

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

GUACAMOLE freshly prepared avocado dip served with corn tortilla chips and pico de gallo. **6.50**

FLAUTAS DE PAPA (4) rolled corn tortillas filled with potato, deep fried and topped with shredded lettuce and a green tomatillo salsa **7.20**

EMPANADAS (4) corn pastries filled with cuitlacoche or flor de calabaza and served with a salsa roja **7.60**

TOSTADA (1) crispy corn tortilla topped with beans, lettuce and garnished with tomato, avocado & salsa verde **4.80**

PANUCHO (1) corn tortilla topped with refried beans, sliced grilled poblano pepper & sweet corn then topped with marinated red onion **4.80**

LOS TACOS

All tacos are served with a red or green salsa, on 2 corn tortillas

FLOR DE CALABAZA (2) corn tortillas topped with courgette flowers and sweet corn. **5.20**

CUITLACOCHÉ (2) corn tortillas topped with black corn mushrooms (known as Mexican truffles) **5.20**

VEGETALES MIXTOS (2) corn tortillas topped with mixed grilled vegetables, served with onion & cilantro **5.20**

NOPALES (2) corn tortillas with tender cactus leaf with tomato, cilantro, onion, and jalapeño chiles **5.20**

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 served in a volcanic stone bowl with mixed grilled vegetables, 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. **Served for 2 or more - price per person - 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, of nopales, flor de calabaza, cuitlacoche and grilled vegetables and guacamole, beans, pico de gallo, salsa roja, salsa verde, onion and cilantro, all served with warmed corn or flour tortillas.

Served for 2 or more - price per person 14.00

PLATOS FUERTES (Main Courses)

MIXIOTE DE VEGETALES Mixed vegetables marinated in Mexican spices, wrapped in a banana leaf and slowly cooked until tender, accompanied with rice, beans and corn or flour tortillas **9.80**

ENCHILADAS DE PAPA (2) Rolled corn or flour tortillas stuffed with potato, smothered in a roja (red), tomatillo (green) or Cancun (achiote, orange juice, onion & garlic) sauce, served with rice & beans **9.80**

POZOLE Like in Guerrero, Mexico, we make this special dish consisting of fresh whole corn soup, garnished with shredded lettuce, radish, onion, avocado, chopped chile and lime quarters **12.50**

POSTRES (Desserts)

SORBETE an ever changing selection of fruit sorbets **3.50**

MIXED FRUITS a selection of fresh fruits in their natural juices, drizzled with agave syrup **3.90**

TAMALES DE DULCES Our chef's choice of 2 sweet tamales filled with a variety of sweet fillings - **perfect to share 5.40**

(please check on the Chef's tamal selection as suitable today, for vegan diners)

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 or flour tortillas **1.00**