Café des Amis du Mexique

All our food is homemade and freshly cooked by our chefs using authentic Mexican recipes and inspired by our travels through Mexico and South America. Whilst we continue to innovate, some of our recipes have remained unchanged for 30 years.

Salsas are at the heart of Mexican cuisine. They can vary from mild to ferociously hot. We use 10 different chillies to create all of our sauces and salsas. We offer a range of salsas made fresh every day allowing you to decide how hot you dare to go!

Established 1988

STARTERS

Hot Goat's Cheese Tostada (V) 9.00
With roast marinated peppers, guacamole, salad and salsa on a crisp corn tortilla. (d)

Antojitos for two 18.00
Mixed starters including meatballs in chilpotle sauce, duck scratchings, duck mousse croutons, gruyère cheese fondue, courgette feta fritters, ceviche, guacamole, duck tacos, pickles and bread. (dg)

Nachos (V)	**Small**	8.50	**Large**	12.50
Add -spicy pork picadillo		3.00		5.00
- pasilla beef		3.00		5.00
- refried beans		2.00		3.00

Tortilla chips with melted vintage farmhouse cheddar, salsa, spring onions, sour cream and jalapeños. (d)

Trio of Ceviches 10.50
Hawaiian style fresh tuna poké.
Smoked haddock, coriander aioli, radish, pickled onions.
Scottish salmon with cherry tomato salsa.

Crispy Calamari 9.50
Sweet chilli prawn salsa, carrot salad, mango dressing. (gs)

Pork Belly Tacos 9.50
Soft corn tortillas, guacamole, cabbage, coriander aioli, BBQ sauce, pickled red onions, pumpkin seeds.

Gambas al Mojo de Ajo 12.00
King prawns, pan fried in garlic & ancho chilli butter. Served with bread. (dgs)

LUNCH SPECIALS

Served Noon - 5pm

Hot Chicken Salad 13.50
Marinated chicken breast strips, salad leaves, vinaigrette, mango salsa. (g)

Salad des Amis 13.50
Avocado, salsa, croutons, salad leaves with either roast marinated peppers (V) or smoked bacon. (g)

Crispy Duck Salad 13.50
Bacon, pine nuts, duck pâté, croutons, salad leaves, mango dressing. (gn)

Chicken Caesar Salad 13.50
Pan fried chicken, avocado, cherry tomato salsa parmesan, croutons. (sdg)

Huevos Rancheros (V) 9.50
add bacon or chorizo +£3.00
Crisp corn tortillas topped with black beans, fried free range eggs, chilpotle tomato sauce, guacamole and cheese. (d)

CHILDREN'S DISHES

Tortilla Chips & Melted Cheese (d)	4.00
Cheese Quesadilla, beans, rice (dg)	5.00
Chicken, with a choice of 2 of the following sides	6.00
Rice, Black Beans, Salad, Mash Potato (dg)	
Chicken or Roast Veg Burrito – with refried beans, sour cream & cheese in a wheat tortilla (dg)	6.00

SET MENU

Order 12 - 6.00pm Monday to Friday

Two Courses £19.00
Three Courses £23.00

Nachos
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Chicken Fajitas* *(dg)* **or Vegetable Tostada** *(d)* (V)
or Yucatan Lamb Stew
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Chocolate Cake with Chocolate Cream *(dng)*
Tropical Fruit Sorbet *(g)*
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***Substitute any other fajitas, £5 surcharge p.p.**

Happy Hour
5 to 6 Monday to Friday
Half Price Beers, Frozen Cocktails, Wine by the Glass

FAJITAS

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

	For two
Pan Fried Chicken Breast *Marinated in garlic lime and oregano. (dg)*	34.00
Seared Ribeye Steak (400g) *Smoked chilli butter. (dg)*	49.00
Yucatan Pork Belly *Orange, garlic and habanero glaze. Chimayo spiced crackling. (dg)*	35.00
Crispy Duck Confit *Orange, soy, rosemary and honey glaze. (dg)*	36.00
Pulled Lamb Shoulder *Slow cooked in beer, tomatillo salsa. (dg)*	37.00
Flat Mushrooms (V) *Pan fried in a garlic and ancho chilli butter. (dg)*	28.00
Roast Mediterranean Vegetables (V) *Tomatillo salsa (dg)*	29.00

DESSERTS (V)

Mango and Shortbread Cheesecake 7.00
With strawberry compote. (dg)

Churros 7.00
Served with hot chocolate sauce or dulce de leche. (dg)

Chocolate Fundido for two **14.00**
Rich rum chocolate fondue with, fresh fruit.,whipped cream & churros. (dg)

Homemade Mango and Lime Sorbet *(g)* 7.00

Torta de Chocolate 7.00
Chocolate, pecan & orange cake, white & dark chocolate creams. (dgn)

Taywell Ice Cream 7.00
Various flavours (dg)
add hot chocolate sauce 1.00

Vegan Banana Split 7.00
Chocolate coconut sauce, toasted almonds, vegan vanilla ice cream. (n)

MAINS

Spicy Pulled Pork Enchilladas 14.50
Molé sauce (contains nuts, 3 different chillies, tomatoes, spices, fruit, & a hint of dark chocolate), rice, beans, salad and guacamole. (ng)

Yucatan Pork Belly Burrito 15.50
Pineapple habanero salsa, refried beans and cheese. Served with guacamole, salad & rice. (dg).

Pan Fried Chicken Burrito 14.50
Refried beans, cheese, smoked chilli aioli, salsa. Served with guacamole, salad & rice. (dg)

Pasilla Chilli Beef Burrito 15.50
Rice, cheese, chilpotle salsa. Served with guacamole, salad, black beans. (dg)

Seafood Burrito 16.50
Deep fried prawns, smoked haddock & squid coriander aioli, refried beans, feta, tomato salsa. Served with guacamole, salad & rice. (dgs)

Chilpotle Aubergine, Mushrooms Burrito (V) 13.50
Cheddar, rice. Served with guacamole, salad, beans. (dg)

Spinach, Leek & Mozzarella Tacos (V) 13.50
Chilpotle tomato sauce. Served with black beans, rice, salad and guacamole. (dg)

Roast Vegetable Tostada (V) 15.50
Mediterranean vegetables roasted in olive oil, refried beans, feta, pesto, chilpotle salsa, crisp corn tortillas, green pepper cream sauce. (d)

Pollo Verde 16.50
Pan fried chicken breast, green herbs, almond and jalapeño cream sauce. Rice, salad and salsa. (ndg)

Duck Breast with Molé Sauce 20.00
Mango salsa, parmesan mashed potato. Molé is a rich, complex sauce made from 3 different chillies, tomatoes, spices, fruit, nuts & a hint of dark chocolate. (ndg)

Citrus & Coriander Lamb Stew 18.00
Yucatan style lamb, slow cooked with achiote, garlic, orange and lime juice. Served with rice, salad, pineapple salsa.

Chimayo rubbed Ribeye Steak (250g) 29.00
Parmesan mashed potato, red wine ancho jus, watercress, guacamole, crispy onions, chilpotle salsa. (d)

Paella for two 34.00
Chicken, king prawns, calamari, mussels and pork chorizo cooked in spicy saffron rice. (dgs)

Salmon Vatapa 19.00
Grilled salmon with Brazilian vatapa sauce, made with shrimp, habanero, coconut milk, ginger & nuts. Served with rice, courgette & mango salsa. (ngs)

SALSAS

Guacamole (mild)	2.50
Mango Salsa (mild)	2.00
Cherry Tomato Salsa (med hot)	1.50
Pickled Jalapeño (med hot)	1.00
Tomatillo Salsa (med hot)	1.50
Salsa Chilpotle (med hot)	1.50
Pineapple Habanero Salsa (hot)	2.00
Salsa Piccante (hot)	1.50
Single Habanero (phenomenally hot)	1.50

If you have a food allergy, please talk to a member of staff before ordering. Due to the large range of ingredients that we use in our kitchen, we cannot absolutely guarantee that any of our dishes is allergen free, even though we take extreme care. Many of our vegetarian choices can be made vegan on request.
(V) = vegetarian, (g) = contains gluten, (d) = contains dairy, (n) = contains nuts, (s) = seafood. 10% service will be added to tables of 6 or more. All tips and service charge go to our staff.