

Café des Amis DAIRY FREE Menu

STARTERS

Hot Goat's Cheese* tostada		9.00
With roast marinated peppers, guacamole, salad and salsa on a crisp corn tortilla.		
*contains goats cheese		
Nachos	Small	8.50
Add -		
spicy pork picadillo		3.00
pasilla beef		3.00
refried beans		2.00
	Large	12.50
		5.00
		5.00
Tortilla chips with salsa, spring onions, guacamole and jalapenos.		
Antojitos for two		18.00
Mixed starters including <i>courgette feta fritters*</i> , ceviche, guacamole, duck tacos, pickles and breads.		
*contains feta.		
Duck Picadillo Tacos		9.50
Fruity, spiced duck confit in crisp corn tortillas served with mango salsa and rocket.		
Crispy Calamari		9.50
Sweet chilli prawn salsa, carrot salad and mango dressing.		
Trio of Ceviches		10.50
Hawaiian style fresh tuna poké.		
Smoked haddock, coriander aioli, radish, pickled onions.		
Scottish salmon with cherry tomato salsa.		
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 & olive oil. Served with bread.		

LUNCH SPECIALS

Served Noon - 5pm

Hot chicken salad		13.50
Marinated chicken breast strips, salad leaves, vinaigrette & mango salsa.		
Salad des Amis		13.50
Avocado, tomato salsa, croutons and salad leaves with either roast marinated peppers or smoked bacon.		
Crispy Duck Salad		13.50
Bacon, pine nuts, croutons, salad leaves & mango dressing.		
Chicken Caesar Salad		13.50
Pan fried chicken, avocado, cherry tomato salsa, croutons & crisp sweet romaine lettuce		

MAINS

Spicy Pulled Pork Enchilladas	14.50
Molé sauce* - 3 different chillies, tomatoes, spices, fruit & a hint of dark chocolate), rice, beans, salad and guacamole. *contains nuts	
Pan Fried Chicken Burrito	14.50
Rice, re fried beans, feta* , smoked chilli aioli and tomato salsa. Served with guacamole & salad *contains feta	
Pasilla Chilli Beef Burrito	15.50
Rice, feta* and chipotle salsa. Served with guacamole, salad and black beans *contains feta	
Yucatan Pork Belly Burrito	19.00
Pineapple habanero salsa, refried beans and feta* . Served with guacamole, salad & rice. *contains feta	
Seafood Burrito	16.50
Deep fried prawns, smoked haddock, squid coriander aioli, refried beans, feta* and tomato salsa. Served with guacamole, salad & rice. *contains feta	
Chipotle Aubergine and Mushroom Burrito	13.50
Rice, chipotle salsa, Served with guacamole, salad & black beans.	
Roast Vegetable Tostada	15.50
Mediterranean vegetables roasted in olive oil, refried beans, feta* , chipotle salsa, crisp corn tortillas and a spicy tomato sauce. *contains feta	
Duck Breast with Molé Sauce	20.00
Mango salsa and rice, Molé is a rich, complex sauce made from 3 different chillies, tomatoes, spices, fruit, nuts & a hint of dark chocolate. (contains nuts)	
Chimayo rubbed Ribeye Steak (250g)	29.00
Rice, watercress, guacamole, crispy onions and chipotle salsa.	
Salmon Vatapa	19.00
Grilled salmon with Brazilian vatapa sauce, made with shrimp, habanero, coconut milk, ginger & nuts. Served with rice, courgette & mango salsa.	
Paella for two	34.00
Chicken, king prawns, calamari, mussels and pork chorizo cooked in spicy saffron rice.	

FAJITAS

Roll your own tacos with flour tortillas, tomato salsa, guacamole, salad, mango salsa, chipotle salsa, black beans, jalapenos and one of the following sizzling dishes: Designed for sharing!

Pan Fried Chicken Breast	34.00
Marinated in garlic lime and oregano.	
Seared Flank Steak	44.00
Yucatan Pork Belly	36.00
Orange, garlic and habanero glaze. Chimayo spiced crackling.	
Crispy Duck Confit	38.00
Orange, soy, rosemary and honey glaze.	

Pulled Lamb Shoulder	38.00
Slow cooked in beer, tomatillo salsa.	
Flat Mushrooms	28.00
Pan fried in olive oil, garlic, wine and herbs.	
Roast Mediterranean Vegetables	29.00
Tomatillo salsa	

SALSAS

A great way to compliment your meal. How hot do you dare to go!

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 Chipotle (med hot)	1.50
Salsa Piccante (hot)	1.50
Single Habanero (phenomenally hot)	1.50

CHILDREN'S DISHES

Bean Quesadilla	5.00
Chicken, Rice & Beans	6.00

DESSERTS

Homemade Mango and Lime Sorbet	7.00
Vegan Vanilla Ice Cream (+1 for Hot Chocolate Sauce)	7.00
Vegan Banana Split	7.00
Chocolate coconut sauce, toasted almonds, vegan ice cream	

Our dairy free options are prepared fresh to order.

Please inform your waiter of your requirements and of any other allergies or intolerances when ordering.

Café des Amis GLUTEN FREE Menu

STARTERS

Hot Goat's Cheese Tostada **9.00**

With roast marinated peppers, guacamole, salad and salsa on a crisp corn tortilla.

Nachos	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 jalapenos.

Duck Picadillo Tacos **9.50**

Fruity, spiced duck confit in crisp corn tortillas, mango salsa, rocket.

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.

Ask for no bread.

Trio of Ceviches **10.50**

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

LUNCH SPECIALS

Served Noon - 5pm

Salad des Amis **13.50**

Avocado, salsa, croutons, salad leaves with either roast marinated peppers or smoked bacon.

Ask for no croutons.

Crispy Duck Salad **13.50**

Bacon, pine nuts, croutons, salad leaves, mango dressing.

Ask for no croutons.

CHILDREN'S DISHES

Tortilla Chips & Melted Cheese **4.00**

MAINS

Roast Vegetable Tostada	15.50
Mediterranean vegetables roasted in olive oil, refried beans, feta, pesto, chipotle salsa, crisp corn tortillas, green pepper cream sauce.	
Citrus & Coriander Lamb Stew	19.00
Yucatan style lamb, slow cooked with achiote, garlic, orange and lime juice. Served with rice, salad, pineapple salsa	
Chimayo rubbed Ribeye Steak	29.00
250g Steak, parmesan mash, red wine ancho jus, watercress, guacamole, crispy onions, chipotle salsa	
Paella for two	34.00
King prawns, calamari, mussels and pork chorizo cooked in spicy saffron rice. <i>Ask for no chicken.</i>	

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!

Seared Flank Steak	44.00
Smoked chilli butter.	
Crispy Duck Confit	38.00
Orange, soy, rosemary and honey glaze.	
Yucatan Pork Belly	36.00
Orange, garlic and habanero glaze. Chimayo spiced crackling.	
Flat Mushrooms	28.00
Pan fried in a garlic and ancho chilli butter.	
Roast Mediterranean Vegetables	29.00
Tomatillo salsa	

DESSERTS

Chocolate Fundido for two	14.00
Rich rum chocolate fondue with fresh seasonal fruit, cream and churros. <i>Ask for no churros.</i>	
Homemade Tropical Fruit Sorbet	7.00
Vegan Banana Split	7.00
Chocolate coconut sauce , toasted almonds, vegan ice cream	
Taywell Ice Cream - various	7.00
With hot chocolate sauce + £1 <i>Ask for no biscuits.</i>	

BEER

Daura Damm Gluten Free	5.50
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Our gluten free options are prepared fresh to order.

Please inform your waiter of your requirements and of any other allergies or intolerances when ordering.

Café des Amis NUT FREE Menu

STARTERS

Hot Goat's Cheese Tostada				9.00
With roast marinated peppers, guacamole, salad and salsa on a crisp corn tortilla.				
Antojitos for two				18.00
Mixed starters including meatballs in chipotle sauce, gruyère cheese fondue, courgette feta fritters, ceviche, guacamole, duck tacos, pickles and bread.				
Nachos	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.				
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.				
Duck Picadillo Tacos				9.50
Fruity, spiced duck confit in crisp corn tortillas, mango salsa, rocket.				
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.				

LUNCH SPECIALS

Served 12pm-5pm

Hot Chicken Salad	13.50
Marinated chicken breast strips, salad leaves, vinaigrette, mango salsa.	
Salad des Amis	13.50
Avocado, salsa, croutons, salad leaves with either roast marinated peppers or smoked bacon.	
Crispy Duck Salad	13.50
Bacon, duck pâté, croutons, salad leaves and mango dressing.	
Chicken Caesar Salad	13.50
Pan fried chicken, avocado, cherry tomato salsa, parmesan and croutons.	
Huevos Rancheros	9.50
Add Bacon or chorizo + 3.00	
Crisp corn tortillas topped with black beans, fried eggs, chipotle tomato sauce, guacamole and cheese	

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.	34.00
Seared Flank Steak (450g) Smoked chilli butter.	44.00
Yucatan Pork Belly Orange, garlic and habanero glaze. Chimayo spiced crackling.	36.00
Crispy Duck Confit Orange, soy, rosemary and honey glaze.	38.00
Pulled Lamb Shoulder Slow cooked in beer, tomatillo salsa.	38.00
Flat Mushrooms Pan fried in a garlic and ancho chilli butter.	28.00
Roast Mediterranean Vegetables Tomatillo salsa	29.00

MAINS

Spicy Pulled Pork Enchilladas Rice, black beans, salad and guacamole. <i>Ask for no mole sauce.</i>	14.50
Pan Fried Chicken Burrito Refried beans, cheese, smoked chilli aioli and tomato salsa. Served with guacamole, salad & rice.	14.50
Pasilla Chilli Beef Burrito Rice, cheese, chipotle salsa. Served with guacamole, salad, black beans.	15.50
Yucatan Pork Belly Burrito Pineapple habanero salsa, refried beans and cheese. Served with guacamole, salad & rice.	15.50
Seafood Burrito Deep fried prawns, smoked haddock & squid coriander aioli, refried beans, feta, tomato salsa. Served with guacamole, salad & rice.	16.50
Chipotle Aubergine, Mushrooms Burrito Cheddar, rice. Served with guacamole, salad, beans.	13.50
Spinach, Leek & Mozzarella Tacos Chipotle tomato sauce. Served with black beans, rice, salad and guacamole.	13.50
Roast Vegetable Tostada Mediterranean vegetables roasted in olive oil, refried beans, feta, chipotle salsa, crisp corn tortillas, green pepper cream sauce. <i>Request no pesto.</i>	15.50

Citrus & Coriander Lamb Stew	19.00
Yucatan style lamb, slow cooked with achiote, garlic, orange and lime juice. Served with rice, salad, pineapple salsa	
Duck Breast with Molé Sauce	20.00
Mango salsa, parmesan mashed potato <i>Ask for no mole sauce.</i>	
Chimayo rubbed Ribeye Steak (250g)	29.00
Parmesan mashed potato, red wine ancho jus, watercress, guacamole, crispy onions, chipotle salsa. (d)	
Paella for two	34.00
Chicken, king prawns, calamari, mussels and pork chorizo cooked in spicy saffron rice.	
Salmon Vatapa	19.00
Grilled salmon with a spicy tomato sauce, served with rice, courgette & mango salsa.	

CHILDRENS DISHES

Tortilla Chips & Melted Cheese	4.00
Cheese Quesadilla, beans and rice	6.00
Chicken, Rice & Beans	6.00
Chicken or Roast Veg Burrito, refried beans sour cream and cheese in a wheat tortilla	6.00

SALSAS

A great way to compliment your meal. How hot do you dare to go!

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 Chipotle (med hot)	1.50
Salsa Piccante (hot)	1.50
Single Habanero (phenomenally hot)	1.50

DESSERTS

Mango and Shortbread Cheesecake	7.00
With strawberry compote.	
Churros*	7.00
Served with hot chocolate sauce. <i>*may contain traces of nuts</i>	
Chocolate Fundido for two	14.00
Rum chocolate fondue with strawberries, pear, orange, kiwi and banana. Served with whipped cream and churros.*. <i>*may contain traces of nuts</i>	
Homemade Mango and Lime Sorbet	7.00

Taywell Ice Cream	7.00
Various flavours Hot chocolate sauce + £1	
Vegan Banana Split	7.00
Chocolate coconut sauce, vegan ice cream – please ask for no almonds	

**Our nut free options are prepared fresh to order.
Please inform your waiter of your requirements and of any other allergies or intolerances when ordering.**

CAFÉ DES AMIS VEGAN MENU

Starters

Vegan Nachos: freshly cooked crispy tortilla chips with refried beans, salsa, spring onions, guacamole and jalapenos. **Small £8.50 Large £12.50**

Vegan Tostada Starter: Roast marinated peppers, guacamole, chilpotle salsa, salad and cherry tomato salsa on a crisp corn tortilla **£9.00**

Lunch Specials: Served Noon – 5pm

Vegan Salad des Amis: Avocado, salsa, croutons, leaves, with roasted marinated peppers **£9.95**

Mains

Roast Vegetable Tostada: Mediterranean vegetables roasted in olive oil, refried beans, guacamole, chilpotle salsa, crisp corn tortillas, Chilpotle tomato sauce. **£15.50**

Chilpotle Aubergine and Mushroom Burrito: served with black beans, rice, salsa, salad, guacamole. **£13.50**

Roast Vegetable Burrito: Mediterranean vegetables, with refried beans, rice, salsa, salad, guacamole. **£13.50**

Fajitas: Available for one more people. Roll your own tacos with soft wheat tortillas, salsa, guacamole, salad, black beans, jalapenos, chilpotle salsa, mango salsa and one of the following sizzling dishes:

Flat Mushrooms Pan fried garlic and chilli olive oil **£28.00 for 2**

Mediterranean Vegetables Roasted in olive oil **£29.00 for 2**

Salsas: A great way to compliment your meal. How hot do you dare to go!

Guacamole (mild) **£2.50**

Cherry Tomato Salsa (med) **£1.50**

Tomatillo Salsa (med hot) **£1.50**

Pineapple Habanero Salsa (hot) **£2.00**

Whole Pickled Habanero Chilli (phenomenally hot) **£1.50**

Mango Salsa (mild) **£2.00**

Pickled Jalapeno Chillies (med hot) **£1.00**

Salsa Chilpotle (med hot) **£1.50**

Salsa Picante (hot) **£1.50**

Desserts:

Homemade Mango and Lime Sorbet **£7.00**

Taywell Vegan Vanilla Ice Cream **£7.00**

Add hot chocolate sauce **£1.00**

Vegan Banana Split: Chocolate coconut sauce, toasted almonds, vegan ice cream **£7.00**

Please inform your waiter of any other dietary requirements or allergies when ordering.