

# PLATOS PRINCIPALES

Mexican inspired main course dishes.

## HAMBURGUESO » 125

Spicy pure beef cheese burger, with usual lettuce, tomato, red onion, pickled cabbage and guacamole, with chipotle mayo. Served with hand-cut chips

## FILETE E QUESO JALAPEÑO )) » 225

Grilled beef fillet steak (250g), smothered in a creamy Jalapeño-Cheese sauce. Served with spicy hand-cut chips

## FILETE E CHIMICHURRI » 215

Grilled beef fillet steak (250g), rubbed with Mexican spices, served with chimichurri salsa and hand-cut chips

## CARNE A LA TAMPIQUEÑA » 225

grilled beef rump steak (300g), with salsa rojo and cheese, and fresh avocado, tomato, red onion salsa. Served with spicy hand-cut fried chips

## PESCADO A LA VERACRUZANA )) » 175

Grilled fillet of Hake, with a fresh tomato, green olive, capers, lime, chili and garlic salsa. Served with green rice, or hand-cut chips

## CHULETAS DE CORDERA » 250

lamb loin chops (3x150g) flame grilled and basted with chipotle in adoba, served with hand-cut chips and a mint lime salsa verde

## POLLO A LA PARRILLA )) » 150

flame grilled half chicken, marinated in salsa de arbol, with charred spring onions and spicy hand-cut chips

## CARNE GUISADA )) » 175

Traditional hearty Mexican beef and potato stew, with onion and peppers, garlic, cumin, tomato and chilies. Served with cilantro rice, crema, fresh cilantro and tortillas

## CHILI CON CARNE )) » 135

Mexican slow cooked beef mince with beans, with spicy rice, baked with mixed cheese topping, topped with fresh pico de gallo and crema

## CAMARONES A LA DIABLO )) » 255

eight queen prawns in a spicy red sauce, served with green rice and Mexican cabbage

## GUAJILLO BRAISED BEEF SHORT RIB )) » 175

with Cilantro Rice and Refried Beans