

Café des Amis GLUTEN-FREE Menu

STARTERS

Hot Goat's Cheese Tostada 7.50
With roast marinated peppers, guacamole, salad and salsa on a crisp corn tortilla.

Nachos	Small	6.95	Large	9.95
Add - spicy pork picadillo		1.95		2.95
pasilla beef		1.95		2.95
refried beans		1.00		1.75

Tortilla chips with melted vintage farmhouse cheddar, salsa, spring onions, sour cream and jalapenos.

Duck Picadillo Tacos 7.95
Fruity, spiced duck confit in crisp corn tortillas, mango salsa, rocket.

Seafood "al mojo de ajo" for two 16.95
King prawns, mussels and calamari pan fried in olive oil, garlic ancho chilli butter, wine and herbs.
Ask for the dish without bread.

Trio of Ceviches 8.95
Hawaiian style fresh tuna poké. Smoked haddock, coriander aioli, radish, pickled onions. Scottish salmon with cherry tomato salsa.

LUNCH SPECIALS

Served Noon - 5pm

Texas style Migas Omelette 8.95
Chilli beef, chorizo, bacon, onions, peppers, free range eggs, tortillas, jalapenos and cheese. Salsa, guacamole.

Huevos Rancheros 7.95 **add bacon or chorizo +£1.95**
Crisp corn tortillas topped with black beans, fried free range eggs, chipotle tomato sauce, guacamole and cheese.

Salad des Amis 8.95
Avocado, salsa, croutons, salad leaves with either roast marinated peppers or smoked bacon. *Ask for no croutons.*

Crispy Duck Salad 10.95
Bacon, pine nuts, duck pate, croutons, salad leaves, mango dressing. *Ask for no croutons.*

MAINS

Citrus & Coriander Lamb Stew **14.95**
Yucatan style lamb, slow cooked with achiote, garlic, orange and lime juice. Rice, salad pineapple habanero salsa.

Roast Vegetable Tostada **11.25**
Mediterranean vegetables roasted in olive oil, refried beans, feta, pesto, chilpotle salsa, crisp corn tortillas, green pepper cream sauce.

Pollo Verde **12.95**
Pan fried chicken breast, green herbs, almond and jalapeno cream sauce, rice, salad and salsa.

Chimayo rubbed Ribeye Steak **21.95**
300g Steak, parmesan mash, red wine ancho jus, watercress, guacamole, crispy onions, chilpotle salsa.

Paella for two **28.95**
Chicken, king prawns, calamari, mussels and pork chorizo cooked in spicy saffron rice.

FAJITAS

Roll your own tacos *with corn tortillas*, salsa, sour cream, cheese, guacamole, salad, black beans, jalapenos and one of the following sizzling dishes: Designed for sharing!

Pan Fried Chicken Breast **27.95**
Marinated in garlic lime and oregano.

Yucatan Pork Belly **28.95**
Orange, garlic and habanero glaze. Chimayo spiced crackling.

Seared Ribeye Steak **36.95**
Smoked chilli butter.

Crispy Duck Confit **29.95**
Orange, soy, rosemary and honey glaze..

Flat Mushrooms **24.95**
Pan fried in a garlic and ancho chilli butter.

CHILDREN'S DISHES

Tortilla Chips & Melted Cheese 2.95

DESSERTS

Chocolate Fundido for two 12.50
Rich rum chocolate fondue with fresh seasonal fruit, cream and churros. *Ask for no churros.*

Homemade Tropical Fruit Sorbet 6.50
Ask for no biscuits.

Coconut Crème Caramel 6.50
With Passion Fruit Sauce

Madagascan Vanilla Ice Cream 6.50
With hot chocolate sauce. *Ask for no biscuits.*

BEER

Espiga Gluten Free 4.95