

Antojitos for two

Meatballs, duck scratchings, duck mousse croutons, courgette feta fritters, guacamole, ceviche, duck tacquitos, gruyère fondue, pickles & bread. (dgf)

Nachos ✓	Small	9.75	Large	13.75
Add -spicy pork picadillo		2.25		3.50
- pasilla beef		2.25		3.50
- refried beans		2.00		2.50

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

Trio of Ceviches

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

Spicy Pulled Pork Enchilladas

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

Yucatan Pork Belly Burrito

Pineapple salsa, refried beans, feta, chipotle salsa, coriander aioli. Guacamole, salad & rice. (dg).

Pan Fried Chicken Burrito

Refried beans, feta, tomato salsa chipotle salsa, coriander aioli. Guacamole, salad & rice. (dg)

Pasilla Chilli Beef Burrito

Rice, feta, chipotle salsa, coriander aioli. Guacamole, salad, black beans. (dg)

Chipotle Aubergine, Mushrooms Burrito ✓

Cheddar, rice, chipotle salsa, coriander aioli. Guacamole, salad, beans. (dg)

Pollo Verde

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

Spinach, Leek & Mozzarella Tacos ✓

Chipotle tomato sauce. Served with black beans, rice, salad & guacamole. (dg)

Paella for two

Chicken, king prawns, calamari, mussels & pork chorizo cooked in spicy saffron rice. (dgcm)

CHILDREN'S DISHES

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

STARTERS

20.50	Duck Picadillo Tacos	10.25
	Soft corn tortillas, mango salsa, cabbage, crispy chick peas, pickled red onion, coriander aioli.	
	Pork Belly Tacos	10.25
	Soft corn tortillas, guacamole, cabbage, coriander aioli, BBQ sauce, pickled red onions, pumpkin seeds.	
	Gambas al Mojo de Ajo	12.75
	King prawns, pan fried in garlic & ancho chilli butter. Served with bread. (dgc)	
	Goat's Cheese Tostada ✓	9.75
11.50	Griddled goat's cheese, roast marinated peppers, guacamole, salad & salsa on a crisp corn tortilla. (dg)	
	Crispy Calamari	10.50
	Sweet chilli prawn salsa, carrot salad, mango dressing. (gmc)	

MAINS

15.50	Seafood Burrito	17.50
	Deep fried prawns, smoked haddock & squid refried beans, feta, tomato salsa, chipotle salsa, coriander aioli. Guacamole, salad & rice. (dgfmc)	
16.50	Roast Vegetable Tostada ✓	16.75
	Mediterranean vegetables roasted in olive oil, refried beans, haloumi, pesto, chipotle salsa, crisp corn tortillas, smoked chilli tomato sauce. (nd)	
15.50	Duck Breast with Molé Sauce	21.50
	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)	
16.50	Citrus & Coriander Lamb Stew	21.50
	Yucatan style lamb, slow cooked with achiote, garlic, orange and lime juice. Served with rice, salad, pineapple salsa.	
14.50	Chimayo rubbed Ribeye Steak (250g)	32.75
	Parmesan mashed potato, red wine ancho jus, watercress, guacamole, crispy onions, chipotle salsa. (d)	
17.50	Salmon Vatapa	20.75
	Grilled salmon with Brazilian vatapa sauce, made with shrimp, habanero, coconut milk, ginger & nuts. Served with rice, courgette & mango salsa. (ngfc)	

SALSAS

	Guacamole (mild)	2.75
	Mango Salsa (mild)	2.50
4.25	Cherry Tomato Salsa (med hot)	1.50
5.25	Pickled Jalapeño (med hot)	1.50
6.25	Tomatillo Salsa (med hot)	1.75
	Salsa Chipotle (med hot)	1.75
	Pineapple Habanero Salsa (hot)	2.50
6.25	Salsa Piccante (hot)	1.75
	Single Habanero (phenomenally hot)	1.50

SET MENU

12 - 6 Monday to Friday
Two Courses £22.00
Three Courses £27.00

Nachos

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Chicken or Mushroom or Roast Veg Fajitas* (dg)

Vegetable Tostada (nd) ✓

Yucatan Lamb Stew + £2

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Torta de Chocolate with Chocolate Cream (dng)

Tropical Fruit Sorbet (g)

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*Substitute duck, pork or lamb fajitas,
+£5 p.p.

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

LUNCH SPECIALS

12 - 5 every day

Hot Chicken Salad

Marinated chicken breast strips, salad leaves, vinaigrette, mango salsa. (g) 14.75

Salad des Amis

Avocado, salsa, croutons, salad leaves with either roast marinated peppers ✓ or smoked bacon. (g) 14.75

Crispy Duck Salad

Bacon, pine nuts, duck pâté, croutons, salad leaves, mango dressing. (gn) 14.75

Chicken Caesar Salad

Pan fried chicken, avocado, cherry tomato salsa parmesan, croutons. (fdg) 14.75

Huevos Rancheros ✓

add bacon or chorizo +£3.00

Crisp corn tortillas topped with black beans, fried free range eggs, chipotle tomato sauce, guacamole & cheese. (d) 10.75

FAJITAS

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

Yucatan Chicken

Boneless chicken thighs, Yucatan citrus & chilli marinade, BBQ sauce. (dg) For two 39.50

Pan Fried Chicken Breast

Marinated in garlic lime and oregano. (dg) 38.00

Ribeye Steak (400g)

Smoked chilli butter. (dg) 52.50

Yucatan Pork Belly

Orange, garlic and habanero glaze. Chimayo spiced crackling. (dg) 41.00

Crispy Duck Confit

Orange, soy, rosemary and honey glaze. (dg) 42.50

Pulled Lamb Shoulder

Slow cooked in beer, tomatillo salsa. (dg) 42.50

Flat Mushrooms ✓

Pan fried in a garlic and ancho chilli butter. (dg) 30.50

Roast Mediterranean Vegetables ✓

Tomatillo salsa (dg) 31.50

DESSERTS ✓

Mango and Shortbread Cheesecake

With strawberry compote. (dg) 7.25

Churros

Served with hot chocolate sauce or dulce de leche. (dg) 7.25

Chocolate Fundido for two

Rich rum chocolate fondue with, fresh fruit, whipped cream & churros. (dg) 14.50

Homemade Mango and Lime Sorbet (g)

7.25

Torta de Chocolate

Chocolate, pecan & orange cake, white & dark chocolate creams. (dgn) 7.25

Taywell Ice Cream

Various flavours (dg) 7.25
add hot chocolate sauce 1.00

Vegan Banana Split

Chocolate coconut sauce, toasted almonds, vegan vanilla ice cream. (n) 7.25

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. ✓ = vegetarian, (g) = contains gluten, (d) = contains dairy, (n) = contains nuts, (f) = contains fish, (m) = contains mollusc, (c) = contains crustacean. Discretionary 10% service will be added to tables of 6 or more. All tips and service charge go to our staff.