

APERITIVOS Y SOPAS

🧱 TORTILLA CHIPS & SALSA

Bowl of warm tortilla chips, roasted tomatillo salsa and roasted tomato salsa £2.75

TOP SHELF GUACAMOLE

Avocados, tomatoes, red onions, coriander, jalapeño peppers and spices with a bowl of warm tortilla chips. Made fresh at your table, serves two £6.95

Tasting plate of citrus marinated tiger prawns, scallops, fresh fish, olives and capers & citrus marinated salmon with pico de gallo, roasted corn & chipotle chile served in corn tortilla shells £7.95

MACHACA QUESADILLAS

Toasted flour tortillas filled with melted oaxaca cheese & machaca beef £5.50

PUMPKIN SOUP

Spicy pumpkin soup with apple & cranberry salsa £4.95

Tacos al pastor, chicken fajita quesadillas, chili con queso, stuffed jalapeños and grilled beef, tiger prawn & vegetable skewers. Tasting platter to share £19.95

OAXACA QUESADILLAS CON HONGOS

Toasted flour tortillas filled with melted oaxaca cheese, wild mushrooms and peppers £5.50

EMPANADAS DE POLLO

Empanadas filled with chicken, roasted jalapeño peppers and oaxaca cheese £4.95

QUESADILLAS LAREDO

Grilled beef or chicken fajita and cheese in a toasted flour tortilla, served with fresh guacamole and sour cream £5.50

CHILI CON QUESO

Spicy melted cheese dip prepared with onions, jalapeños and roasted tomato salsa with a bowl of warm tortilla chips £5.50

ENSALADAS

CILANTRO CHICKEN SALAD

Fajita chicken with black beans, red pepper, monterey jack cheese and avocado tossed with a coriander-lime dressing £9.95

BUTTERNUT SALAD WITH CHIPOTLE HONEY VINAIGRETTE

Spinach, roasted butternut, caramelised onions, goat's cheese and sesame seeds with chipotle honey vinaigrette £9.95

CHICKEN PEANUT SALAD

Fajita chicken with green apples, tortilla strips and roasted walnuts tossed with a peanut vinaigrette £9.95

HONEY PRAWN SALAD

Grilled tiger prawns, water chestnut, mango, roasted walnuts and goat cheese crumbles tossed with a honey vinaigrette £10.95

ESPECIALIDADES Y POLLO

FIESTA GRILL

Tiger prawns, costillas, quail, beef and chicken fajitas. Served with flour tortillas, Mexican rice, guacamole, sour cream, pico de gallo and a choice of beans. Tasting platter to share £29.95

🗱 Fillet Portabella

Grilled prime British 220g fillet aged for 21 days and served with a portabella mushroom sauce. Served with potato confit and grilled asparagus with a chipotle aioli drizzle £26.95

CASCABEL RIBEYE

Grilled prime British 350g cowboy cut bone-in ribeye steak aged for 28 days and then basted with cascabel marinade. Served with potato confit and grilled asparagus with a chipotle aioli drizzle £24.95

FAJITAS

Chicken, beef or combination £15.95 Prawn £17.95 Served with flour tortillas, Mexican rice, guacamole, sour cream, pico de gallo and a choice of beans

CAMARON POBLANO ASADA

Grilled carne asada steak wrapped around a fresh poblano pepper filled with sautéed tiger prawns, mushrooms, onions and monterey jack cheese. Served on a bed of chimichurri sauce and Mexican rice £19.95

CARNE ASADA Y CAMARONES

Grilled steak topped with bacon-wrapped tiger prawns filled with Mexican oaxaca cheese and fresh jalapeño pepper slices. Served with Mexican rice and grilled courgettes £18.95

CAMARONES ESCONDIDOS

Grilled chicken breast stuffed with tiger prawns, topped with sautéed spinach and chipotle-wine sauce. Served with Mexican rice and creamed spinach and mushrooms £16.95

PISTACHIO PIPIAN LAMB RUMP

Grilled prime British lamb rump with a pumpkin seed crust served on a bed of pistachio pipian sauce. Served with potato confit and grilled asparagus £19.95

DEL MAR

PESCADO DEL DIA

Featuring a special fresh fish each day. Ask your waiter for today's selection £16.95

TOMATILLO AND GARLIC CAMARONES

Tiger prawns sautéed in tomatillo and garlic sauce served with coriander lime rice and a butternut and spinach salad with chipotle honey vinaigrette £17.95

TACOS, MEXICANOS Y ENCHILADAS

Stuffed poblano pepper with picadillo filling of ground beef, pork, almonds and raisins. Topped with ranchera sauce with Mexican rice and creamed spinach and mushrooms £14.95

🚒 Pescado Tacos

Fresh fish with marinated vegetables, fresco cheese and chipotle aioli in three soft corn tortillas. Served with coriander lime rice and grilled courgettes £13.95

Spicy pork with pineapple, tomatoes, pico de gallo and coriander in three soft corn tortillas. Served with Mexican rice and grilled courgettes £13.95

ENCHILADAS VERACRUZ

Soft corn tortillas with a filling of tender chicken breast, spinach and monterey jack cheese. Topped with tomatillo sauce, marinated Mexican vegetables and fresco cheese. Served with coriander lime rice and grilled courgettes

ENCHILADAS DEL MAR

Soft corn tortillas with a filling of tiger prawns, fresh fish and scallops topped with a chili de árbol cream sauce. Served with coriander lime rice and creamed spinach and mushrooms £16.75

TAMALE PLATTER

Traditional pork tamales topped with a pistachio pipian sauce. Served with Mexican rice and grilled courgettes £13.95

CHICKEN TACOS CASCABEL

Sautéed chicken in cascabel sauce with coriander, marinated onions and fresco cheese in three soft corn tortillas. Served with Mexican rice and grilled courgettes £13.95

Slow roasted pork with chipotle wine sauce and fresco cheese in three soft corn tortillas. Served with Mexican rice and grilled courgettes £13.95

Soft corn tortillas with a filling of tender chicken breast. Topped with a sweet, spicy chocolate sauce made with dried Mexican peppers. Served with Mexican rice and creamed spinach and mushrooms £14.95

ENCHILADAS DE PORTABELLA

Soft corn tortillas with a filling of portabella mushrooms and goat's cheese. Topped with chipotle portabella sauce. Served with coriander lime rice and creamed spinach and mushrooms £14.95

POSTRES

🧱 TEQUILA LIME CHEESECAKE WITH AVOCADO ICE CREAM Tequlia lime cheesecake with a passion fruit sauce and

avocado ice cream £5.95 MEXICAN BROWNIE

Chocolate and pecan nut brownie served on a sizzling skillet with Mexican brandy butter and vanilla or cinnamon ice cream £4.95

Traditional Mexican churros served with orange crème and spiced chocolate sauce £4.95

MEXICAN APPLE PIE

Mexican apple pie served on a sizzling skillet with Mexican brandy butter and vanilla or cinnamon ice cream £4.95

FLAN

A traditional Mexican custard with caramel sauce and fresh fruit salad £4.95