

WELCOME TO OUR 'ENCHILADAS' FESTIVAL AT MESTIZO

ANTOJITOS – Starters – Soups - Salads

TAMALES: 2 steamed corn husks, filled with masa and your choice of “pollo con mole”, “queso con rajas”, or “puerco con salsa verde”. **5.40**

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

CLASSIC NACHOS: corn chips with refried beans topped with layers of melted cheese and sliced jalapeño peppers. *the classic:* **9.50** *with chicken or chorizo:* **11.50**

QUESADILLAS – EMPANADAS: assortment of 4 corn pastries filled with cheese, potato, chicken and beef, served with sour cream and salsa roja. **7.20**

JALADAS: 4 jalapeño peppers stuffed with cream cheese, served with sour cream. **6.80**

QUESO FRITO: fried breaded cheddar cheese in a pool of green tomatillo salsa topped with cilantro, onion and sesame seed. **7.60**

QUESO FUNDIDO: velvety melted cheese to spoon in your warm flour tortillas, served with pico de gallo. *the classic:* **7.80** *with chorizo or mushrooms:* **9.80**

MIXED ANTOJITOS PLATTER: assortment of one flauta, quesadilla, jalada, and tamal each. **per person: 8.20**

SOPA DE TORTILLA: seasoned, fresh tomato soup with fried corn tortilla strips, sour cream, dried chile and sliced avocado. **5.80**

CALDO XOCHITL: you can call it our No. 2 - chicken broth with vegetables and shredded chicken, garnished with fresh avocado, cilantro, onion and chipotle chile. **6.50**

ENSALADA DE NOPALES: tender cactus leaf with tomato, cilantro, queso fresco, onion and jalapeño chiles, served on a bed of lettuce. **6.50**

ENSALADA MIXTA: lettuce, cucumber, olives, corn, avocado, tomatoes and onions tossed with house dressing. **6.50** – with chicken breast **9.50**

CEVICHE DE CAMARON: prawns marinated in lemon juice with chopped onions, tomatoes, serrano chiles and fresh cilantro, served with avocado slices and tortilla chips. **8.80**

PLATOS FUERTES - Main Courses

All 'enchiladas' dishes can be adapted for vegetarian option of potato & cheese, carrots and courgette

ENCHILADAS DE GALLINA AL POBLANO: shredded chicken cooked and wrapped in corn tortillas, smothered in the sauce of poblano pepper, onion, garlic, coriander and feta cheese served with rice & beans. **12.50**

ENCHILADAS VERDES TRADICIONALES: shredded chicken breast cooked and wrapped in corn tortillas and smothered in a traditional green sauce of tomatillo, onion, garlic, serrano chillies and coriander, decorated with feta cheese and sliced red onion, served with rice & beans. **12.50**

ENCHILADAS DIVORCIADAS: shredded chicken breast wrapped in corn tortillas, smothered in a red salsa of chipotle chile, tomato, onion and garlic and a green salsa of serrano chile, s tomatillo, onion, garlic and coriander decorated with sour cream, feta cheese, chopped onion and parsley, served with rice & beans. **13.00**

ENCHILADAS POTOSINAS (V): a dough of corn masa mixed with guajillo chile, pressed in a tortilla press and filled with a mild and mature cheese gently fried until golden and presented on a bed of lettuce topped with onion, feta cheese and avocado, served with rice & beans. **11.50**

Please inform your waiter if you suffer from any allergies or food intolerances
Some products may contain nuts.

ENCHILADAS PACHUQUEÑAS: shredded chicken breast cooked and wrapped in corn tortillas, covered with a sauce of peanuts, poblano chile, onion, garlic, sour cream and chicken broth, decorated with lettuce, feta cheese, and sour cream, served with rice & beans. **14.00**

ENCHILADAS DE CHAMPIÑONES (V) : corn tortilla with a mushroom, onion, garlic and parsley filling, and topped with a sauce of guajillo chile, onion, garlic, tomatillo and cloves, decorated with sour cream and feta cheese and served with rice & beans. **10.50**

ENCHILADAS DE FLOR DE CALABAZA: shredded chicken breast wrapped in corn tortillas, topped with a sauce of onion, garlic, carrot, leek, chile and courgette flowers decorated with red pepper strips, courgette flower and coriander and served with rice & beans. **12.50**

ENCHILADAS YUCATECAS: shredded pork wrapped in corn tortillas topped with a pibil sauce of guajillo and arbol chile, onion, garlic, oregano, cumin, achiote, (annatto seeds) and orange juice, garnished with avocado, sliced red onion and served with rice & beans. **12.50**

ENCHILADAS PURÉPECHA: sauted shredded chicken breast cooked with potato and carrots, wrapped in corn tortillas, topped with a sauce of guajillo chile, onion, garlic, chicken broth and oregano, garnished with feta cheese, chopped onion and lettuce and served with rice & beans. **14.00**

ENCHILADAS BORRACHAS: shredded lamb or beef in corn tortillas, topped with a salsa of beer, tequila, tomatillo and pasillo chile, decorated with chopped onion and feta cheese, served with rice & beans. **16.00**

ENCHILADAS DE MOLE POBLANO: shredded chicken wrapped in corn tortillas, topped with a traditional 'mole' sauce (pronounced mól-lay) made of dried chiles, herbs, spices, almonds, chocolate and more secret ingredients, served with rice & beans. **12.50**

PLUS, A FEW FAVOURITES FROM OUR A LA CARTE MENÚ

FILETE TAMPIQUEÑA: strip of beef fillet accompanied by a chicken enchilada, guacamole, refried beans and rice. **24.00**

CAMARONES AL TEQUILA: king prawns covered in a tequila and guajillo chile cream sauce, served with rice and vegetables. **12.50**

MOLCAJETE MESTIZO: 'our speciality' – our famous dish of beef, chicken or combination (or vegetarian) served in a volcanic stone bowl with cheese, chorizo, spring onion, cilantro and avocado with a choice of salsa roja, tomatillo, mole or chipotle. **served for 2 or more – per person**
vegetarian: **9.80** - chicken: **12.50** - beef: **16.00** - mixed: **14.00**

TACO TRAY: when you really want tacos, make your own with a choice of fillings, plus guacamole, beans, pico de gallo, salsa roja, salsa verde, onion, avocado, chopped chiles and lime.
served for 2 or more – per person 14.00

MEDALLONES CRIOLLOS: grilled beef medallions topped with melted cheese, then served with your choice of salsa: - tomatillo or chipotle, served with beans & rice. **19.50**

POLLO SINALOENSE: charcoal grilled melt in your mouth half chicken marinated in Mexican chillies and spices served with rice & beans. **12.50**

POSTRES – Desserts

CREPAS DE CAJETA: crepes, topped with a caramel sauce, walnuts and served with vanilla ice cream. **4.20**

FLAN CASERO: a rich Mexican version of crème caramel – delicious. **3.60**

PASTEL DE QUESO Y COCO: cheese and coconut cake drizzled with a fresh mango coulis. **3.60**

BUÑUELOS: thin crispy dough fritters drizzled with a sugar cane syrup. **3.20**

HELADOS: an ever changing selection of ice creams and tropical fruit sorbets. **3.50**

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A discretionary gratuity of 12.5% will be applied to tables of six or more