

## Café des Amis DAIRY FREE Menu

### STARTERS

**Hot Goat's Cheese\* tostada** **10.25**

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

**\*contains goats cheese**

<b>Nachos (no cheese)</b>	<b>Small</b>	<b>9.75</b>	<b>Large</b>	<b>13.75</b>
<b>Add - spicy pork picadillo</b>		<b>2.25</b>		<b>3.50</b>
<b>pasilla beef</b>		<b>2.25</b>		<b>3.50</b>
<b>refried beans</b>		<b>2.00</b>		<b>2.50</b>

Tortilla chips with salsa, spring onions, guacamole and jalapenos.

**Antojitos for two** **21.50**

Mixed starters including *courgette feta\* fritters*, ceviche, guacamole, duck tacos, pickles and breads.

**\*contains sheep and goat milk but no cows milk**

**Duck Tacos** **10.75**

Soft corn tortillas, mango salsa, cabbage, coriander aioli, crispy chickpeas, pickled red onions.

**Crispy Calamari** **11.25**

Sweet chilli prawn salsa, carrot salad and mango dressing.

**Trio of Ceviches** **11.75**

Hawaiian style fresh tuna poké.

Smoked haddock, coriander aioli, radish, pickled onions.

Scottish salmon with cherry tomato salsa.

**Pork Belly Tacos** **10.75**

Soft corn tortillas, guacamole, cabbage, coriander aioli, BBQ sauce, pickled red onions, pumpkin seeds

**Gambas al Mojo de Ajo** **13.50**

King prawns, pan fried in garlic & olive oil. Served with bread.

### LUNCH SPECIALS

Served Noon - 5pm

**Hot chicken salad** **15.75**

Marinated chicken breast strips, salad leaves, vinaigrette & mango salsa.

**Salad des Amis** **15.00**

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

**Crispy Duck Salad** **15.75**

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

**Chicken Caesar Salad** **15.75**

Pan fried chicken, avocado, cherry tomato salsa, croutons & crisp sweet romaine lettuce.

**Huevos Rancheros. (add Bacon or Chorizo + 3)** **11.75**

Crisp Corn Tortillas topped with black beans, fried free range eggs, chilpotle tomato sauce and guacamole.

## MAINS

<b>Spicy Pulled Pork Enchilladas</b>	<b>16.25</b>
Molé sauce* - 3 different chillies, tomatoes, spices, fruit & a hint of dark chocolate), rice, beans, salad and guacamole. <b>*contains nuts</b>	
<b>Pan Fried Chicken Burrito</b>	<b>16.50</b>
Rice, re fried beans, <b>feta*</b> , smoked chilli aioli and tomato salsa. Served with guacamole & salad <b>*contains sheep and goat milk but no cows milk</b>	
<b>Pasilla Chilli Beef Burrito</b>	<b>16.75</b>
Rice, <b>feta*</b> and chipotle salsa. Served with guacamole, salad and black beans <b>*contains sheep and goat milk but no cows milk</b>	
<b>Yucatan Pork Belly Burrito</b>	<b>17.25</b>
Pineapple habanero salsa, refried beans and <b>feta*</b> . Served with guacamole, salad & rice. <b>*contains sheep and goat milk but no cows milk</b>	
<b>Seafood Burrito</b>	<b>18.50</b>
Deep fried prawns, smoked haddock, squid coriander aioli, refried beans, <b>feta*</b> and tomato salsa. Served with guacamole, salad & rice. <b>*contains sheep and goat milk but no cows milk</b>	
<b>Chipotle Aubergine and Mushroom Burrito</b>	<b>15.00</b>
Rice, chipotle salsa, Served with guacamole, salad & black beans.	
<b>Roast Vegetable Tostada</b>	<b>17.75</b>
Mediterranean vegetables roasted in olive oil, refried beans, <b>feta*</b> , chipotle salsa, crisp corn tortillas and a spicy tomato sauce. <b>*contains sheep and goat milk but no cows milk</b>	
<b>Duck Breast with Molé Sauce</b>	<b>22.50</b>
Mango salsa and rice, Molé is a rich, complex sauce made from 3 different chillies, tomatoes, spices, fruit, nuts & a hint of dark chocolate. <b>(contains nuts)</b>	
<b>Citrus and Coriander Lamb Stew</b>	<b>22.50</b>
Yucatan style lamb, slow cooked with achiote, garlic, orange and lime juice. Served with rice, salad and pineapple salsa.	
<b>Chimayo rubbed Ribeye Steak (250g)</b>	<b>34.75</b>
Rice, watercress, guacamole, crispy onions and chipotle salsa.	
<b>Salmon Vatapa</b>	<b>22.75</b>
Grilled salmon with Brazilian vatapa sauce, made with shrimp, habanero, coconut milk, ginger & nuts. Served with rice, courgette & mango salsa.	
<b>Paella for two</b>	<b>42.00</b>
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!

<b>Pan Fried Chicken Breast</b>	<b>40.00</b>
Marinated in garlic lime and oregano.	
<b>Yucatan Chicken</b>	<b>31.50</b>
Boneless chicken thighs, Yucatan citrus and chilli marinade, BBQ sauce.	
<b>Seared Ribeye Steak</b>	<b>56.00</b>
<b>Yucatan Pork Belly</b>	<b>43.00</b>
Orange, garlic and habanero glaze. Chimayo spiced crackling.	
<b>Crispy Duck Confit</b>	<b>44.50</b>
Orange, soy, rosemary and honey glaze.	
<b>Pulled Lamb Shoulder</b>	<b>44.50</b>
Slow cooked in beer, tomatillo salsa.	
<b>Flat Mushrooms</b>	<b>32.50</b>
Pan fried in olive oil, garlic, wine and herbs.	
<b>Roast Mediterranean Vegetables</b>	<b>33.50</b>
Tomatillo salsa	

### SALSAS

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

<b>Guacamole (mild)</b>	<b>3.75</b>
<b>Mango Salsa (mild)</b>	<b>3.50</b>
<b>Cherry Tomato Salsa (med hot)</b>	<b>2.50</b>
<b>Pickled Jalapeño (med hot)</b>	<b>1.75</b>
<b>Tomatillo Salsa (med hot)</b>	<b>1.75</b>
<b>Salsa Chipotle (med hot)</b>	<b>2.25</b>
<b>Pineapple Salsa (hot)</b>	<b>3.00</b>
<b>Salsa Piccante (hot)</b>	<b>2.50</b>
<b>Single Habanero (phenomenally hot)</b>	<b>1.75</b>

### CHILDREN'S DISHES

<b>Bean Quesadilla</b> (ask no cheese)	<b>5.25</b>
<b>Chicken, Rice &amp; Beans</b>	<b>6.25</b>

### DESSERTS

<b>Homemade Mango and Lime Sorbet</b>	<b>8.00</b>
<b>Vegan Vanilla Ice Cream (+1 for Hot Chocolate Sauce)</b>	<b>7.50</b>
<b>Vegan Banana Split</b>	<b>8.00</b>
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** 10.25

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

<b>Nachos</b>	<b>Small</b>	<b>9.75</b>	<b>Large</b>	<b>13.75</b>
<b>Add - spicy pork picadillo</b>		<b>2.25</b>		<b>3.50</b>
<b>pasilla beef</b>		<b>2.25</b>		<b>3.50</b>
<b>refried beans</b>		<b>2.00</b>		<b>2.50</b>

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

**Pork Belly Tacos** 10.75

Soft corn tortillas, guacamole, cabbage, coriander aioli, **tomatillo instead of bbq sauce**, pickled red onions, pumpkin seeds

**Duck Tacos** 10.75

Soft corn tortillas, mango salsa, cabbage, coriander aioli, crispy chickpeas, pickled red onions,

**Gambas al Mojo de Ajo** 13.50

King prawns, pan fried in garlic & ancho chilli butter.

**Ask for no bread.**

**Trio of Ceviches** 11.75

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** 15.00

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

**Ask for no croutons.**

**Crispy Duck Salad** 15.75

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

**Ask for no croutons.**

**Huevos Rancheros. (add Bacon or Chorizo + 3)** 11.75

Crisp Corn Tortillas topped with black beans, fried free range eggs, chilpotle tomato sauce, Guacamole and cheese

### CHILDREN'S DISHES

**Tortilla Chips & Melted Cheese** 4.25

## MAINS

<b>Roast Vegetable Tostada</b>	<b>17.75</b>
Mediterranean vegetables roasted in olive oil, refried beans, haloumi, pesto, chipotle salsa, crisp corn tortillas, smoked chilli tomato sauce.	
<b>Citrus &amp; Coriander Lamb Stew</b>	<b>22.50</b>
Yucatan style lamb, slow cooked with achiote, garlic, orange and lime juice. Served with rice, salad, pineapple salsa	
<b>Chimayo rubbed Ribeye Steak</b>	<b>34.75</b>
250g Steak, parmesan mash, red wine ancho jus, watercress, guacamole, crispy onions, chipotle salsa	
<b>Paella for two</b>	<b>42.00</b>
King prawns, calamari, mussels and pork chorizo cooked in spicy saffron rice. <i>Ask for yucatan 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!

<b>Yucatan Chicken</b>	<b>41.50</b>
Boneless chicken thighs, Yucatan citrus and chilli marinade, <i>tomatillo instead of BBQ sauce</i>	
<b>Seared Ribeye Steak</b>	<b>56.00</b>
Smoked chilli butter.	
<b>Crispy Duck Confit</b>	<b>44.50</b>
Orange, soy, rosemary and honey glaze.	
<b>Yucatan Pork Belly</b>	<b>43.00</b>
Orange, garlic and habanero glaze. Chimayo spiced crackling.	
<b>Flat Mushrooms</b>	<b>32.50</b>
Pan fried in a garlic and ancho chilli butter.	
<b>Roast Mediterranean Vegetables</b>	<b>33.50</b>
Tomatillo salsa	

## SALSAS

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

<b>Guacamole (mild)</b>	<b>3.75</b>
<b>Mango Salsa (mild)</b>	<b>3.50</b>
<b>Cherry Tomato Salsa (med hot)</b>	<b>2.50</b>
<b>Pickled Jalapeño (med hot)</b>	<b>1.75</b>
<b>Tomatillo Salsa (med hot)</b>	<b>1.75</b>
<b>Salsa Chipotle (med hot)</b>	<b>2.25</b>
<b>Pineapple Salsa (hot)</b>	<b>3.00</b>
<b>Salsa Piccante (hot)</b>	<b>2.50</b>

**Single Habanero (phenomenally hot)** 1.75

**DESSERTS**

**Chocolate Fundido for two** 15.75

Rich rum chocolate fondue with fresh seasonal fruit, cream and churros.

*Ask for no churros.*

**Homemade Tropical Fruit Sorbet** 8.00

**Vegan Banana Split** 8.00

Chocolate coconut sauce , toasted almonds, vegan ice cream

**Taywell Ice Cream - various** 7.50

With hot chocolate sauce + £1

*Ask for no biscuits.*

**BEER**

**Daura Damm Gluten Free** 5.75

**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

<b>Hot Goat's Cheese Tostada</b>				<b>10.25</b>
With roast marinated peppers, guacamole, salad and salsa on a crisp corn tortilla.				
<b>Antojitos for two</b>				<b>21.50</b>
Mixed starters including meatballs in chipotle sauce, gruyère cheese fondue, courgette feta fritters, ceviche, guacamole, duck tacos, pickles and bread.				
<b>Nachos</b>		<b>Small</b>	<b>9.75</b>	<b>Large</b> <b>13.75</b>
<b>Add -</b>	<b>spicy pork picadillo</b>		<b>2.50</b>	<b>3.50</b>
	<b>pasilla beef</b>		<b>2.50</b>	<b>3.50</b>
	<b>refried beans</b>		<b>2.00</b>	<b>2.50</b>
Tortilla chips with melted vintage farmhouse cheddar, salsa, spring onions, sour cream and jalapeños.				
<b>Trio of Ceviches</b>				<b>11.75</b>
Hawaiian style fresh tuna poké. Smoked haddock, coriander aioli, radish, pickled onions. Scottish salmon with cherry tomato salsa.				
<b>Crispy Calamari</b>				<b>11.25</b>
Sweet chilli prawn salsa, carrot salad, mango dressing.				
<b>Duck Tacos</b>				<b>10.75</b>
Soft corn tortillas, mango salsa, cabbage, crispy chickpeas, pickled red onions, coriander aioli				
<b>Pork Belly Tacos</b>				<b>10.75</b>
Soft corn tortillas, guacamole, cabbage, coriander aioli, BBQ sauce, pickled red onions, pumpkin seeds				
<b>Gambas al Mojo de Ajo</b>				<b>13.50</b>
King prawns, pan fried in garlic & ancho chilli butter. Served with bread.				

### LUNCH SPECIALS

#### Served 12pm-5pm

<b>Hot Chicken Salad</b>				<b>15.75</b>
Marinated chicken breast strips, salad leaves, vinaigrette, mango salsa.				
<b>Salad des Amis</b>				<b>15.00</b>
Avocado, salsa, croutons, salad leaves with either roast marinated peppers or smoked bacon.				
<b>Crispy Duck Salad</b>				<b>15.75</b>
Bacon, duck pâté, croutons, salad leaves and mango dressing.				
<b>Chicken Caesar Salad</b>				<b>15.75</b>
Pan fried chicken, avocado, cherry tomato salsa, parmesan and croutons.				
<b>Huevos Rancheros</b>				<b>11.75</b>
<b>Add Bacon or chorizo + 3.00</b>				
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!

	<b>FOR TWO</b>
<b>Pan Fried Chicken Breast</b> Marinated in garlic lime and oregano.	<b>40.00</b>
<b>Yucatan Chicken</b> Boneless chicken thighs, Yucatan citrus and chilli marinade, BBQ sauce	<b>41.50</b>
<b>Seared Ribeye Steak (450g)</b> Smoked chilli butter.	<b>56.00</b>
<b>Yucatan Pork Belly</b> Orange, garlic and habanero glaze. Chimayo spiced crackling.	<b>43.00</b>
<b>Crispy Duck Confit</b> Orange, soy, rosemary and honey glaze.	<b>44.50</b>
<b>Pulled Lamb Shoulder</b> Slow cooked in beer, tomatillo salsa.	<b>44.50</b>
<b>Flat Mushrooms</b> Pan fried in a garlic and ancho chilli butter.	<b>32.50</b>
<b>Roast Mediterranean Vegetables</b> Tomatillo salsa	<b>33.50</b>

### MAINS

<b>Spicy Pulled Pork Enchilladas</b> Rice, black beans, salad and guacamole. <i>Spicy tomato sauce instead of mole.</i>	<b>16.25</b>
<b>Pan Fried Chicken Burrito</b> Refried beans, feta, smoked chilli aioli and tomato salsa. Served with guacamole, salad & rice.	<b>16.50</b>
<b>Pasilla Chilli Beef Burrito</b> Rice, feta, chipotle salsa. Served with guacamole, salad, black beans.	<b>16.75</b>
<b>Yucatan Pork Belly Burrito</b> Pineapple habanero salsa, refried beans and cheese. Served with guacamole, salad & rice.	<b>16.50</b>
<b>Seafood Burrito</b> Deep fried prawns, smoked haddock & squid coriander aioli, refried beans, feta, tomato salsa. Served with guacamole, salad & rice.	<b>18.50</b>
<b>Chipotle Aubergine, Mushrooms Burrito</b> Cheddar, rice. Served with guacamole, salad, beans.	<b>15.00</b>
<b>Spinach, Leek &amp; Mozzarella Tacos</b> Chipotle tomato sauce. Served with black beans, rice, salad and guacamole.	<b>14.75</b>

**Roast Vegetable Tostada** **17.75**

Mediterranean vegetables roasted in olive oil, refried beans, haloumi, chipotle salsa, crisp corn tortillas, smoked chilli tomato sauce. **Request no pesto.**

**Citrus & Coriander Lamb Stew** **22.50**

Yucatan style lamb, slow cooked with achiote, garlic, orange and lime juice. Served with rice, salad, pineapple salsa

**Duck Breast with Molé Sauce** **22.50**

Mango salsa, parmesan mashed potato  
*Ask for no mole sauce.*

**Chimayo rubbed Ribeye Steak (250g)** **34.75**

Parmesan mashed potato, red wine ancho jus, watercress, guacamole, crispy onions, chipotle salsa. (d)

**Paella for two** **42.00**

Chicken, king prawns, calamari, mussels and pork chorizo cooked in spicy saffron rice.

**CHILDRENS DISHES**

Tortilla Chips & Melted Cheese 4.25

Cheese Quesadilla, beans and rice 6.25

Chicken, Rice & Beans 6.25

Chicken or Roast Veg Burrito, refried beans sour cream and cheese in a wheat tortilla 6.25

**SALSAS**

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

**Guacamole (mild)** **3.75**

**Mango Salsa (mild)** **3.50**

**Cherry Tomato Salsa (med hot)** **3.50**

**Pickled Jalapeño (med hot)** **1.75**

**Tomatillo Salsa (med hot)** **1.75**

**Salsa Chipotle (med hot)** **2.25**

**Pineapple Salsa (hot)** **3.00**

**Salsa Piccante (hot)** **2.50**

**Single Habanero (phenomenally hot)** **1.75**

**DESSERTS**

**Mango and Shortbread Cheesecake** **8.00**

With strawberry compote.

**Churros\*** **8.00**

Served with hot chocolate sauce. *\*may contain traces of nuts*

<b>Chocolate Funday for two</b>	<b>15.75</b>
Rum chocolate fondue with strawberries, pear, orange, kiwi and banana. Served with whipped cream and churros.*. <i>*may contain traces of nuts</i>	
<b>Homemade Mango and Lime Sorbet</b>	<b>8.00</b>
<b>Taywell Ice Cream</b>	<b>8.00</b>
Various flavours Hot chocolate sauce + £1	
<b>Vegan Banana Split</b>	<b>8.00</b>
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 £9.75      Large £13.75**

*Vegan Tostada Starter*: Roast marinated peppers, guacamole, chilpotle salsa, salad and cherry tomato salsa on a crisp corn tortilla **£10.75**

### Lunch Specials: Served Noon – 5pm

*Vegan Salad des Amis*: Avocado, salsa, croutons, leaves, with roasted marinated peppers **£15.00**

### Mains

*Roast Vegetable Tostada*: Mediterranean vegetables roasted in olive oil, refried beans, guacamole, chilpotle salsa, crisp corn tortillas, Chilpotle tomato sauce. **£17.75**

*Chilpotle Aubergine and Mushroom Burrito*: served with black beans, rice, salsa, salad, guacamole. **£15.00**

*Roast Vegetable Burrito*: Mediterranean vegetables, with refried beans, rice, salsa, salad, guacamole. **£15.00**

*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* **£32.50 for 2**

*Mediterranean Vegetables Roasted in olive oil* **£33.50 for 2**

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

Guacamole (mild)	<b>£3.75</b>	Mango Salsa (mild)	<b>£3.50</b>
Cherry Tomato Salsa (med)	<b>£2.50</b>	Pickled Jalapeno Chillies (med hot)	<b>£1.75</b>
Tomatillo Salsa (med hot)	<b>£1.75</b>	Salsa Chilpotle (med hot)	<b>£2.25</b>
Pineapple Habanero Salsa (hot)	<b>£3.00</b>	Salsa Picante (hot)	<b>£2.50</b>
Whole Pickled Habanero Chilli (phenomenally hot)	<b>£1.75</b>		

### Desserts:

*Homemade Mango and Lime Sorbet* **£8.00**      *Taywell Vegan Vanilla Ice Cream* **£7.50**  
Add hot chocolate sauce **£1.00**

*Vegan Banana Split*: Chocolate coconut sauce, toasted almonds, vegan ice cream **£8.00**

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



Roast Vegetable Tostada		x	Pine											
Mussels Acapulqueno		x							bread			x		x
Pollo Verde		x	x	x	dressing				x		x			x
Duck Breast with Mole Sauce	x	x							x	x	x			
Chimayo Steak		x								x	x			
Paella		x		x					x		x	x	x	x
Salmon Vatapa	x		x					x	x		x		x	
Panfried Chicken Breast Fajitas		x		x	dressing				x					
Yucatan Chicken Thigh Fajitas		x			dressing				x + bbq					
Pork Fajitas		x			dressing				x					
Steak Fajitas		x			dressing				x					x
Duck Confit Fajitas		x		x	dressing				x					x
Lamb Fajitas		x			dressing				x					x
Flat Mushroom Fajitas		x			dressing				x					x
Roast Veg Fajitas		x			dressing				x			x	x	
Childrens' Chips and Cheese		x												
Childrens' Bean Cheese Quesadilla		x							x					
Childrens' Chick Rice Beans / Mash		(x)		x					x					
Childrens Burrito		x							x					
<b>ITEM</b>	<b>Peanuts</b>	<b>Milk</b>	<b>Nuts</b>	<b>Soya</b>	<b>Mustard</b>	<b>Lupin</b>	<b>Eggs</b>	<b>Fish</b>	<b>Gluten</b>	<b>Sesame</b>	<b>Celery</b>	<b>Mollusks</b>	<b>Shellfish</b>	<b>Sulphur</b>
				<b>Legumes</b>					<b>(Wheat)</b>					<b>Dioxide</b>
Fundido		x					x		x					
Mango Cheesecake		x							x					
Churros		x					x		x					
Torta de Chocolate		x	x				x							
Sorbet									biscuits					
Ice Cream		x	(x)				x		biscuits					
Vegan Banana Split			x							x				