chipotle chile, all accompanied with corn tortillas. **Served for 2 or more - 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 tortillas.

**Served for 2 or more - 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)

**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, accompanied with rice and corn tortillas **lamb 16.00 vegetables 9.80**

**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**

**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** half a 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, rajas con crema, beans & rice **24.00**

## POSTRES (Desserts)

**FLAN CASERO** a rich Mexican version of crème caramel **3.60**

**PASTEL DE QUESO y COCO** a baked cream cheese and coconut cheesecake, in a pool of fresh mango sauce **3.60**

**HELADOS** an ever changing selection of ice cream and tropical fruitsorbets **3.50**

**TAMALES DULCES DEL DIA** our chef's choice of 2 tamale filled with a variety of sweet fillings - **perfect to share 5.40** (please check that our chefs choice is suitable for wheat allergy)

## SIDES

**SALSAS PICANTES** four special salsas **2.70**

**ORDEN DE TORTILLAS** extra corn tortillas **1.00**

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

(v) vegetarian (n) contain nuts