



X-MAS MENU

3 COURSE LUNCH £18.95 ★ 3 COURSE DINNER (FROM 5PM) £23.95

★★★★★ TO START ★★★★★

(V) (GF) NACHOS

Corn tortilla chips smothered in melted cheese, topped with jalapeños, homemade salsa, sour cream and guacamole.

HAGGIS CROQUETAS

Tender croquettes filled with Haggis. Served with salsa roja and Chipotle mayo.

(V) (GF) AREPITAS DE YUCA

Crispy Cassava and corn masa fritters served with guacamole.

(GF) AGUACHILE

Cod ceviche served in its own vibrant curing liquid with tomatoes, onion, jalapenos, avocado and cucumber.

MAIN DISHES

(GF) LAMB BARBACOA TACOS

Soft corn tortillas filled with meltingly tender lamb shoulder braised in red chile adobo.

(GF) MOLE POBLANO

The ultimate Mexican celebratory dish. A rich, complex sauce of dried chillies, nuts, fruit, spices and chocolate served over a succulent chicken breast. Accompanied by Mexican rice, crema and salsa pico de gallo.

(V) (GF) FAJITAS

Chicken or Vegetable fajitas served on a sizzling platter accompanied by all the trimmings.

(GF) BAKED SEABASS

Fillet of Seabass, gently steamed in a banana leaf parcel, with Mexican rice and vegetables.

★★★★★ DESSERTS ★★★★★

CHURROS Y CHOLOLATE

Traditional fried pastry tossed in cinnamon sugar. Served with chocolate dipping sauce.

(GF) COCONUT PALETAS

Homemade coconut ice lollies with freeze dried raspberries and coconut shavings.

(GF) MANGO & STRAWBERRY FRUIT SALAD

With vanilla ice cream and chilli-vanilla syrup.

HOT! SPICE RATING:

A little tingle

Spicy

HOT!

Extra-HOT!



(V) Vegetarian (GF) Gluten Free

If you have any specific dietary requirements or intolerances please inform your server prior to ordering
Please note: An optional gratuity (tip for our staff) of 10% will be added to tables of 6 or more