



Mexican Theme Menu

Starters

Mexico City Nachos

With queso chihuahua, Pico de Gallo and guacamole

Grilled Chicken Tacos

With melted cheese, frijoles, guacamole and tomatillo salsa

Free Range Pork Pibil

Slow-cooked in citrus and spices, with pink pickled onions, in three soft corn tortillas

Steak Tacos

British bavette with grilled cheese, tomatillo and avocado salsas

Tostada Gobernador

Chipotle cream salsa, fire roasted shrimp, queso fresco, red cabbage, green onion and avocado

Mains

Grilled Chicken Burritos

Toasted flour tortilla, black beans, rice, cheese, salsas, mix leaf, sour crema, Pico di Gallo and guacamole

Pulled Pork Club Quesadilla

With avocado, lettuce, melted cheese and chipotle mayo

Plantain Quesadilla

With hibiscus, crema and crumbled feta, in corn tortillas

Grilled Chicken Enchiladas

Filled tortillas, topped with spiced tomato sauce and cheese

Torta Mexicana

Grilled fillet steak, cheese, refried beans, guacamole, pickled Jalapeño peppers with a side of tortilla chips

(Vegan alternatives available)



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DESSERTS

Churros

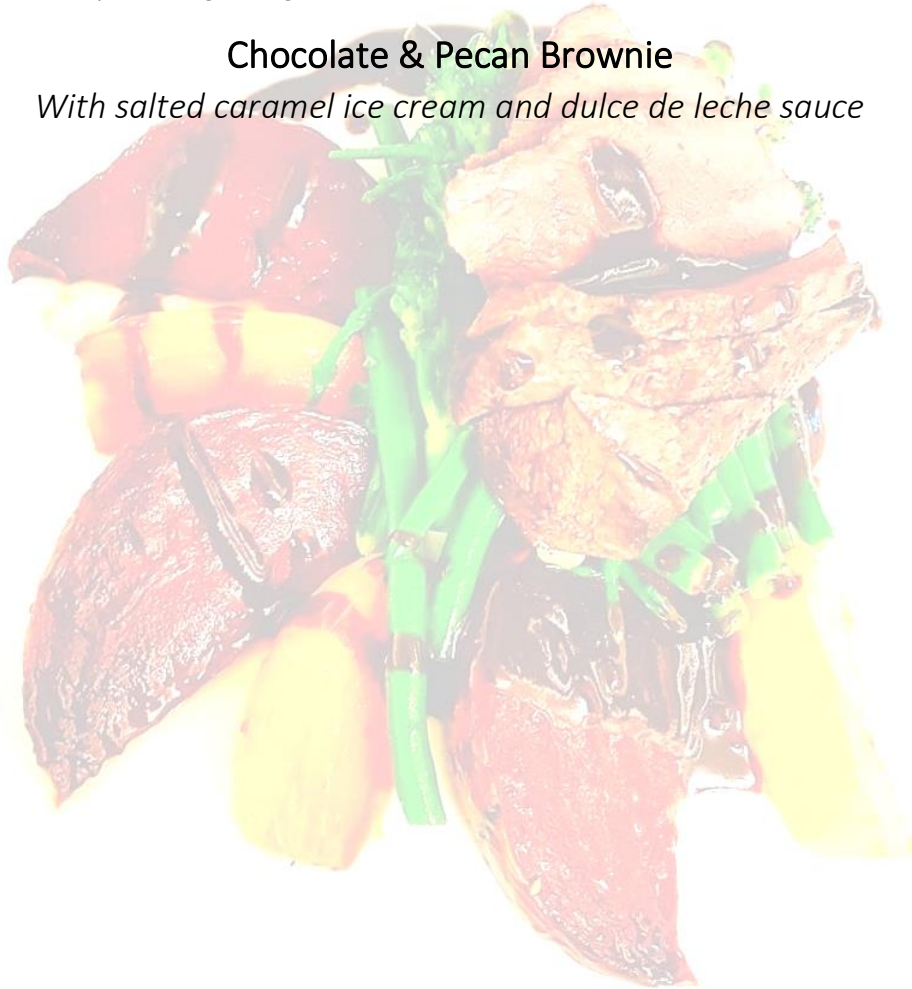
Crispy Mexican doughnuts with rich dulce de leche caramel

Spiced Roast Pineapple

With a chipotle agave glaze, vanilla ice cream and a coconut crumb

Chocolate & Pecan Brownie

With salted caramel ice cream and dulce de leche sauce



(Vegan alternatives available)