

# ~~OGUKQ~~ £20.00 Set Menu (plus service)

## TO START – choose from

**TAMALES:** (2) steamed corn husks, filled with corn maize and 'queso con rajas' (cheese & strips of poblano pepper) (v)

**PESCADILLAS:** (2) corn tortillas filled with spiced flaked fish, then deep fried until golden, & accompanied with a chipotle & mayonnaise sauce

**PANUCHO:** (1) a corn tortilla topped with refried beans, shredded cochinita and marinated red onion

## MAIN COURSE – choose from

**TACO TRAY:** make your own tacos with the following 4 fillings. (tinga, cochinita, barbacoa & carnitas), plus guacamole, beans, pico de gallo, salsa roja, salsa verde, onion, cilantro & sour cream. *(served for 2 or more – please sit together)*

**CHILE RELLENOS:** poblano pepper stuffed with picadillo (chile spiced ground beef), lightly battered and sautéed in a tomato broth, served with rice & beans

**ENCHILADAS ROJAS:** (v) 2 rolled corn tortillas stuffed with potato & cheese and topped with a red sauce, garnished with feta cheese & served with rice & beans

**POLLO AL TEQUILA:** chicken breast covered in a tequila & guajillo chile cheese sauce, served with rice & vegetables

## DESSERTS – choose from

**HELADOS o SORBETES:** a changing selection of ice cream and tropical fruit sorbets

(n) contains nuts (v) vegetarian (all dishes subject to change)

## **OGUKO £25.00 Set Menu** (plus service)

### **TO START – choose from**

**SOPA DE TORTILLA:** (v) seasoned fresh tomato soup topped with fried corn tortilla strips, with a selection of sour cream, dried chiles & sliced avocado on the side

**TAMALES COSTEÑOS:** (2) corn maize filled with your choice of 'pork with morito chile', wrapped in a banana leaf, then steamed to perfection

**ENSALADA DE NOPALES:** (v) tender cactus leaf with tomato, cilantro, queso fresco, onion & jalapeño chile, served on a bed of lettuce with our chefs' house dressing

**QUESADILLA MARQUEZA:** 3 small corn tortilla filled with tinga & cheese

### **MAIN COURSE – choose from**

**MOLCAJETE MESTIZO:** our famous dish of chicken & beef, served in a volcanic stone bowl with cheese, chorizo, grilled spring onion, cilantro and avocado plus a choice of salsa roja, tomatillo, mole, (n) or chipotle. *(served for 2 or more – please sit together)*

**MOLE VERDE:** chicken or pork in a traditional green mole sauce made of green chile, tomatillo, romain lettuce, epazote & pumpkin seeds, served with rice & beans

**ARRACHERA:** beef marinated in a secret recipe of spices and Mexican beer, onion & garlic served with sautéed potatoes, beans & sliced poblano pepper

**MIXIOTE DE CORDERO:** shank of lamb, marinated in Mexican spices, wrapped in a banana leaf & slowly cooked until tender, accompanied with rice and corn tortillas

**ENCHILADAS CANCUN:** (v) 2 rolled corn tortillas stuffed with potato & cheese, in a traditional Mayan sauce made with achiote, orange juice, garlic & onion, served with rice & beans

### **DESSERTS – choose from**

**FLAN CASERO:** a rich Mexican version of crème caramel – perfecto!

**HELADOS y SORBETE:** an ever changing selection of ice cream & tropical fruit sorbets

(n) contains nuts (v) vegetarian (all dishes subject to change)

## **OGUNKO £30.00 Set Menu** (plus service)

### **TO START – choose from**

**MIXED ANTOJITOS PLATTER:** an assortment of one chicken flauta, one cuitlacoche empanada, one jalada & one tamal de puerco con salsa verde served with sour cream & salsa verde.

**JALADAS:** 4 fresh jalapeño chiles stuffed with cream cheese then breaded & deep fried & served with sour cream

**FLAUTAS:** (4) rolled corn tortillas filled with chicken, deep fried then topped with shredded lettuce, green tomatillo salsa and sour cream

### **MAIN COURSE – choose from**

**FILETE ARIERO:** three beef medallions on a base of sautéed potatoes with a sauce of garlic, onion, chile verde & chile pasilla, served with steamed vegetables

**POLLO TICUL:** Yucatecan style chicken marinated in achiote & orange juice, garlic, cumin, oregano & honey then wrapped in a banana leaf with onion, green peppers & tomatoes then baked and served with beans & corn tortillas

**CAMARONES AL TAMARINDO:** grilled prawns in a tamarind sauce served with rice & vegetables

**CREPAS DE CUITLACOCHÉ (v) :** thin crepe pancakes filled with black corn mushrooms, (known as Mexican truffles) sautéed with onion, garlic, button mushrooms, Serrano chile & sweet corn in our chefs' special white cheese sauce, served with grilled vegetables

### **DESSERTS – choose from**

**CREPAS DE CAJETA:** thin crepes topped with a caramel sauce, chopped walnuts & served with vanilla ice cream

**TAMALES DULCES DEL DIA:** our chefs choice of 2 sweet tamale filled with a variety of sweet fillings

**PASTEL LA CASA:** our chefs choice of the day

- Also included is a choice of an extra side of salsas picante or chiles toreados or cebollitas -

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