



# FOOD

## MENU

**MESTIZO**  
*Restaurant & Margarita Bar*

(v) vegetarian / (n) contains nuts / (d) contains dairy / (g) contains gluten  
A discretionary 12.5% service charge will be added to all bills.



## ANTOJITOS – Mexican Tapas

*Ideal to share with friends or for a light snack.*

**JALADAS** - (4) Fresh jalapeño chiles stuffed with cream cheese, breaded, deep fried and served with a coriander sauce. (v)(d)(g) £8.80

**TAMALES** – (2) Corn husks, filled with corn maize and a choice of: 'chicken mole' (n)(g), 'cheese with poblano peppers' (v)(d), 'pork in green sauce' *or* 'black beans' (v) then steamed until perfect. £9.40

**TAMALES COSTEÑOS** – (2) Corn masa filled with your choice of: 'pork & morita chile', 'vegan protein & morita chile' *or* 'chicken pibil' wrapped in a banana leaf & steamed to perfection. £9.40

**PESCADILLAS** – (2) Corn tortillas filled with spiced flaked fish, then deep fried until golden and accompanied with a chipotle & mayonnaise sauce. £8.20

**FLAUTAS** - (4) Rolled corn tortillas filled with your choice of: 'chicken' *or* 'potato & cheese', (v) deep fried then topped with shredded lettuce, a tomatillo sauce, sour cream & scattered with queso fresco. (d) £11.50

**EMPANADAS** - An assortment of 4 corn pastries filled with a choice of: 'cheese', 'vegan tinga', 'cuitlacoche' *or* 'courgette flower'. Served with sour cream and red sauce. (v)(d) £11.50

**TOSTADA** – (2) Crispy corn tortilla topped with refried beans, lettuce, a choice of filling: 'vegetarian', 'vegan', 'chicken' *or* 'beef' and garnished with pico de gallo, sour cream & queso fresco. (d) £8.80

**GUACAMOLE (v)** - Freshly prepared avocado dip served with tortilla chips and pico de gallo. £10.50

**NACHOS** - Perfect to share! - Corn chips topped with refried beans & layers of melted cheese, pico de gallo and sliced jalapeño peppers. (v)(d) £12.50 + *Add Chicken or Chorizo £2.00*

**QUESO FRITO** - (4) Fried breaded cheese sticks in a pool of tomatillo sauce topped with coriander, onion & sesame seeds served with flour tortillas. (v)(d)(g) £11.50

**PANUCHO** - Corn tortilla topped with refried beans, a choice of: 'chicken pibil', 'vegan pibil' *or* 'shredded cochinita' & marinated red onion. £6.80

## ENSALADAS/SALADS

**ENSALADA NOPALES** – Tender cactus leaf with tomato, coriander, queso fresco and onion. All served on a bed of lettuce. (v)(d) £11.50

**ENSALADA MIXTA** – Our house salad of mixed green leaves, lettuce, tomatoes, onion, cucumber & avocado, with your choice of dressings. (v) £ 9.50 + *Add Chicken breast £3.50*

### SALAD DRESSINGS

- 'House' - olive oil + apple cider vinegar + mustard
- 'Balsamic' - balsamic vinegar + oregano + olive oil

## CEVICHE

*Served with two tostadas & totopos.*

**CEVICHE VERDE** - Fresh seabass or prawns ceviche in a sauce of tomatillo, coriander, avocado, tropical fruits and jalapeños. Topped with sliced cucumber. £16.50

**CEVICHE ROJO** - Fresh seabass or prawns ceviche in a sauce of tomatoes, olives and garlic, garnished with fresh coriander leaves. £16.50

**CEVICHE BLANCO** - Fresh seabass or prawn ceviche marinated in lime juice with onions, green chiles, habanero and oregano. £16.50

# LOS TACOS

Pick one filling of your choice, served with 5x12cm tortillas: corn or flour(g)  
Classic - £15.00 / Gourmet - £18.00

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**CHOLIN** - Grilled chicken breast.

**CAMPECHANO** - Chicken with chorizo.

**TINGA** - Shredded chicken with tomatoes, onions & chile chipotle. Topped with queso fresco. (d)

**POLLO PIBIL** - Cooked in a sauce of achiote & orange juice. Topped with marinated red onion.

**POLLO CON MOLE** - (Moh-lay) Shredded chicken cooked in Mexico's most famous sauce. Up to 25 ingredients including chocolate, peanuts and topped with queso fresco ranchero. (n)(d)(g)

**ALAMBRE** - Cubes of grilled chicken with diced red and green peppers, onion and cheese. (d)

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**BISTEK** - Grilled beef.

**CAMPECHANO** - Beef with chorizo.

**ARRACHERA** - Marinated beef in beer, onion, garlic and secret spices. (g)

**ALAMBRE** - Cubes of grilled beef with diced red and green peppers, onion and cheese. (d)

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**BARBACOA** - Marinated slow cooked lamb.

**CARNITAS DE PATO** - Marinated slow cooked roast duck.

**RIB EYE** - The best cut enjoyed just like in Mexico!

**PULPO** - Tender octopus cooked in onion and chile Guajillo.

**BAJA STYLE SHRIMP** - Breaded shrimp served with chipotle mayo. (d)(g)

**CAMARONES EN SALSA** - Pan sautéed prawns in a choice of sauce: 'Tamarind', 'Arriero' or 'Tequila'.(d)(g)

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**NOPALES** - Grilled tender cactus leaf with tomato, coriander, onion and jalapeño chiles.

**CUITLACOCHÉ** - Black corn mushrooms, onion, button mushroom, sweetcorn, garlic & serrano chile.

**FLOR DE CALABAZA** - Courgette flower with sweetcorn, diced courgette onion & garlic.

**RAJAS CON CREMA** - Poblano pepper strips, courgette, sweet corn and onion cooked in a cream sauce. Topped with queso fresco. (v)(d)

**VEGAN TINGA** - Plant based "chicken" with tomatoes, onions and chile chipotle (v).

**VEGAN PIBIL** - Melt in your mouth plant based "chicken", cooked in a sauce of achiote and orange juice and topped with marinated onion (v)

**VEGAN MOLE** - (Moh-lay) Vegan protein cooked in Mexico's most famous sauce. Up to 25 ingredients including chocolate, peanuts and topped with queso fresco ranchero. (n)(d)(g)

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**COCHINITA PIBIL** - Cooked in a sauce of achiote & orange juice. Topped with marinated red onion.

**CARNITAS** - Marinated slow cooked roast pork.

**PASTOR** - Mexican marinated pork, served with chunks of pineapple.

**CHORIZO** - Spicy Spanish sausage, diced and grilled.

## PARA COMPARTIR / SHARING DISHES

*A great way to share with friends & family.  
Our most popular dishes.*

**TACO TRAY - MAIN COURSE** - *When you really want tacos, this is the way to go!* - Make your own tacos with your choice of 4 fillings, and jalapeño peppers, beans, pico de gallo, red sauce, green sauce, onion, coriander and sour cream (d). Served with 5 warmed corn or flour (g) tortillas. Served for 2 or more. Price per person - Classic £19.00 | Gourmet choice + £2.00

**MOLCAJETE 'MESTIZO'** - *The speciality of the house* - Your choice of filling served in a volcanic stone bowl with cheese, chorizo, grilled spring onions, coriander and cactus. Plus your choice of 'red', 'tomatillo' or 'mole' sauce. (n)(g) All accompanied with 5 warmed corn or flour (g) tortillas. Served for 2 or more. Price per person - Chicken £19.00 / Beef £19.00 / Mixed £22.00 / King prawns £22.00 / Octopus £22.00 / Vegetables £19.00

## SOPAS/SOUPS

**SOPA DE TORTILLA** - Seasoned fresh tomato soup with fried corn tortilla strips, accompanied with sour cream, dried chiles, queso fresco and sliced avocado. (v)(d) £9.50

**CALDO XOCHITL** - Chicken broth with vegetables and shredded chicken with fresh avocado, fresh coriander, chopped onion and chipotle chile on the side. £10.50

**POZOLE** - A fresh whole corn soup, traditionally from Guerrero, Mexico, garnished with shredded lettuce, radish, onion, avocado, chopped chile and lime quarters. £12.50 + *Add Chicken £2.00*

**BIRRIA** - Traditional beef broth, made with spices and chillies, served with rice, coriander and onion, chopped chili. Served with corn or flour (g) tortillas. (g) £15.50

## SIDES/EXTRAS

### **PICO DE GALLO**

Chopped tomato, onion, coriander & lime. £2.50

### **QUESO FRESCO**

Fresh Mexican style cheese. £2.50

### **TOPPINGS MIX**

A selection of our favourites toppings. £6.80

### **TORTILLAS**

5 x Corn *or* Flour (g) Tortillas. £2.00

### **BEANS**

Black Refried *or* Whole £3.50

### **CHILES TOREADOS**

Sautéed chillies. (v) £3.40

### **SALSAS PICANTES** 🔥🔥🔥

Selection of our special spicy sauces. (v) £4.50

### **CEBOLLITAS**

Grilled spring onions with lime wedges. (v) £3.40

### **RICE**

Portion of white rice £3.50

## PLATOS FUERTES / MAIN DISHES

*All main courses are accompanied with rice plus your choice of – beans, sautéed potato or vegetables.*

**MOLE POBLANO** - (Pr. móh-lay) Boneless chicken breast served with a traditional mole sauce made with up to 25 ingredients including chocolate, peanuts, dried chiles,... and topped with queso fresco ranchero. (n)(d)(g) £19.00

**MIXIOTE DE CORDERO** - Lamb shank marinated in Mexican spices, wrapped in a banana leaf and steamed until tender. £28.00

**CREPAS DE FLOR DE CALABAZA** - Crepes filled with courgette flowers, sweetcorn, diced courgette and onion, in our chef's special red sauce. Topped with a cheese gratin. (v)(d)(g) £18.00

**CREPAS DE CUITLACOCHÉ** - (Mexican truffles) Crepes filled with black corn mushrooms, sautéed with onion, garlic, button mushrooms, serrano chile & sweet corn in a special Chef's white cheese sauce.(v)(d)(g) £18.00

**CHILE RELLENO** - Poblano pepper stuffed with 'picadillo (minced beef)' *or* 'Oaxaca cheese' (d), lightly battered and sautéed in a tomato broth. (g) £18.00

**ENCHILADAS DE MOLE** - Two rolled corn tortillas stuffed with your choice of filling: 'chicken', 'potato & cheese', 'vegan protein' *or* 'vegetables' in a traditional 'mole' sauce. made with up to 25 ingredients, including chocolate. Topped with sour cream & queso fresco. (n)(d)(g) £19.00

**ENCHILADAS VERDES *or* ROJAS** - Two rolled corn tortillas stuffed with your choice of filling: 'chicken', 'potato & cheese', 'vegan protein' *or* 'vegetables', topped in a 'red' *or* 'green tomatillo' sauce, garnished with sour cream and queso fresco ranchero. (v)(d) £18.00

**ENCHILADAS CANCUN** - Two rolled corn tortillas stuffed with your choice of filling: 'pork', 'chicken', 'potato & cheese' (d), 'vegan protein' *or* 'vegetables' (v) in a traditional Mayan sauce made with achiote, orange juice and tomato. £18.00

**CAMARONES EN SALSA** - Pan sautéed prawns in a choice of sauce: 'Tamarind', 'Arriero' *or* 'Tequila'. (d)(g) £26.00

**POLLO NEGRO** – Chicken with cuitlacoche (Mexican truffles), sweetcorn, onion & garlic. Topped with a gratinated cheese sauce. (d)(g) £19.00

**POLLO ARRIERO** - Three chicken medallions on a tower of sautéed potatoes, wrapped in steamed vegetables with a sauce of chopped garlic, onion and chile Guajillo. (d) £22.00

**FILETE ARRIERO** - Three beef medallions on a tower of sautéed potatoes, wrapped in steamed vegetables with a sauce of chopped garlic, onion and chile Guajillo. (d) £28.00

**FILETE TAMPIQUENA** - Grilled beef fillet accompanied by a chicken enchilada, guacamole and rajas con crema. Garnished with queso fresco ranchero. (d) £35.00



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