

MENU 1

£24.00 (per person)

GUACAMOLE / SALSA & CHIPS

Freshly prepared and waiting at the table. (v)

SOPA PURAPECHA: a black bean soup with fried tortilla strips, sour cream & avocado slices. (v)

or

ENSALADA TRICOLOR: a mixed salad of lettuce, cucumber, olives, avocado, tomatoes, sweet corn & onion tossed in a house dressing. (v)

or

TAMAL: steamed corn husk, filled with corn masa & your choice of 'pollo con mole, (n) 'queso y rajas' (v) or 'puerco con salsa verde'

POLLO CON MOLE: (pronounced mól-lay) boneless chicken breast served with a traditional sauce made of dried chiles, herbs, spices, almonds, chocolate, peanuts & more secret ingredients, served with rice & beans. (n)

or

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

or

ENCHILADAS: 2 rolled corn tortilla stuffed with cheese & potato, smothered in salsa roja, tomatillo or mole, garnished with feta cheese, served with rice & beans (v)

HELADO o SORBETE: an ever changing selection of ice creams & sorbets.

DRINKS FOR CHRISTMAS AT MESTIZO & 'DOWNSTAIRS'

SANGRIA PITCHER: £19.00 (2 pint)

MARGARITA PITCHER: £32.00 (2 pint)

(v) vegetarean (n) contains nuts

MENU 2

£29.00 (per person)

GUACAMOLE / SALSA & CHIPS

Freshly prepared and waiting at the table. (v)

MIXED ANTOJITOS PLATTER: an assortment of one flauta, quesadilla, pescadilla & tamal per person.

or

SOPA DE TORTILLA: traditional hope made Mexican tomato soup, garnished with avocado, fried tortilla strips, sour cream & dried chile. (v)

or

ENSALADA DE NOPALES: tender cactus leaf with tomato, cilantro, queso fresco, onion, & jalapeño chiles served on a bed of lettuce. (v)

MOLCAJETE MESTIZO: speciality of the house: our famous dish of beef or chicken, or both, served in a volcanic stone bowl with cheese, chorizo, spring onion, cilantro & avocado and a choice of salsa roja, tomatillo, mole, (n) or chipotle. (+ veg. option)

Minimum 2 people – please sit together

or

MIXIOTE DE CORDERO: slow cooked shank of lamb marinated in Mexican spices, wrapped in a banana leaf & slowly cooked until tender, served with rice. (+ veg. option)

or

CAMARONES AL TIKIN XIC: (Mayan speciality) grilled prawns covered in a achiote, tomatoe & orange juice sauce, served with rice & vegetables.

PASTEL DE LA CASA: our chef's choice of a special cake for the 'Festive Season'

or

BUNUELOS: thin crispy dough fritters drizzled with a sugar cane syrup.

ENJOY MEXICAN BEERS, WORLD WINES, COCKTAILS, CHAMPAGNE & A LARGE SELECTION OF TEQUILA

MENU 3

£34.00 (per person)

GUACAMOLE / SALSA & CHIPS

Freshly prepared and waiting at the table (v)

PANUCHO: a corn tortilla topped with refried beans, cochinita pibil (pork) & marinated red onion.

or

SOPA DE FLOR DE CALABAZA: a cream of pumpkin flower soup with sweet corn and cheese. (v)

or

ENSALADA DE CAMPESINA: our 'peasants' salad of lettuce, chick peas, sliced red onion, cheese, coriander, and quartered hard boiled eggs tossed in a lemon vinaigrette dressing. (v)

CAMARONES AL TAMARINDO: prawns covered in a tamarind salsa & served with rice & vegetables.

or

MEDALLONES MESTIZO A LAS 2 SALSAS: Medallions of prime beef served with 2 sauces - morita chile and a cheese sauce, served with rice.

or

PAVO CON MOLE: (pronounced mól-lay) slices of tender turkey breast served with a traditional sauce made of dried chiles, herbs, spices, almonds, chocolate, peanuts & more secret ingredients, served with rice & beans. (n)

or

CREPAS DE CUITLACOCHÉ: thin crepe pancakes filled with black corn mushrooms (Mexican Truffles) sautéed with onion, garlic, button mushrooms, serrano chile & sweet corn in a chef's white cheese sauce, served with vegetables. (v)

PASTEL DE QUESO y COCO: cheese & coconut cake in a pool of fresh mango coulis.

or

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