

# FOOD menu vegan



(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.

TAMALES - (2) Corn husk filled with corn maize and black beans (v) then steamed until perfect. £9.40

*TAMALES COSTEÑOS -* (2) Corn masa filled with vegan protein & morita chile wrapped in a banana leaf and steamed to perfection. £9.40

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

*FLAUTAS -* (4) Rolled corn tortillas filled with potato, deep fried then topped with shredded lettuce and green tomatillo sauce. £11.50

*EMPANADAS -* (4) An assortment of corn pastries filled with a choice of: 'vegan tinga', 'cuitlacoche' or 'flor de calabaza'. Served with red sauce. £11.50

*TOSTADA -* (2) Crispy corn tortilla topped with vegan protein, refried beans, lettuce, vegetables. Garnished with tomato, avocado & green sauce. £8.80

**PANUCHO -** Corn tortilla with vegan pibil, refried beans, sliced grilled vegetables. Topped with marinated red onion. £6.80

FRIJOLILLAS - (2) Corn tortillas filled with black beans, deep fried until golden. £5.80

### 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

#### Choose your salad dressing:

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

### SOPA/SOUP

SOPA DE TORTILLA - Seasoned fresh tomato soup with fried corn tortilla strips, accompanied with dried chiles and sliced avocado on the side. £9.50

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

@mestizo\_chelsea

# LOS TACOS

#### Pick one filling of your choice, served with 5x12cm tortillas: corn or flour(g)

Vegetables - £15.00

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

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

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

VEGAN TINGA - Vegan protein with tomatoes, onions and chile chipotle.

**VEGAN PIBIL** - Vegan protein in a sauce of achiote and orange juice and topped with marinated onion.

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

### 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 vegan fillings, along with jalapeño peppers, beans, pico de gallo, red sauce, green sauce, onion and coriander. Accompanied with 5 warmed corn or flour (g) tortillas. Served for two people or more. Price per person £19.00

#### MOLCAJETE 'MESTIZO' - The speciality of the house.

A volcanic stone bowl with mixed grilled vegetables, grilled spring onions, coriander and cactus. Plus your choice of 'red', 'tomatillo' *or* 'mole' (n)(g) sauce. Accompanied with 5 warmed corn or flour (g) tortillas. Served for two people or more. Price per person £19.00

# PLATOS FUERTES / MAIN DISHES

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

*MIXIOTE DE VEGETALES* - Mixed vegetables marinated in Mexican spices and gently cooked until tender. £28.00

**ENCHILADAS DE MOLE (n)** - Two rolled corn tortillas stuffed with your choice of: 'vegan protein', 'potato' **or** 'vegetables' in a traditional 'mole' sauce made with up to 25 ingredients, including chocolate and peanuts. £19.00

**ENCHILADAS VERDES** - Two rolled corn tortillas stuffed with 'vegan protein', 'potato' **or** 'vegetables' . Topped in a 'green tomatillo' sauce. £18.00

**ENCHILADAS ROJAS** - Two rolled corn tortillas stuffed with 'vegan protein', 'potato' **or** 'vegetables'. Topped in a 'red tomato' sauce. £18.00

**ENCHILADAS CANCUN** - Two rolled corn tortillas stuffed with 'vegetables', 'vegan protein' **or** 'potato', in a traditional Mayan sauce made with achiote, orange juice and tomato. £18.00

### SIDES/EXTRAS

*PICO DE GALLO* Chopped tomato, onion, coriander & lime. £2.50 TOPPINGS MIX A selection of our favourites toppings. £6.80 **RICE** Portion of white rice £3.50

*TORTILLAS* 5 x Corn *or* Flour (g) Tortillas. £2.00 BEANS Black Refried / Whole £3.50 CHILES TOREADOS Sautéed chillies. (v) £3.40

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

#### POSTRES/DESSERTS

SORBETES -Tropical fruit sorbets 'tequila', 'lime', 'passion fruit' or mango' £6.20

MIXED FRUITS - A selection of fresh fruits in their natural juices drizzled with agave syrup £4.20

TAMAL - Our chef's special strawberry tamal. £5.80



