



MESTIZO
RESTAURANT & TEQUILA BAR

ANTOJITOS

MEXICAN TAPAS

TAMALES

Two corn husks filled with maize and a choice of pollo con mole (n)(g), queso con rajas (v)(d), puerco con salsa verde or frijol negro (v). Steamed to perfection. £8.40

PESCADILLAS

Two corn tortillas filled with flaked fish in spice, deep fried until golden. Accompanied by a chipotle and mayonnaise sauce. £8.40

NACHOS

Corn chips topped with re-fried beans, layers of melted cheese, sliced jalapeño chiles, and pico de gallo (d).
 Classic (v)(d) £9.50
 With chicken or chorizo £11.50

EMPANADAS

An assortment of 4 corn pastries filled with cheese, vegan tinga, cuitlacoche or flor de calabaza, served with sour cream and red tomato salsa (v)(d). £9.60

QUESADILLAS MARQUEZA

Four small corn tortillas filled with Oaxaca-style cheese. Served with red tomato salsa.
 Cheese (v)(d) £8.80
 Cheese+cuitlacoche, flor de calabaza or rajas con crema (v)(d) £10.80

TOSTADAS

Two crispy corn tortillas topped with re-fried beans, lettuce and a choice of chicken, beef or vegetables. Garnished with tomato, avocado, green tomatillo salsa, sour cream, and queso fresco ranchero (d).
 Chicken £7.40
 Beef £8.40
 Vegetarian £7.40
 Vegan £7.40

TAMALES COSTEÑOS

Two corn maize wrapped in banana leaves filled with your choice of pork, chicken or vegan with chile morita salsa. Steamed to perfection. £8.40

GUACAMOLE

Freshly prepared avocado dip served with tortilla chips and pico de gallo. £9.50

FLAUTAS

Four rolled corn tortillas filled with chicken or potato and cheese (v). Deep fried then topped with shredded lettuce, green tomatillo salsa, sour cream, and finished with queso fresco ranchero (d). £9.60

PANUCHO

Corn tortilla topped with re-fried beans, shredded cochinita, pollo pibil or vegan pibil, and marinated red onion. £5.80

JALADAS

Four fresh jalapeño chiles stuffed with cream cheese, breaded and then deep fried. Served with a salsa de cilantro (v)(d)(g). £8.40

QUESO FRITO

Four breaded and fried chihuahua cheese sticks in a pool of green tomatillo salsa, topped with cilantro, onion, and sesame seeds. Served with corn or flour tortillas (v)(d)(g). £9.60

QUESO FUNDIDO

Melted chihuahua and Oaxaca cheese to spoon into flour tortillas. Accompanied by pico de gallo (v)(d)(g).
 Classic £9.60
 With chorizo or mushrooms £10.60

SOUP AND SALADAS

SOPA DE TORTILLA

Seasoned fresh tomato soup topped with fried corn tortilla strips, sour cream, dried chile pasilla, queso fresco, and sliced avocado on the side (v)(d). £7.00

CALDO XOCHITL

Chicken broth with vegetables and shredded chicken. Served with fresh avocado, cilantro, chopped onion, and chile chipotle on the side. £7.80

COCTEL DE CAMARÓN (ACAPULCO STYLE)

Lightly marinated prawns in lemon juice served in a tomato salsa with onions, cilantro, diced tomato, and chile serrano. Accompanied with a slice of avocado, and fresh corn chips. £12.50

ENSALADA DE NOPALES

Tender cactus leaf accompanied with sliced tomato, cilantro, queso fresco, and sliced onion. Served on a bed of lettuce (v)(d). £9.50

ENSALADA MIXTA

Our house salad of mixed green leaves, lettuce, tomatoes, onion, cucumber & avocado with a choice of dressings (V).
 Natural £8.50
 With chicken breast £10.50

SALAD DRESSINGS

- 1) House- olive oil + apple cider vinegar + mustard
- 2) Balsamic- balsamic vinegar + oregano + olive oil

(v) Vegetarian - (n) Contains nuts –
 (d) Contains dairy - (g) Contains gluten

A discretionary 12.5% service charge will be added to all bills.

LOS TACOS

Individual starters. One filling of your choice served with 5 corn or flour (g) warm tortillas. Each choice: £18.00

CHICKEN

POLLO CON MOLE

Shredded chicken cooked in Mexico's most famous sauce. Up to 25 ingredients including chocolate and topped with queso fresco ranchero (n)(d)(g).

TINGA

Shredded chicken with tomatoes, onions, and chile chipotle. Topped with queso fresco ranchero (d).

POLLO PIBIL

Melt in your mouth chicken cooked in a sauce of achiote and orange juice. Topped with marinated onion.

ALAMBRE CHICKEN

Cubes of grilled chicken with diced red and green peppers, onion, and cheese (d).

CAMPECHANO CHICKEN

Chicken with chorizo.

BEEF

BISTEK

Grilled beef.

ALAMBRE BEEF

Cubes of grilled beef with diced red and green peppers, onion, and cheese (d).

CAMPECHANO BEEF

Beef with chorizo.

LAMB

BARBACOA

Marinated slow-cooked lamb.

PORK

PASTOR

Mexican marinated pork served with chunks of pineapple.

COCHINITA PIBIL

Melt in your mouth pork cooked in a sauce of achiote and orange juice. Topped with marinated red onion.

CARNITAS

Marinated slow-cooked roast pork.

CHORIZO

Spicy Spanish sausage, diced and grilled.

VEGETARIAN / VEGAN

CUITLACOCHÉ

Black corn mushrooms (known as Mexican truffle) with onion, button mushrooms, sweet corn, garlic, and chile serrano (v).

RAJAS CON CREMA

Poblano pepper strips in a courgette, sweet corn, and onion cream sauce Topped with queso fresco ranchero (v)(d).

FLOR DE CALABAZA

Courgette flower with sweet corn, diced courgette, onion, and garlic (v).

NOPALES

Grilled tender cactus leaf with tomato and onion. Topped with queso fresco ranchero (v)(d).

VEGAN PIBIL

Melt in your mouth plant-based "chicken", cooked in a sauce of achiote and orange juice. Topped with marinated onion (v).

VEGAN TINGA

Plant based "chicken" with tomatoes, onions and chile chipotle (v).

PERFECT SHARING DISHES

A great way to share with friends and family; the following are two of our most popular dishes

TACO TRAY – MAIN COURSE

When you really want tacos, this is the way to go. Make your own tacos with a choice of 4 fillings from **LOS TACOS**. Served with jalapeño chiles, beans, pico de gallo, red tomato salsa, green tomatillo salsa, onion, cilantro, and sour cream (d). Served with 5 warmed corn or flour (g) tortillas per person.

SERVED FOR 2 OR MORE – PRICE PER PERSON £18.00

MOLCAJETE MESTIZO

The house special. Our famous dish of beef, chicken or a combination of both, served in a volcanic stone bowl with cheese, chorizo, grilled spring onions, cilantro, and nopales, plus your choice of red tomato salsa or green tomatillo salsa, all accompanied with 5 warmed corn or flour (g)(d) tortillas.

SERVED FOR 2 OR MORE – PRICE PER PERSON:

Chicken	£16.00
Beef	£18.00
Chicken and beef	£16.00
Vegetarian	£16.00
Vegan	£16.00

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PLATOS FUERTES

(MAIN COURSES)

Choose from the following to accompany your main course:
rice, beans, sautéed potato, steamed vegetables (Unless otherwise indicated).

MOLE POBLANO

Boneless chicken breast served with a traditional mole sauce made with dried chiles, herbs, spices, almonds, and more secret ingredients (n)(g). £18.00

MOLE VERDE

Chicken or pork in a traditional green mole sauce made of chiles, green tomatillo salsa, romaine lettuce, epazote, and pumpkin seeds (n). £18.00

CHILES RELLENOS

Poblano peppers stuffed with a choice of picadillo (spiced ground beef) or Oaxaca cheese (d), lightly battered and sautéed in a tomato broth (g).

Picadillo (spiced ground beef) £16.00

Oaxaca style cheese (v-d) £14.00

Vegan Picadillo £14.00

POLLO TICUL

Mayan style grilled chicken breast in achiote, orange juice, garlic, and epazote. Served with green onion, red peppers, tomato, and a dash of Mexican beer. Accompanied with rice, beans, and corn tortillas (g). £16.00

POLLO SINALOENSE

Melt in your mouth half chicken marinated in Mexican spices, chile guajillo, and salsa béchamel. £16.00

POLLO AL TEQUILA

Chicken breast covered in tequila, guajillo chile, and cheese sauce (d-g). £16.00

POLLO NEGRO

Chicken covered with a cuitlacoche sauce (Mexican truffle) with sweet corn, onion, and garlic. All topped with a cheese gratin (d-g). £18.00

POLLO ARRIERO

3 chicken medallions on a tower of sautéed potatoes, wrapped in steamed vegetables, with a sauce of chopped garlic, onion, green chile and chile guajillo (d). £18.00

FILETE ARRIERO

Three beef medallions on a tower of sautéed potatoes, wrapped in steamed vegetables with a sauce of chopped garlic, onion, green chile and chile guajillo (d). £28.00

CAMARONES EN SALSA

Pan-sautéed king prawns served with a choice of tamarind, tequila (d) or salsa arriero (d). £28.00

ENCHILADAS VERDES O ROJAS

Two rolled corn tortillas stuffed with your choice of filling, topped with a red tomato salsa or green tomatillo salsa, garnished with sour cream and queso fresco ranchero (v)(d).

Chicken £14.00

Potato and cheese or Vegetables (v). £14.00

Vegan £14.00

ENCHILADAS DE MOLE

Two rolled corn tortillas stuffed with your choice of filling in a traditional mole sauce made with up to 25 ingredients including chocolate. Topped with sour cream and queso fresco ranchero (n)(d)(g).

Chicken £18.00

Potato and cheese or Vegetables (v). £18.00

Vegan £18.00

ENCHILADAS CANCÚN

Two rolled corn tortillas stuffed with your choice of filling in a traditional Mayan salsa made with achiote, orange juice, and tomato. Topped with marinated red onion.

Pork or chicken. £14.00

Potato and cheese or Vegetables (v)(d). £14.00

Vegan £14.00

CREPAS DE FLOR DE CALABAZA

Thin crepe pancakes filled with courgette flowers, sweet corn, diced courgette, onion and garlic in our chef's special salsa. Topped with a cheese gratin (v)(d)(g). £14.00

CREPAS DE CUITLACOCHÉ

Thin crepe pancakes filled with black corn mushrooms (known as Mexican truffle), sautéed with onion, garlic, button mushrooms, chile serrano and sweet corn in a special chef's white and cheese sauce (v)(d)(g). £14.00

MIXIOTE DE CORDERO

Shank of lamb marinated in Mexican spices, wrapped in a banana leaf and steamed until tender. With rice, beans, and corn or flour (g) tortillas. £28.00

FILETE TAMPIQUEÑA

Grilled beef accompanied by a chicken enchilada, guacamole and rajas con crema. Garnished with queso fresco ranchero (d). £32.00

SIDES

SALSAS PICANTES

Our special salsas (v).
£4.80

ORDEN DE TORTILLAS

Extra corn/flour
tortillas (v)(g). £1.50

CHILES TEREADOS

Sautéed chiles (v)(g).
£2.80

CEBOLLITAS

Grilled spring onions
with lime wedges (v)(g). £2.80

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