

MESTIZO

Restaurant & Tequila Bar

OUR STORY

Mestizo was born from a work of love in 2004. When we first opened our doors we knew the huge responsibility that we had in bringing the very best of Mexican cuisine to London.

We believe our gastronomy has so much to offer, it's vibrant, it's diverse, colourful and simply delicious. In the last decade, we've been working hard to be the best ambassadors of our gastronomy as we can, and today we are proud to celebrate it with all of you.

We are now proudly operating two bustling restaurants in London: Camden and Chelsea, showcasing our devotion to authentic Mexican gastronomy.

Bienvenidos a Mestizo...

ANTOJITOS - MEXICAN TAPAS

Perfect for sharing or enjoying as a starter.

TAMALES

10.00

Two corn husks filled with maize and a choice of chicken mole (n)(g), cheese with poblano peppers (v)(d), pork in green sauce or black beans (v).  
Steamed to perfection.

NACHOS

12.00

Corn chips topped with refried beans, layers of melted cheese, sliced jalapeño chiles, and pico de gallo (d). 

Add Chicken +3.00

Add Chorizo +3.00

EMPANADAS

12.00

An assortment of 4 corn pastries filled with choice of : chicken tinga (d), cheese, cuitlacoche, courgette flower or mix served with sour cream and red tomato salsa (v)(d).  

QUESADILLAS MARQUEZA

10.00

Four small corn tortillas filled with Oaxaca-style cheese. Served with red tomato salsa.

Add Cuitlacoche +2.00

Add Courgette Flower +2.00

Add Rajas Con Crema +2.00

TOSTADAS

10.00

Two crispy corn tortillas topped with refried beans, lettuce steamed chicken. Garnished with tomato, avocado, green tomatillo salsa, sour cream, and queso fresco ranchero (d).



GUACAMOLE

11.50

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

FLAUTAS

12.00

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).  

JALADAS

9.50

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

QUESO FRITO

11.50

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)(ss).

QUESO FUNDIDO

11.00

Melted chihuahua and oaxaca cheese to spoon into flour tortillas. Accompanied by pico de gallo (v)(d)(g).

Add Chorizo +2.00

Add Mushrooms +2.00

SOUP AND SALADAS

SALADS

ENSALADA DE NOPALES

11.00

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

ENSALADA MIXTA

10.00

Our house salad of mixed green leaves, lettuce, tomatoes, onion, cucumber & avocado with a choice of dressings (v).



Add Chicken +3.00

SALAD DRESSINGS

1) House- olive oil + apple cider vinegar + mustard

2) Balsamic- balsamic vinegar + oregano + olive oil

SOUPS

SOPA DE TORTILLA

10.00

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).  

CALDO XOCHITL

10.00

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

LOS TACOS

Choose one filling of your choice, served with 5 corn or flour (g) warm tortillas. Each choice: £20.00

CHICKEN

CAMPECHANO

Tender chicken with spicy chorizo. 🌱

TINGA

Shredded chicken in a smoky tomato & chipotle sauce, topped with queso fresco.(d) 🌱

POLLO PIBIL

Tender, slow-cooked chicken marinated in achiote and orange juice, topped with tangy pickled red onions. 🌱

POLLO CON MOLE

(Moh-lay) Tender shredded chicken in our rich, traditional Mexican mole, made with chocolate, peanuts and 25 ingredients, finished with queso fresco. (n)(d)(g)(s)(ss)

ALAMBRE

Juicy grilled chicken with sautéed peppers, onions and melted cheese. (d) 🌱

BEEF

BISTEK

Tender, juicy grilled beef, simply seasoned and full of flavour. 🌱

CAMPECHANO

Juicy grilled beef combined with spicy chorizo. 🌱

ALAMBRE

Tender grilled beef with sautéed peppers, onions and melted cheese. (d) 🌱

LAMB

BARBACOA

Slow-cooked lamb, marinated until beautifully tender. 🌱

PORK

COCHINITA PIBIL

Slow-cooked pork marinated in achiote and orange juice, topped with tangy pickled red onions. 🌱

CARNITAS

Tender, slow-roasted pork, packed with rich, savoury flavour. 🌱

PASTOR

Juicy Mexican-marinated pork with sweet, tangy pineapple. 🌱

CHORIZO

Spicy Spanish chorizo, diced and grilled to bring out its rich, smoky flavour. 🌱

VEGETARIAN / VEGAN

NOPALES

Tender grilled cactus with fresh tomatoes, coriander, onions and a kick of jalapeño. 🌱 🌱

CUITLACOCHÉ

Rich Mexican black mushrooms sautéed with sweetcorn, onions, garlic and serrano chilli. 🌱 🌱

FLOR DE CALABAZA

Delicate courgette flowers sautéed with sweetcorn, courgette, onions and garlic. 🌱 🌱

RAJAS CON CREMA

Tender poblano peppers, courgette, sweetcorn and onions in a rich, creamy sauce, topped with queso fresco. (v)(d) 🌱

VEGAN TINGA

Tender plant-based chicken in a smoky tomato and chipotle sauce. (v). 🌱 🌱

VEGAN PIBIL

Juicy plant-based chicken marinated in achiote and orange juice, topped with tangy pickled red onions (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 20.00

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 18.00/ Beef 21.00/ Mixed (Chicken + Beef) 20.00

Vegan 18.00/ Vegetables 18.00

PLATOS FUERTES - MAIN COURSES

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

MOLE POBLANO 20.00

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

MOLE VERDE 21.00

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

POLLO NEGRO 20.00

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

CREPAS DE FLOR DE CALABAZA 19.00

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).

CREPAS DE CUITLACOCHÉ 19.00

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).

ENCHILADAS DE MOLE 20.00

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)(s)(ss). 🌱

- Chicken
- Potato and Cheese
- Vegetables (v)

ENCHILADAS DIVORCIADAS 20.00

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

- Chicken
- Potato and Cheese
- Vegetables (v)

ENCHILADAS CANCÚN 20.00

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. 🌱 🌱

- Chicken
- Potato and Cheese
- Vegetables (v)
- Pork

MIXIOTE DE CORDERO 32.00

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. 🌱 🌱

CAMARONES EN SALSA 32.00

Pan-sautéed king prawns served with salsa arriero (d). 🌱

POLLO ARRIERO 22.00

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). 🌱

POLLO TICUL 20.00

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).

FILETE TAMPIQUEÑA 36.00

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

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) 22.00
- Oaxaca style cheese (v)(d) 20.00

FILETE ARRIERO 32.00

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).

SIDES

PICO DE GALLO 3.00

Chopped tomato, onion, coriander & lime. 🌱 🌱

QUESO FRESCO 3.00

Fresh Mexican style cheese (d). 🌱

TORTILLAS 2.50

Five Corn or Flour (g) Tortillas. 🌱 🌱

BEANS 3.00

Black Refried or Whole. 🌱 🌱

CHILES TEREADOS 3.00

Sautéed chillies (g)(v) 🌱 🌱

SALSAS PICANTES 5.50

Selection of our special spicy sauces. (v) 🌱 🌱

CEBOLLITAS 3.00

Grilled spring onions with lime wedges (g)(v) 🌱 🌱

POSTRE - DESSERT

CREPAS DE CAJETA	7.80	PASTEL DE QUESO Y COCO	6.80
Thin crepes topped with a caramel sauce, chopped walnuts and served with vanilla ice cream(g)(d)(n)(e).		Cream cheese and coconut cheese cake, baked and served in a pool of mango sauce (d)(e). 🌱	
FLAN CASERO	6.80	PASTEL DE ELOTE	6.80
A rich Mexican version of Crème Caramel (d)(e). 🌱		Our chef's special corncake topped with whipped cream or a scoop of vanilla ice cream(d)(e).	
PASTEL 3 LECHE	7.80	CHURROS	6.80
A rich and almost "custard like" cake, made with 3 milks-condensed, evaporated and double cream (d)(g)(v)(e).		Six of our deep fried dough pastry with a caramel sauce and condensed milk (v)(d)(g).	
TAMAL DE DULCES	6.80	HELADOS	6.80
Our chef's special sweet tamal dessert. Choose from the following 2 flavours:		A selection of ice cream vanilla / chocolate/strawberry (d) and tropical fruit sorbets mango / raspberry /lemon. 🌱🌱	
• Strawberry - with fresh whipped cream (d). • Pineapple - with fresh custard sauce (d). 🌱🌱		BUÑUELOS	6.80
CLASSIC CHOCOLATE CAKE	7.80	Thin dough fritters with sugar cane syrup and a scoop of vanilla ice cream(g)(d).	
You know what it is. Served with vanilla ice cream.(v)(d)(g)(e)			

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

A kids' menu is available on request.

*Please inform our staff of any **allergies or dietary requirements**, and we'll be happy to assist you.*

(v) Vegetarian - (n) Nuts – (d) Dairy - (g) Gluten - (ss) Sesame Seeds - (s) - Soja - (e) - Egg



vegan or vegan version available upon request



gluten free or gluten free available upon request

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