

Mariachi Restaurant Christmas Menu 2016

Three-course lunch £18.95*

Three-course dinner, from 5pm £23.95*

VEG – dish is suitable for vegetarians

GF – dish is suitable for gluten free diets.

Starters

Nachos VEG GF

Corn tortillas smothered in melted cheese, homemade salsa roja, guacamole, sour cream and jalapenos.

Tostada VEG GF

A crispy, fried corn tortilla topped with refried beans, oven roast butternut squash and mango, finished with avocado crema and toasted seeds.

Ceviche GF

Freshly caught Coley, cured in fresh lime juice, fresh salsa pico de gallo. Served with warm totopos.

Main Dishes

Enchiladas de Mole GF

The ultimate Mexican celebratory dish. A rich, complex sauce of dried chillies, nuts, fruit, spices and chocolate served over two chicken enchiladas. Garnished with crema and pico de gallo salsa.

Rajas Poblanas Tacos VEG GF

Three tacos filled with sautéed Poblano peppers, onion and grilled corn coated in a creamy cheese sauce. Finished with salsa, sour cream and guacamole.

Al Pastor pork chop GF

Thick cut pork chop marinated in Yucatecan spices and pineapple juice. Grilled and served with Mexican rice and pineapple salsa.

Fajitas VEG (GF upon request)

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

Desserts

Sticky toffee pudding with Don Julio Tequila toffee sauce

There is only one thing could make a traditional sticky toffee pudding better, Tequila!

Churros y chocolate

Traditional fried pastry, coated in cinnamon sugar and served with delicious chocolate dipping sauce.

Selection of ice creams from S. Luca of Musselburgh GF

Please note, a 10% service charge will be added to tables of 6 guests or more. Please inform your server of any specific dietary requirements prior to ordering.