

# MENU AÑO NUEVO 2011 - 2012

## NEW YEARS EVE MENU

**£50.00 PER PERSON** (plus service)

**To include**

**A WELCOME MARGARITA or CORONA or GLASS OF WINE**

**TAMAL DE QUESO CON SALSA VERDE** (served for all)

Corn masa filled with cheese and salsa verde, wrapped in a corn husk then steamed until tender, served with sour cream

**ENTRADAS - STARTERS** (choose from)

**CREMA DE FLOR DE CALABAZA CON ELOTE Y QUESO**

A cream of courgette flower soup with sweet corn and diced courgette

**ENSALADA NAVIDENA**

Our traditional seasonal salad of apple, celery, pineapple, raisins and nuts with a creamy house dressing

**PLATOS FUERTE - MAINS** (choose from)

**MIXIOTE DE CORDERO O POLLO**

shank of lamb or half a chicken marinated in Mexican spices, wrapped in a banana leaf and slowly cooked until tender, accompanied with rice and corn tortillas

**CHILE EN NOGADA DE PICADILLO**

Poblano chile stuffed with spiced minced beef or cheese (v) raisins, pine nuts, dried fruit and plantain, covered in a chilled creamy walnut sauce and pomegranate seeds. (Vegetarian Option with cheese)

**MEDALLONES DE FILETE EN SALSA METZLI**

Filet of prime beef, marinated in garlic, parsley, Worcester & soy sauce, with a Metzli sauce of onion, garlic, pasilla & arbol chiles, tomato, cuitlacoche, epazote and baby mushrooms

**POLLO EN PIPIAN VERDE**

Chicken breast served with a pipian sauce of lettuce, sesame seeds, cilantro, serrano chile, epazote, garlic and onion served with rice and beans

**POSTRE - DESSERT** (choose from)

**BOMBON DE CHOCOLATE**

Our decadent rich Mexican chocolate cake served a la mode

**CREMOSO DE JAMAICA CON FRUTOS ROJOS.**

A cheesecake made from queso crema and requeson cheese with a topping of Jamaica syrup and red berries

**PLUS**

**PONCHE** – Hot Fruit punch o **CAFE DE OLLA** – Sweet Mexican Coffee

**AND A GLASS OF CHAMPAGNE AT MIDNIGHT AND THE TRADITIONAL 12 GRAPES**

**CALL ON 020 7398 4064 AND SPEAK TO MARYSOL OR ADRIANA TO BOOK AND RESERVE**