



MESTIZO
RESTAURANT & TEQUILA BAR
VEGAN MENU

ANTOJITOS

MEXICAN TAPAS

TAMALES

Two corn husks filled with corn maize and black beans. 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 potato. Deep fried then topped with shredded lettuce and green tomatillo salsa. £9.60

EMPANADAS

An assortment of 4 corn pastries filled with potato or vegan tinga, cuitlacoche or flor de calabaza. Served with red tomato salsa. £9.60

TAMALES COSTEÑOS

Two corn maize wrapped in banana leaves filled with vegan protein in chile morita salsa. Steamed to perfection. £8.40

TOSTADAS

Two crispy corn tortillas topped with re-fried beans, lettuce, and vegetables. Garnished with tomato, avocado, green tomatillo salsa. £7.40

PANUCHO

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

SOUP AND SALADAS

SOPA DE TORTILLA

Seasoned fresh tomato soup topped with fried corn tortilla strips, dried chile pasilla, and sliced avocado on the side. £7.00

ENSALADA MIXTA

Our house salad of mixed green leaves, lettuce, tomatoes, onion, cucumber & avocado with a choice of dressings. £8.50

ENSALADA DE NOPALES

Tender cactus leaf accompanied with sliced tomato, cilantro, and sliced onion. Served on a bed of lettuce. £9.50

SALAD DRESSINGS

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

LOS TACOS

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

CUITLACOCHÉ

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

FLOR DE CALABAZA

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

NOPALES

Grilled tender cactus leaf with tomato and onion.

VEGAN PIBIL

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

VEGAN TINGA

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

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, and cilantro. All 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 served in a volcanic stone bowl with mixed grilled vegetables, grilled spring onions, cilantro and nopales, plus your choice red tomato salsa or green tomatillo salsa. All accompanied with 5 warmed corn or flour (g) tortillas.

SERVED FOR 2 OR MORE – PRICE PER PERSON: £18.00

(n) Contains nuts – (g) Contains gluten

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

PLATOS FUERTES

MAIN COURSES

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

CHILES RELLENOS

Poblano peppers stuffed with vegan picadillo, lightly battered and sautéed in a tomato broth (g). £14.00

ENCHILADAS VERDES O ROJAS

Two rolled corn tortillas stuffed with vegetables or potato, topped with a red tomato salsa or green tomatillo salsa. £14.00

ENCHILADAS DE MOLE

Two rolled corn tortillas stuffed with potato OR vegetables in a mole sauce made with up to 25 ingredients including chocolate. Served with rice and beans (n)(g). £18.00

ENCHILADAS CANCÚN

Two rolled corn tortillas stuffed with potato OR vegetables in a traditional Mayan salsa made with achiote, orange juice, and tomato. Topped with marinated red onion. £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 (g). £14.00

SIDES

SALSAS PICANTES

Our special salsas. £4.80

ORDEN DE TORTILLAS

Extra corn/flour tortillas (g). £1.50

CHILES TREADADOS

Sautéed chiles (g). £2.80

CEBOLLITAS

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

POSTRES

HELADOS

A selection of fruit sorbets – tequila & lime, passion fruit, and mango. £5.20

TAMAL

Our chef's strawberry tamal. £9.50

LIQUEUR COFFEE

ESPRESSO MARTINI

Half a shot of espresso + one shot of Cazcabel Coffee tequila liqueur, shaken over ice and served chilled. £9.50

CAFÉ ESPAÑA

Licor 43 Spanish liqueur served with an espresso. £9.50

COFFEE

ESPRESSO

£2.80
Extra shot of espresso +£0.80

CORTADO

£2.80

LATTE

£3.20

CAPPUCINO

£3.20

HOT CHOCOLATE

£3.20

CAFE AMERICANO

£3.20

CAFE DE OLLA

£2.80

TEA

ENGLISH BREAKFAST / EARL GREY / CAMOMILE / PEPPERMINT / GREEN TEA / FRESH MINT TEA

All at £2.80

(n) Contains nuts – (g) Contains gluten

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