
Mexican Street Food Menu

Appetizer

Chips and Guacamole, mixed Corn Chips with freshly made Guacamole, Sour Cream and Mexican Salsa

Scallop and Prawn Aguachile with Green Chili, Cucumber, Tequila, and Totopos

Queso Fundido with Chorizo, with Mozzarella and Cheddar Cheese baked Tomato Salsa with Celery, Onion, Tequila, diced Chorizo, served with Totopos

Queso Fundido with Mushroom Al Ajillo, with Mozzarella and Cheddar Cheese baked Portobello Mushrooms, Onions, Tomatoes, Arbol Chili, Mexican Beer, served with Totopos

First of course

Fiery little Chicken Tostadas, with Chipotle Chili, Herb Mayo, Avocado and fine shredded Lettuce

Black Bean and Chorizo Empanada

Lobster Empanada with Chervil, Parsley, Lime Hollandaise



Black Bean Soup with Tomatoes, Chipotle Peppers topped with Queso Fresco cheese and Fresh Salsa

Corn Soup with flame grilled Sweet Corn, Chili, Cumin and Garlic, topped with Sour Cream and Cilantro

Roast Tomato Soup with Guajillo and Ancho Chili, topped with Sour Cream, diced Avocado, fried Tortilla Stripes and Feta Cheese

Tree Tomato Salad with Grape Tomatoes, Yellow and Green Tomatoes, Pineapple, Feta Cheese, Thyme and Parsley

Sea Bass Cheviche, with Lime and Grapefruit Juice, Vanilla, Red Onions, Cucumber, Cilantro and White Balsamic Vinegar, served with Totopos

Octopus Ceviche, with Tomatoes, Limes, Black Olives, Green Chili, topped with Alioli and served with Totopos

Salmon Avocado Ceviche, with Avocado, Spring Onions, Olive Oil, Soy Sauce, Sesame Oil, topped with Cilantro and served with Pitta Bread

Main course

Rajas Taco with grilled Poblano Chilies, Creme Fraiche, Onions and Lancashire Cheese



Steak and Cheese Taco, flame grilled skirt steaks, fried beans, guacamole, cheddar cheese

Crispy Prawn Taquitos with spicy Avocado Salsa

Truffle Mushroom Quesadilla, with grilled Portobello Mushrooms, Red Onions, Mozzarella Cheese, Cheddar Cheese, black Truffle Oil

Mole Amarillo, in Mole slow braised Pork, Potato, Butternut Squash, Green Beans and Cauliflower, served with steamed Rice and warm Tortilla

Tinga de Pollo, slow cooked Chicken, with Tinga Sauce (Chipotle, fire roasted Tomato, Onion, Garlic and Oregano), served with steamed Rice, warm Tortilla, Guacamole and Lime Wedges

Pork Pibil, slow braised pork with Habanero and Scotch Bonnet Chili, Cumin, Garlic, Cider Vinegar, Allspice and Onions, served with steamed Potato in Cilantro Butter

Dessert

Peanut Praline Ice Cream on Mango Salad with Anise-Chili Syrup

Passion Fruit Creme Brulee, served with Strawberries in Heavy Cream and Tequila

Chocolate and Cinnamon Parfait Ice Cream with grilled Pineapple and dark Caramel

Dark Chocolate - Avocado Mousse with caramelized Banana

