

## ANTOJITOS – MEXICAN TAPAS

*Ideal to share with friends or for a light snack.*

**JALADAS** - (4) Fresh jalapeño chiles stuffed with cream cheese, breaded, deep fried and served with a coriander sauce. (v)(d)(g) £10.20

**TAMALES** – (2) Corn husks, filled with corn maize and a choice of: 'chicken mole' (n)(g), 'cheese with poblano peppers' (v)(d), 'pork in green sauce' or 'black beans' (v) then steamed until perfect. £11.20

**TAMALES COSTEÑOS** – (2) Corn masa filled with your choice of: 'pork & morita chile', 'vegan protein & morita chile' or 'chicken pibil' wrapped in a banana leaf & steamed to perfection. £11.20

**PESCADILLAS** – (2) Corn tortillas filled with spiced flaked fish, then deep fried until golden and accompanied with a chipotle & mayonnaise sauce. £11.20

**FLAUTAS** - (4) Rolled corn tortillas filled with your choice of: 'chicken' or 'potato & cheese', (v) deep fried then topped with shredded lettuce, a tomatillo sauce, sour cream & scattered with queso fresco. (d) £13.80

**EMPANADAS** - An assortment of 4 corn pastries filled with a choice of: 'cheese', 'vegan tinga', 'cuitlacoche' or 'courgette flower'. Served with sour cream and red sauce. (v)(d) £13.80

**TOSTADA** – (2) Crispy corn tortilla topped with refried beans, lettuce, a choice of filling: 'vegetarian', 'vegan', 'chicken' and garnished with pico de gallo, sour cream & queso fresco. (d) £10.80 / 'beef' £11.80

**GUACAMOLE** (v) - Freshly prepared avocado dip served with tortilla chips and pico de gallo. £12.50

**NACHOS** - Perfect to share! - Corn chips topped with refried beans & layers of melted cheese, pico de gallo and sliced jalapeño peppers. (v)(d) £13.80 + Add Chicken or Chorizo £3.00

**QUESO FRITO** - (4) Fried breaded cheese sticks in a pool of tomatillo sauce topped with coriander, onion & sesame seeds served with flour tortillas. (v)(d)(g) £12.80

**QUESO FUNDIDO** - Melted chihuahua and oaxaca cheese to spoon into flour tortillas. Accompanied by pico de gallo (v)(d)(g). £12.80 + Add Chorizo or Mushrooms £3.00

**PANUCHO** - Corn tortilla topped with refried beans, a choice of: 'chicken pibil', 'vegan pibil' or 'shredded cochinita' & marinated red onion. £6.80

## ENSALADAS - SALADS

**ENSALADA NOPALES** – Tender cactus leaf with tomato, coriander, queso fresco and onion. All served on a bed of lettuce. (v)(d) £12.50

**ENSALADA MIXTA** – Our house salad of mixed green leaves, lettuce, tomatoes, onion, cucumber & avocado, with your choice of dressings. (v) £ 10.50 + Add Chicken breast £3.00

### SALAD DRESSINGS

- 'House' - olive oil + apple cider vinegar + mustard
- 'Balsamic' - balsamic vinegar + oregano + olive oil

## CEVICHE

*Served with two tostadas & totopos.*

**CEVICHE VERDE** - Fresh seabass or prawns ceviche in a sauce of tomatillo, coriander, avocado and jalapeños. Topped with sliced cucumber. £18.20

**CEVICHE ROJO** - Fresh seabass or prawns ceviche in a sauce of tomatoes, olives, and garlic, garnished with fresh coriander leaves. £18.20

**CEVICHE BLANCO** - Fresh seabass or prawn ceviche marinated in lime juice with onions, green chiles, habanero and oregano. £18.20

# LOS TACOS

**Pick one filling of your choice, served with 5 x 12 cm tortillas: corn or flour(g)**  
**Classic - £ 23.80 / Gourmet choice + £2.40**

## CHICKEN

**CHOLIN** - Grilled chicken breast with Maggi sauce.

**CAMPECHANO** - Chicken with chorizo.

**TINGA** - Shredded chicken with tomatoes, onions & chile chipotle. Topped with queso fresco.(d)

**POLLO PIBIL** - Cooked in a sauce of achiote & orange juice. Topped with marinated red onion.

**POLLO CON MOLE** - (Moh-lay) Shredded chicken cooked in Mexico's most famous sauce. Up to 25 ingredients including chocolate, peanuts and topped with queso fresco ranchero. (n)(d)(g)

**ALAMBRE** - Cubes of grilled chicken with diced red and green peppers, onion and cheese. (d)

## BEEF

**BISTEK** - Grilled beef.

**CAMPECHANO** - Beef with chorizo.

**ARRACHERA** - Marinated beef in beer, onion, garlic and secret spices. (g)

**ALAMBRE** - Cubes of grilled beef with diced red and green peppers, onion and cheese. (d)

## GOURMET

**BARBACOA** - Marinated slow cooked lamb.

**CARNITAS DE PATO** - Grilled duck.

**RIB EYE** - The best cut enjoyed just like in Mexico!

**PULPO** - Tender octopus cooked in onion and chile Guajillo.

**BAJA STYLE SHRIMP** - Breaded shrimp served with chipotle mayo. (d)(g)

**CAMARONES EN SALSA** - Sautéed prawns in a choice of : 'Tamarind', 'Arriero' or 'Tequila'. (d)(g)

## VEGETABLES

**NOPALES** - Grilled tender cactus leaf with tomato, coriander, onion and jalapeño chiles.

**CUITLACOCHÉ** - Black corn mushrooms, onion, sweetcorn, garlic & serrano chile.

**FLOR DE CALABAZA** - Courgette flower with sweetcorn, diced courgette onion & garlic.

**RAJAS CON CREMA** - Poblano pepper strips, courgette, sweet corn and onion cooked in a cream sauce. Topped with queso fresco. (v)(d)

**VEGAN TINGA** - Plant based 'chicken' with tomatoes, onions and chile chipotle (v).

**VEGAN PIBIL** - Melt in your mouth plant based 'chicken', cooked in a sauce of achiote and orange juice and topped with marinated onion (v)

**VEGAN MOLE** - (Moh-lay) Vegan protein cooked in Mexico's most famous sauce. Up to 25 ingredients including chocolate, peanuts and topped with queso fresco ranchero. (n)(d)(g)

## PORK

**COCHINITA PIBIL** - Cooked in a sauce of achiote & orange juice. Topped with - marinated red onion.

**CARNITAS** - Marinated slow cooked roast pork.

**PASTOR** - Mexican marinated pork, served with chunks of pineapple.

**CHORIZO** - Spicy Spanish sausage, diced and grilled.

## PARA COMPARTIR - SHARING DISHES

*A great way to share with friends & family.  
Our most popular dishes.*

**TACO TRAY - MAIN COURSE** - *When you really want tacos, this is the way to go!* - Make your own tacos with your choice of 4 fillings, and jalapeño peppers, beans, pico de gallo, red sauce, green sauce, onion, coriander and sour cream (d). Served with 5 warmed corn or flour (g) tortillas. Served for 2 or more.

Price per person - Classic £23.80 | Gourmet choice + £2.40

**MOLCAJETE 'MESTIZO'** - *The speciality of the house* - Your choice of filling served in a volcanic stone bowl with cheese, chorizo, grilled spring onions, coriander and cactus. Plus your choice of 'red', 'tomatillo' or 'mole' sauce. (n)(g) All accompanied with 5 warmed corn or flour (g) tortillas. Served for 2 or more.

Price per person - Chicken £21.80 / Beef £23.80 / Mixed £23.80 / King prawns £26.20 / Octopus £26.20 / Vegetables £21.80

## SOPAS - SOUPS

**SOPA DE TORTILLA** - Seasoned fresh tomato soup with fried corn tortilla strips, accompanied with sour cream, dried chiles, queso fresco and sliced avocado. (v)(d) £11.50

**CALDO XOCHITL** - Chicken broth with vegetables and shredded chicken with fresh avocado, fresh coriander, chopped onion and chipotle chile on the side. £11.50

**POZOLE** - A fresh whole corn soup, traditionally from Guerrero, Mexico, garnished with shredded lettuce, radish, onion, avocado, chopped chile and lime quarters. £12.50 + *Add Chicken £3.00*

**BIRRIA** - Traditional beef broth, made with spices and chillies, served with rice, coriander and onion, chopped chili. Served with corn or flour (g) tortillas. (g) £15.50

## SIDES - EXTRAS

### **PICO DE GALLO**

Chopped tomato, onion, coriander & lime. £3.20

### **QUESO FRESCO**

Fresh Mexican style cheese. £3.20

### **TOPPINGS MIX**

A selection of our favourites toppings. £6.80

### **TORTILLAS**

5 x Corn or Flour (g) Tortillas. £1.80

### **BEANS**

Black Refried or Whole £4.80

### **CHILES TOREADOS**

Sautéed chillies . (v)£3.20

### **SALSAS PICANTES**🔥🔥🔥

Selection of our special spicy sauces. (v) £6.20

### **CEBOLLITAS**

Grilled spring onions with lime wedges. (v) £3.20

### **RICE**

Portion of white rice £4.80

## PLATOS FUERTES - MAIN DISHES

**All main courses are accompanied with rice plus your choice of - beans, sautéed potato or vegetables.**

**MOLE POBLANO** - (Pr. móh-lay) Boneless chicken breast served with a traditional mole sauce made with up to 25 ingredients including chocolate, peanuts, dried chiles,... and topped with queso fresco ranchero. (n) (d)(g) £23.20

**MIXIOTE DE CORDERO** - Lamb shank marinated in Mexican spices, wrapped in a banana leaf and steamed until tender. £36.80

**CREPAS DE FLOR DE CALABAZA** - Crepes filled with courgette flowers, sweetcorn, diced courgette and onion, in our chef's special red sauce. Topped with a cheese gratin. (v)(d)(g) £18.20

**CREPAS DE CUITLACOCHÉ** - (Mexican truffles) Crepes filled with black corn mushrooms, sautéed with onion, garlic, button mushrooms, serrano chile & sweet corn in a special Chef's white cheese sauce.(v)(d)(g) £18.20

**CHILE RELLENO** - Poblano pepper stuffed with 'picadillo (minced beef)' £21.20 or 'Oaxaca cheese' (d), lightly battered and sautéed in a tomato broth. (g) £18.80

**ENCHILADAS DE MOLE** - Two rolled corn tortillas stuffed with your choice of filling: 'chicken', 'potato & cheese', 'vegan protein' or 'vegetables' in a traditional 'mole' sauce. Made with up to 25 ingredients, including chocolate. Topped with sour cream & queso fresco. (n)(d)(g) £26.20

**ENCHILADAS VERDES or ROJAS** - Two rolled corn tortillas stuffed with your choice of filling: 'chicken', 'potato & cheese', 'vegan protein' or 'vegetables', topped in a 'red' or 'green tomatillo' sauce, garnished with sour cream and queso fresco ranchero. (v)(d) £23.80

**ENCHILADAS CANCUN** - Two rolled corn tortillas stuffed with your choice of filling: 'pork', 'chicken', 'potato & cheese' (d), 'vegan protein' or 'vegetables' (v) in a traditional Mayan sauce made with achiote, orange juice and tomato. £23.80

**CAMARONES EN SALSA** - Pan sautéed prawns in a choice of sauce: 'Tamarind', 'Arriero' or 'Tequila'. (d)(g) £36.80

**POLLO NEGRO** - Chicken with cuitlacoche (Mexican truffles), sweetcorn, onion & garlic. Topped with a gratinated cheese sauce. (d)(g) £22.80

**POLLO ARRIERO** - Three chicken medallions on a tower of sautéed potatoes, wrapped in steamed vegetables with a sauce of chopped garlic, onion and chile Guajillo. (d) £24.80

**FILETE ARRIERO** - Three beef medallions on a tower of sautéed potatoes, wrapped in steamed vegetables with a sauce of chopped garlic, onion and chile Guajillo. (d) £36.80

**FILETE TAMPIQUENA** - Grilled beef fillet accompanied by a chicken enchilada, guacamole and rajas con crema. Garnished with queso fresco ranchero. (d) £38.80



# POSTRE - DESSERT

## **CREPAS DE CAJETA**

Thin crepes topped with caramel sauce and chopped walnuts, served with vanilla ice cream. Perfect to share (g) (d) (n) – £8.80

## **PASTEL DE QUESO y COCO**

A baked cream cheese and coconut cheesecake with mango sauce. (d) – £7.80

## **FLAN CASERO**

A rich Mexican version of crème caramel – perfecto! (d) – £7.80

## **HELADOS**

A selection of ice cream (vanilla, chocolate, strawberry) (d) & tropical fruit sorbets (lime, passion fruit, or mango). £7.80

## **PASTEL DE ELOTE**

Our chef's special corn cake, topped with whipped cream or a scoop of vanilla ice cream and rompopo sauce (contains alcohol) (d) – £7.80

## **PASTEL 3 LECHES**

A rich and almost 'custard-like' cake made with three milks — condensed, evaporated, and double cream. Delicious! (d) (g) – £8.80

## **CHURROS**

(6) Our deep-fried dough pastry, served with caramel sauce and condensed milk (d) (g) (v) – £8.80

## **TAMAL DE DULCES**

Our chef's special sweet tamal dessert in 3 flavours £7.80 each

Choose from:

Strawberry – with fresh whipped cream (d)

Pineapple – with fresh whipped cream (d)



# DRINKS

## COFFEE

*Oat Milk available*

LATTE ( d ) £ 3.80

CAFE AMERICANO ( d ) £ 3.20

ESPRESSO £ 2.90

CORTADO ( d ) £ 2.90

CAPPUCCINO ( d ) £ 3.80

EXTRA SHOT OF ESPRESSO + 80 P

## LIQUEUR COFFEE

*Oat Milk available*

### ESPRESSO MARTINI

Shot of espresso, vodka, and sugar. Served chilled in a coupe, straight up with a cinnamon sprinkle.£14.20

### IRISH COFFEE

Irish whiskey and coffee.£11.20

### CARJILLO

With Licor 43 .£11.20

### MEXICAN CAFÉ

Coffee tequila and espresso, shaken and served chilled.£11.20

## TEA

*Oat Milk available*

ENGLISH BREAKFAST £ 3.00

EARL GREY £ 3.00

CAMOMILE £ 3.00

PEPPERMINT £ 3.00

GREEN TEA £ 3.00

FRESH MINT TEA £ 3.00

HOT CHOCOLATE £ 3.50

Tequila has been said to be a great digestion aid.

Drinking it before a meal can boost your metabolism, and an after-dinner tequila shot can help with digestion.

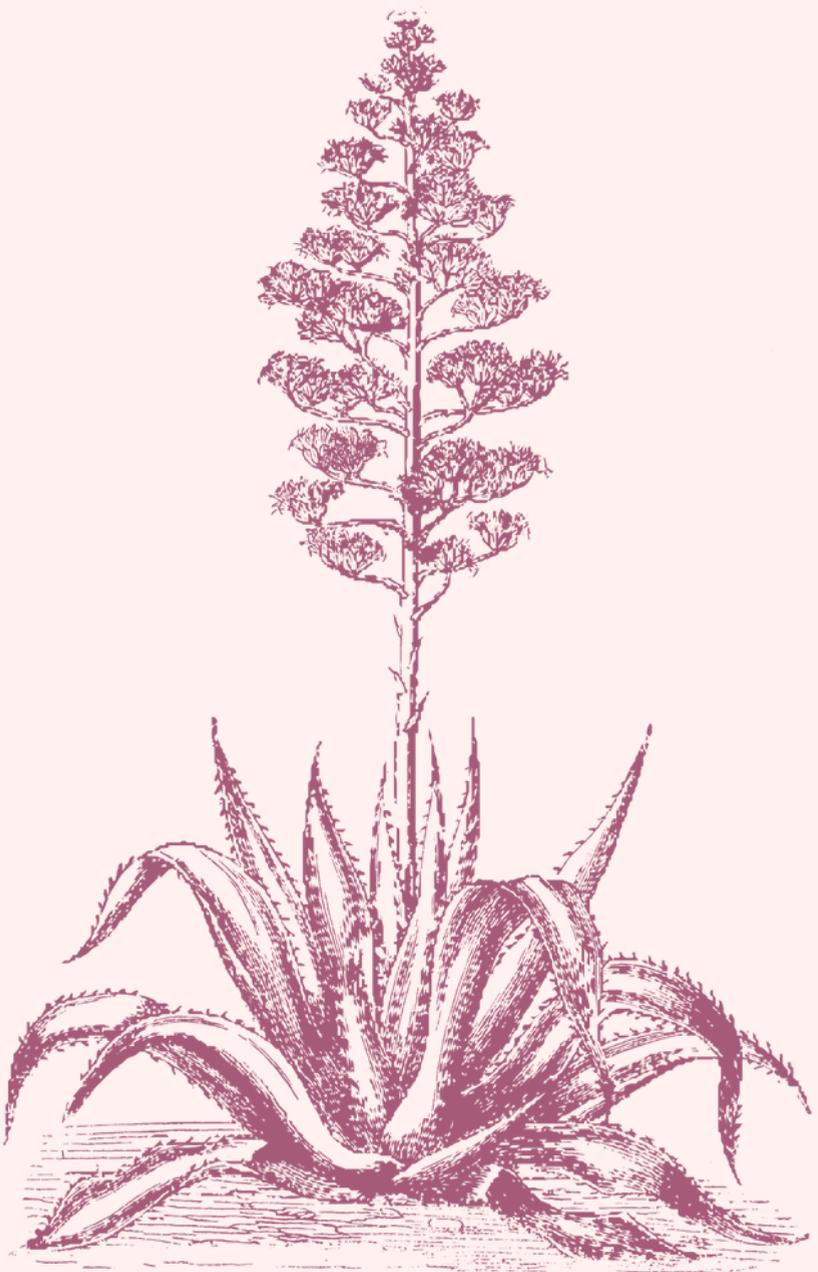
The drink's high levels of inulin prompt your digestive system to grow good bacteria, improving overall digestion.

**ENJOY OUR EXTENSIVE SELECTION OF AGAVE SPIRITS WITH YOUR DESSERT OR BY ITSELF.**

***Ask a member of our staff for recommendations.***

MESTIZO  
*Restaurant & Margarita Bar*

DRINKS  
MENU



# MARGARITAS

All served on the rocks over ice.  
vegan & gluten free.

<b>CLASSIC MARGARITA</b>	14.20
Cazcabel Tequila Reposado+Triple Sec+Fresh Lime Juice.	
<b>FROZEN MARGARITA</b>	14.20
Cazcabel Tequila Reposado+Triple Sec+Fresh Lime Juice. <i>Ask for the flavour of the day!</i>	
<b>TOMMY'S</b>	14.20
Cazcabel Tequila Reposado+Lime Juice+Agave.	
<b>CADILLAC</b>	15.20
Cazcabel Tequila Reposado+Grand Marnier+Lime Juice+Agave.	
<b>EL DIABLO</b> 🔥🔥🔥	15.20
Chilli-infused Cazcabel Tequila Reposado+Triple Sec+Lime Juice. <i>WARNING: This is for those who can really handle the heat.</i>	
<b>LA FLOR HIBISCUS</b>	15.20
Cazcabel Tequila Reposado+Lime+Hibiscus Syrup.	
<b>PEPINO</b>	15.20
Cazcabel Tequila Reposado+Cucumber water+Triple Sec+Lime Juice.	
<b>PEPINO &amp; CHILE</b>	15.20
Cazcabel Tequila Reposado+Cucumber & Chili syrup+Triple Sec+Lime Juice.	
<b>EL MEZCAL</b>	15.20
Mezcal Amores Verde+Triple Sec+Lime Juice.	
<b>LET THAT MANGO</b>	15.20
Cazcabel Tequila Reposado+Triple Sec+Lime Juice+Mango puree. Spicy option available 🔥🔥🔥 <i>Garnish may contain traces of peanuts, dairy, and gluten</i>	
<b>LA LYCHEE</b>	15.20
Cazcabel Tequila Reposado+Triple Sec+Lime Juice+Lychee Puree.	
<b>SWEET PASSION</b>	15.20
Cazcabel Tequila Reposado+Passionfruit Syrup+Lime+Passionfruit Liqueur.	
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<b>MARGARITA PITCHER</b>	62.20
<i>Sharing is caring!</i> - Selected margaritas available.	
<b>TEREMANA MARGARITA TOWER</b>	98.20
<i>A tower of refreshing margaritas, crafted for sharing. Best Seller – People's Margarita Tower!</i>	

*\*Ask for the flavours available.*

# MEXICAN CLASSICS

vegan & gluten free.

<b>TEQUILA SOUR</b>	14.20
Cazcabel Tequila Blanco+Lime Juice +Angostura Bitters+Aquafaba.	
<b>TEJITO</b>	15.20
Cazcabel Tequila Blanco+Mint+Chilli+Lime Juice.	
<b>TEQUILA ESPRESSO MARTINI</b>	15.20
Cazcabel Tequila Reposado+ Espresso+Cazcabel Coffee+Vanilla syrup.	
<b>PALOMA</b>	14.20
Cazcabel Tequila Blanco+Lime Juice+Grapefruit Soda+Grapefruit Juice.	
<b>STRAWBERRY &amp; COCONUT DAIQUIRI</b>	15.20
White rum+ lime juice+strawberry puree+coco lopez.	
<b>LYCHEE MARTINI</b>	15.20
Vodka+Passion fruit liqueur+lime juice+ lychee puree .	

*\* Traditional classic cocktails are available on request.*



# MEZCAL COCKTAILS

vegan & gluten free.

<b>MEZCAL PALOMA</b>	15.20
Mezcal Amores Verde+Lime Juice+Grapefruit Soda+Grapefruit Juice.	
<b>MEZCALITO</b>	15.20
Mezcal Amores Verde+Mint+Lime Juice.	
<b>ELOTE OLD FASHIONED</b>	15.20
Mezcal Amores Verde+Corn Liqueur+Angostura Orange+Chilli Liqueur.	
<b>MOLE MANHATTAN</b>	15.20
Mezcal Amores Verde+Amaretto+Cacao Liqueur+Chilli Liqueur+Mole Bitters+Maraschino Cherry.	
<b>MEZCAL BLOODY MARY</b>	15.20
Mezcal Amores Verde+Lime Juice+Salt+ Tabasco+Salsa Valentina + Worcestershire Sauce+Tomato Juice.	
<b>MEZCAL SOUR</b>	15.20
Mezcal Amores Verde+Lime Juice+Aquafaba+Agave+Angostura Orange.	
<b>MEZCAL PICANTE</b>	15.20
Chilli-Infused Mezcal Amores Verde+Lime Juice+Triple Sec.	
<b>MEZCAL NEGRONI</b>	15.20
Mezcal Amores Verde+Campari+Vermouth.	
<b>SACRED TAMARIND</b>	15.20
Mezcal Amores Verde+Tamarind Syrup+Lime Juice.	

## BEER

<b>MICHELADA</b>	4.50
Your choice of beer (extra charge)+lime juice+maggi+ worcestershire sauce+valentina.	
<b>CHELADA</b>	3.80
Your choice of beer (extra charge)+lime juice.	
<b>LEVANTAMUERTOS</b>	5.50
Your choice of beer (extra charge)+lime juice+maggi+ worcestershire sauce+ Clamato juice+ valentina.	
<i>CONTAINS TRACES OF FISH AND SHELLFISH / VEGAN OPTION AVAILABLE</i>	
<b>CORONA</b>	6.50
<b>MODELO ESPECIAL</b>	7.50
<b>PACIFICO</b>	7.50

## ALCOHOL FREE

vegan & gluten free.

<b>HIBISCUS ICED TEA</b>	11.20
A layered drink with hibiscus syrup+lime juice+coconut water+agave.	
<b>JARRITOS <i>Authentic Mexican Sodas!</i></b>	5.20
<i>Flavours: Lime, Pineapple, Guava, Mandarin, Mexican Cola, Mango, or Grapefruit.</i>	
<b>AGUAS FRESCAS</b>	5.80
Traditional Mexican sweet drink. Choose between Horhata, Tamarind, Hibiscus.	
<i>*Traditional soft drinks are available on request.</i>	

## TEQUILA FLIGHTS

A choice of 3x25ml tequila shots from one brand of your choice, served with lime juice and salt

<b>CAZCABEL</b>	20.60	<b>DON JULIO</b>	36.60	<b>FORTALEZA</b>	41.60
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## MEZCAL FLIGHTS

A choice of 3x25ml mezcal shots from one brand of your choice, served with an orange slice and Tajin

<b>MONTELOBOS</b>	46.60	<b>LOST EXPLORER</b>	51.60
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**MESTIZO**  
*Restaurant & Margarita Bar*

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