SABORES AUTÉNTICOS
DE MEXICO

APPETIZER
Elote, Taco al pastor or Taco de aguacate frito (v), Totopos de azul con guacamole
Spicy grilled corn with cheese, marinated pork taco with grilled pineapple or fried avocado taco with roast tomato salsa (v), blue corn tortilla chip with guacamole

MAIN COURSE
Pollo asado con mole, Arroz al cilantro y ensalada de nopalitos
Grilled ancho chicken served with a traditional rich sauce, coriander rice and cactus salad
Enmoladas con mole, Crema de anacardo y ensalada de nopalitos (v)
Sweet potato and black bean in a corn tortilla served with a traditional rich sauce, cashew cream and cactus salad

DESSERT
Churros con helado de horchata, Cajeta y salsa de chocolate
Churros served with a rice based ice cream, caramel sauce and chocolate ganache

Mexican Bean Coffee with Traditional Wedding Biscuits

DRINK LIST
LISTA DE BEBIDAS

COCKTAILS

PALOMA
Tequila, Granadine, Grapefruit Soda
(Welcome Drink)
£4

SANGRITA
Orange juice, Tequila, Pomegranate Juice, and drops of Tabasco Sauce
£4

MIXED DRINKS

PALOMA
Sugar Rimmed, Granadine, Grapefruit Soda, Garnished with a Grapefruit Slice
£3

SANGRITA
Salt Rimmed, Orange juice, Pomegranate Juice, and drops of Tabasco Sauce
£3

BEER

Modelo
£4.00

Selection of wines and soft drinks also available