

Desserts

Los Postres

11- Churros con cajeta (V) £4.40
Two fried dough sticks sprinkled with cinnamon and sugar topped with a milk caramel

12- Chile Ancho sorbet (V) £4.50
Delicious homemade sweet and spicy sorbet

13- Arroz con leche (V) £4.00
Homemade white rice and milk pudding

Mezcal Dictionary

Hot

Very hot

Vegetarian option

"MOLE" (Spanish pronunciation: [moly]) (Mexican Spanish, from Nahuatl *mōlli*, 'sauce') is the generic name for a number of sauces used in Mexican cuisine, as well as for dishes based on these sauces. Mole poblano is the best known of all mole varieties and has been ranked as number one of 'typical' Mexican dishes. It has also been called the 'national dish' of Mexico. Mole contains about 20 ingredients, including chili peppers and chocolate, which works to counteract the heat of the chili peppers, but it is not a chocolate sauce, as it is just one of the many ingredients and does not dominate. It helps give the sauce its dark color but this is also done by the mulato peppers, as well.

"PICO DE GALLO" In Mexican cuisine, pico de gallo (Spanish pronunciation: [piko de gayo], literally 'Beak of rooster'), also called *salsa fresca* or *salsa mexicana* in Mexico, is a fresh uncooked condiment made from chopped tomato, white onion, and chiles (typically jalapeños or serranos). Other ingredients may also be added, such as lime juice or apple cider vinegar, fresh cilantro (coriander leaf), cucumber or radish.

"CHIPOTLE" Which comes from the Nahuatl word *chipōtli* meaning 'smoked chili pepper' is a smoked dried jalapeño. It is a chili used primarily in Mexican and Mexican-inspired cuisines, such as Mexican-American and Tex-Mex. Varieties of jalapeño vary in size and heat. In Mexico, the jalapeño is also known as the *cuoresmeño* and *Gorda*. Until recently, chipotles were largely found in the markets of central and southern Mexico.

"GUAJILLO" The guajillo chili's thin, deep red flesh has a green tea flavor with berry overtones. Its fruits are large and mild in flavor with only a small amount of heat.

Design by erriaterga@hotmail.com



Starters

Las Botanas

1- Quesadilla £6.95

One large grilled flour tortilla stuffed with melted cheese and fresh mix leaves salad, sour cream and salsa on side.
Choose from:
* Beef in green tomatillo sauce
* Pibil sauce chicken (annatto marinated pulled chicken with onions)
* Carnitas (pork)
* La Gringa (pork is pork marinated with Mexican chilies & pineapple on top)
* Seasonal vegetables (V)

2- Tacos (sharing plate) £13.95

5 Corn tortilla tacos served with coriander, onion, lime, pico de gallo (Mexican salad) and homemade salsa on side. One of each*
* Beef in green tomatillo sauce
* Pibil sauce chicken (annatto marinated pulled chicken with onions)
* Pastor (pastor is pork marinated with Mexican chilies and pineapple on top)
* Pescado (Battered fish fillet with our homemade chipotle mayo sauce and ancho chili sauerkraut 'fermented cut cabbage')
* Seasonal vegetables (V)

3- Nachos (to share)

Fried tortilla corn chips with beans, melted cheese, guacamole, sour cream, pico de gallo, jalapeños chilies and salsa, topped with:
* Beef in green tomatillo sauce £9.50
* Pibil sauce chicken (annatto marinated pulled chicken with onions) £9.30
* Classic (V) £8.90

4- Homemade guacamole and tortilla chips (V) £5.70

Homemade fresh avocado dip with tomatoes, onions, coriander, and lime served with a bowl of tortilla chips.

5- Tostada de Salmon £5.95

One corn deep fried tortilla as a base topped with Mezcal cured salmon with chipotle mayo sauce and salad on top.

6- Empanadas de Picadillo £6.95

2 deep fried pastry stuffed with:
* Minced beef, carrots, onions, potatoes in guajillo chili sauce
* Stuffed with seasonal vegetables (V)

Food Allergies
Please speak to our staff about the ingredients in your meal
(mole sauce contains nuts)



La Taqueria

71- Beef in green tomatillo sauce £6.60
2 soft corn tortillas tacos served with beef in green tomatillo sauce with onions and coriander on top

72- Pibil sauce chicken £6.60

2 soft corn tortillas tacos served with pibil sauce chicken (annatto marinated pulled chicken) with onions

73- Tacos de pastor £6.60

2 soft corn tortillas tacos served with pork marinated with Mexican chilies and pineapple, coriander and onions on top and side of homemade salsa

74- Carnitas £6.60

2 soft corn tortillas tacos served with pulled pork with coriander and pickle onions on top and side of homemade salsa

75- Pescado £6.95

2 soft corn tortillas tacos served with battered fish filet with our homemade chipotle mayo sauce and ancho chili sauerkraut fermented cut cabbage

76- Mole con pollo £6.90

2 soft corn tortillas tacos served with chicken covered in our homemade mole sauce prepared with our own hibiscus flower recipe, sesame seeds on top and sour cream

77- Grilled steak £6.80

2 soft corn tortillas tacos served with grilled steak, with coriander and onions on top and side of homemade salsa

78- Grilled steak and chorizo £6.95

2 soft corn tortillas tacos served with grilled steak and chorizo with onions and coriander on top and side of homemade salsa



79- Nopales (V) £6.95

2 soft corn tortillas tacos served with mix of cactus, radish, tomato, onion and coriander

710- Seasonal grill vegetables (V) £6.50

2 soft corn tortillas tacos served with grill vegetables and side of homemade salsa

Main Courses Plato fuerte

8- Traditional Mexican Enchiladas £12.95

With chicken or vegetarian option (V)

3 fried soft corn tortillas with white cheese (queso fresco), onions, sour cream and salad on top

to choose salsa:

81- Enchiladas Verdes (green tomatillo sauce)

82- Enchiladas Rojas (tomato and red guajillo chili sauce)

83- Enchiladas de Mole (Homemade mole sauce prepared with our own hibiscus flower and sesame seeds on top)

Tex-Mex

9- Burritos

One large flour tortilla filled with rice, beans, pico de gallo, sour cream, guacamole, jalapeños chilies and mix leaves salad and tortilla corn chips on the side. To choose from:

91- Beef in green tomatillo sauce £11.90

92- Pibil chicken sauce £11.50

(annatto marinated pulled chicken with onions)

93- Grilled steak £11.90 with chorizo £11.00

94- Pulled pork (carnitas) £11.50

95- Pastor pork £12.50

(pork marinated with Mexican chilies and pineapple on top)

96- Seasonal vegetable mix (V) £11.00

10- Fajitas

Authentic recipe, combination of onions, green and yellow peppers served sizzling hot with beans, salsa, pico de gallo and three corn tortillas on the side

101- Chicken fajita £13.25

102- Steak fajita £13.95

103- Mix fajita £13.95

104- Veggie option (V) £12.70

Sides

1- Corn on the cob (Esquite) (V) £3.95

With chipotle mayo sauce, fetta, lime and ground chile

2- Escabeche vegetables (V) £4.95

Fermented seasonal vegetables with spices

3- Fresh mix salad (V) £4.75

4- Whole black beans £2.50

5- Mexican rice £2.00

6- Pico de gallo £2.00

Mexican combination of tomato, coriander, onion, green chili, lime juice, salt & pepper

7- Guacamole small side £2.50

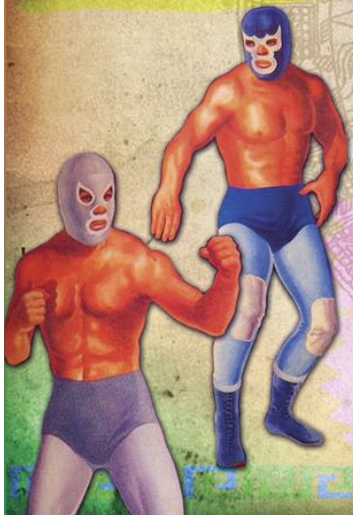
8- Tortilla (2) flour or corn tortilla £1.00

9- Tortilla chips £1.00

10- Jalapeños chilies £1.00

11- Sour cream side £1.00

12- Cheese £1.00



Chef's Special



Gado Gado chicken tacos £13.50

3 soft corn tortillas with deep fried breast chicken fillets, covered with spicy peanut sauce and lentil sprout, lettuce on top and side of sour cream.

Alambre with chorizo £13.95

Grilled beef and chorizo with peppers and onions, melted cheese on top, 3 corn tortillas and salsa on side.

Yucatan ribs

Habanero glazed pork ribs.

* half rack of ribs £6.95

* full rack of ribs £13.50

Portobello mushroom in poblano chile sauce (V) £13.95

3 grilled portobello mushrooms filled with seasonal vegetables and cover with our homemade poblano chilli sauce, 3 corn tortillas and beans on side.

Fondue de Huitlacoche (V) To share £13.95

perfect mix between fondue and huitlacoche mushroom, served with grilled vegetables, 2 flour tortillas and salsa on side.

Pozole rojo £13.95 (just weekends)

Traditional Mexican stew, prepared with hominy white corn and pork meat, onions, lettuce, garlic, salt, pepper, oregano, morita, arbol and guajillo chillies, served with "tostadas" fried corn tortillas on side