BOOKING CONDITIONS

MESTIZO CAMDEN
Reservation call: 020 7387 4064
or email: eat@mestizomx.com

CANCELLATION POLICY:

Full refund
For cancellations made 15 days or more before your booking.
50% refund
For cancellations made 10 to 14 days before your booking.
No refund
Cancellations made less than 10 days before your booking are non-refundable, and the deposit will not be returned.
No-shows
Deposits for guests who do not attend on the day are non-refundable.
Confirmation
Your booking is confirmed only once we have your credit or debit card details.
Menu choices
Please send each guest's name and menu selection one week before your booking.
Allergies
Please tell us about any dietary requirements or allergies when you book.

PRE-ORDER NOW & ENJOY 10% OFF!

Pre-order any of the following drinks and enjoy 10% off:

MARGARITA PITCHER
2 pints of your favourite margarita.

TEREMANA PEOPLE'S MARGARITA TOWER
4 pints of our signature Teremana margarita.

HOUSE WINE
A bottle of our house wine.

OPENING HOURS
Open 7 days: Noon - Late

MESTIZO
Restaurant & Tequila Bar

MESTIZO CAMDEN
103 Hampstead Road, London, NW1 3EL
london.mestizomx.com · @mestizo_camden

MESTIZO
Mexican Market

CHECK OUT OUR BEAUTIFUL SELECTION OF CHRISTMAS GIFTS & STOCKING FILLERS.

Available at Mestizo Mexican Market

CAMDEN
101 Hampstead Road, London, NW1 3EL

CHELSEA
396 King's Road, London, SW10 0LN

or online at: www.mestizomarket.com

DOWNSTAIRS at MESTIZO

Our unique DOWNSTAIRS lounge bar is available for private dinners (Max: 60) or standing cocktail parties for up to 120 people, with over 250+ tequila, mezcal, sotol & raicilla to choose from, as well as antojitos (Mexican tapas) and fresh tacos.

NEW YEAR'S EVE

COME CELEBRATE NEW YEAR'S EVE WITH US

Call Marysol on **020 7387 4064**
or WhatsApp on **+44 7533 941975**
or email **eat@mestizomx.com**
to book in advance!

MESTIZO
Restaurant & Tequila Bar



Christmas Menus

1st - 23rd December

MENU 1 - £48

(INCLUDES A WELCOME DRINK)
For your welcome drink choose from: Frozen mother margarita or Corona or house red wine or house white wine or soft drink.

STARTERS

EMPANADAS DE QUESO
An assortment of 4 corn pastries filled with cheese, served with sour cream and red tomato salsa (v)(d).

-or-

TAMALES DE RAJAS
Two corn husks filled with maize and queso con rajas (v)(d), Steamed to perfection.

MAINS

ENCHILADAS VERDES DE POLLO
Two rolled corn tortillas stuffed with chicken, topped with a green tomatillo salsa, garnished with sour cream and queso fresco ranchero (v)(d).

-or -

POLLO AL TEQUILA
Chicken breast covered in tequila, guajillo chile, and cheese sauce (d)(g).

-or-

ENCHILADAS ROJAS DE PAPA
Two rolled corn tortillas stuffed with potatoes and cheese, topped with a red tomato salsa, garnished with sour cream and queso fresco ranchero (v)(d).

DESSERT

PASTEL DE ELOTE
Our chef's special corn cake topped with whipped cream or a scoop of vanilla ice cream (d).

MENU 2 - £44

(INCLUDES A WELCOME DRINK)
For your welcome drink choose from: Frozen mother margarita or Corona or house red wine or house white wine or soft drink.

STARTERS

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

-or-

NACHOS TO SHARE
Corn chips topped with re-fried beans, layers of melted cheese, sliced jalapeño chiles, and pico de gallo (d).

MAINS

MOLCAJETE MESTIZO
Served for 4 or more

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 tomate salsa or green tomatillo salsa, all accompanied with 5 warmed corn or flour (d)(g) tortillas.

-or-

TACO TRAY
served for 4 or more more

Make your own tacos with our chef's choice of 4 fillings to choose: Chicken tinga, Carnitas, Cochinita, Bistec, Rajas con crema, or Vegan proteín. with 5 warmed corn or flour (g) tortillas.

DESSERT

CHURROS TO SHARE
Our deep fried dough pastry with a caramel sauce and condensed milk (v)(d)(g).

MENU 3 - £52

(INCLUDES A WELCOME DRINK)
For your welcome drink choose from: Frozen mother margarita or Corona or house red wine or house white wine or soft drink.

STARTERS

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).

-or-

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).

-or-

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

MAINS

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

-or-

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).

-or-

CAMARONES AL TAMARINDO
Pan-sautéed prawns cooked with tamarind sauce. Served with rice and vegetables.

DESSERTS

PASTEL 3 LECHES
A rich and almost "custard-like" cake, made with 3 milks condensed, evaporated and double cream (v)(d)(g).

-or-

CHOCOLATE CAKE
You know what it is. Served with vanilla ice cream (v)(d)(g).

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