

# Welcome to our 3rd 'Mole' and 'Dia de Los Muertos' Festival at Mestizo

## ANTOJITOS - Starters

**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**

**SOPA DE TORTILLA:** (V) seasoned, fresh tomato soup with fried corn tortilla strips, sour cream, sliced avocado and dried chile **5.50**

**GUACAMOLE:** (V) freshly prepared avocado dip served with tortilla chips and pico de gallo **5.50**

**CLASSIC NACHOS:** corn chips with refried beans topped with layers of melted cheese and sliced jalapeño peppers **the classic (V) 8.50 with chicken or chorizo 10.50**

**FLAUTAS:** 4 crispy fried rolled tortillas, filled with chicken, and topped with lettuce, sour cream and green tomatillo salsa **5.60**

**QUESADILLAS – EMPANADAS:** assortment of 4 corn pastries filled with cheese, potato, chicken and beef, served with sour cream and salsa roja **5.60**

**JALADAS:** (V) 4 jalapeño peppers stuffed with cream cheese, served with sour cream **6.80**

**QUESO FRITO:** (V) fried breaded cheddar cheese in a pool of green tomatillo salsa topped with cilantro, onion and sesame seed **7.20**

**QUESO FUNDIDO:** (V) velvety melted cheese to spoon in your warm flour tortillas, served with pico de gallo **the classic 6.50 with chorizo or mushrooms 8.80**

**ENSALADA NOPALES (V)** tender cactus leaf with tomato, cilantro, queso fresco, onion & jalapeño chile, served on a bed of lettuce **6.50**

**CEVICHE DE CAMARON:** prawns marinated in lemon juice with chopped onions, tomatoes, Serrano chiles & fresh cilantro, served with avocado slices & tortilla chips **8.00**

**MIXED ANTOJITOS PLATTER:** assortment of one flauta, quesadilla, jalada, and tamal per person **7.50**

## MOLE FESTIVAL MENU - PLATOS FUERTES - Main Courses -

**MOLE DE OLLA:** more of a broth or stew, this mole is made of **BEEF** chunks, with ancho, mora, mulato & chipotle chiles, garlic, tomatillo, onion, carrots, green beans, chayote, spices and corn dumplings. **Accompanied with chopped onion, coriander, chiles, lime quarters and warmed tortillas. 16.50**

**MOLE VERDE DE OLLA:** (V) a sumptuous broth of tomatillo, onion, garlic, green chilli and coriander with vegetable selection of sweet potato yuca (cassava) potato, sweet corn, courgette and green beans. **Accompanied with chopped onion, coriander, chiles, lime quarters and warmed tortillas. 11.50**

All the following mole dishes are served with rice and a choice of refried beans or sautéed potato

**GUAJOLOTE EN MOLE POBLANO**(originally from Puebla City) : **TURKEY** in perhaps the most famous of all the moles. (also possibly the cause of the first major argument for any newly wed when it is mentioned that 'My mother's mole is better than yours!') Up to 40 ingredients of chiles, nuts, seeds, spices, herbs and of course chocolate. **12.50**

**GUAJOLOTE EN MOLE NEGRO:** perhaps the most difficult of all the moles to produce. **TURKEY** with six kinds of chile; chilguacle, negro, mulatto, pasilla, ancho, & guajillo, plus a large secret selection of seeds, nuts, spices, herbs & chocolate. **12.50**

**MOLE COLORADITO MIXTO** (originally from Oaxaca): **BEEF AND LAMB**, in a complex roast chile selection including chile ancho & chilguacle, garlic, onion, parsley, sesame seeds, cinnamon & chocolate. **16.50**

**PATO EN PIPIAN VERDE: DUCK**, in a green mole made of chile verde, tomatillo, pumpkin seeds, sesame seeds, peanuts, garlic, coriander, lettuce, onion, vinegar, cinnamon and chile ancho. **14.50**

**CORDERO EN MOLE CARRETERO** (originally from Amatitlan, Veracruz): **LAMB CUTLETS**, in a mole of mulato, pasilla & ancho dried chile with almonds, peanuts, raisins, cacao, cinnamon, tomatillo & plantain, prepared as a 'mixiote' with the meat and then wrapped in a banana leaf to cook. **14.50**

**CORDERO EN MOLE AMARILLO: LAMB CUTLETS**, in this 'yellow mole', (originally from Oaxaca, the home of the 7 moles), made with over 20 ingredients, including chile guajillo, tomato, cumin, garlic & onion. **£14.50**

**MANCHA MANTELES: CHICKEN OR PORK** in this mole known as 'table cloth stainer', is prepared with a delicious selection of dried chile including mulato & ancho, with peanuts, pineapple, peach, plantain, pear, yellow apple, onion, tomato, bay leaf, cinnamon and black pepper. **13.50**

**CERDO o POLLO EN MOLE DE HIERBABUENA** (originally from Petlancingo, in the State of Puebla): **SPARE RIBS or CHICKEN** in a chile guajillo, black pepper, cloves & herbabuena (similar to mint). Traditionally used for it's health giving properties, as well as being tasty. **12.50**

**CAMARONES EN MOLE DE TAMARINDO: KING PRAWNS** in a rich 'sweet & sour' mole of pasilla negro & mulato dried chile with almonds, pecans, sesame seed, tomatillo, clove, piloncillo (sweet), ginger, cumin, plum, onion, garlic & tamarind. **14.50**

**PESCADO ENVUELTO EN HOJA DE PLÁTANO CON MOLE ROJO** (from the coastline of Mexico – all 11,530km of it.): **FILET of FRESH HADDOCK**, in a red mole of ancho & guajillo chile, garlic, onion, sesame seed, cinnamon & clove, all wrapped in a banana leaf (mixiote). A taste in a million. **14.50**

## PLATOS FUERTES - Main Courses

A couple of dishes from our A La Carte menú

**FILETE TAMPIQUEÑA:** strip of beef fillet accompanied by a chicken enchilada, guacamole, refried beans and rice **19.50**

**POLLO RELLENO AL TEQUILA:** breast of chicken stuffed with mushrooms, covered in a tequila cream sauce, served with rice. **12.50**

**CREPAS DE CUITLACOCHÉ: (V)** (a Mexican speciality) thin crepe pancakes filled with black corn mushrooms, sautéed with onion, garlic, button mushrooms, serrano chile & sweet corn in a special chef's white sauce, served with grilled vegetables **10.80**

## POSTRES – Desserts

A selection of traditional 'Día de Los Muertos' desserts

**PAN DE MUERTOS:** our special sweet, 'Day of the Dead' bread. Perfect with coffee. **£2.00**

**TAMALES DULCES:** Sweet tamales **4.20**

**CALABAZA EN TACHA:** Candied pumpkin & sweet potato in syrup, cinnamon & vanilla **3.80**

**ATOLE:** traditional Mexican strawberry & corn flour drink **1.80**

**HELADOS:** an ever changing selection of ice cream and sorbets made from tropical fruits **3.50**

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

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