



CANTINA LAREDO

The heart & soul of modern Mexican

New Year's Eve Menu 2018

Four Courses 37

Add Free-Flowing Drinks +35

Prosecco

House Red/White Wine

Corona/Dos Equis Lager Especial

T&C: One drink per person at any one time. Last drinks served 1hr 45 after seating time.

Primer Tiempo

For the table to share

Guacamole Clásico

Avocado, red onions, jalapeño, coriander, tomatoes and warm corn tortilla chips.
Prepared at your table with a selection of salsa molcajetes (V) (G)

Segundo Tiempo

The choice of one of the following

Tacos Dorados

Crispy chicken tacos with chile de árbol cream (S)

Quesadillas de Champiñones

Blue corn tortillas, Oaxaca cheese, mushrooms with epazote and oregano (V) (G)

Tortas de Carnitas

Pulled pork, tortas, black beans and salsa verde

Tostadas de Berenjena

Aubergine, crisp tortillas with green habanero mayonnaise (V) (G) (S)

Quesadillas de Pollo

Blue corn tortillas, Oaxaca cheese, marinated chicken with poblano and sweetcorn (G)

Tortitas de Plátano

Plantain, black bean purée with guajillo chile oil (V) (G)

Tercero Tiempo

The choice of one of the following

Costillas de Cerdo al Guajillo

Guajillo glazed baby back pork ribs, scallions and fried leeks (G)

Pescado Pacífico

Char-grilled seabass fillet, chile de árbol and guajillo Zarandeado sauce with citrus slices (G) (S)

Enchiladas De Chile Poblano

Corn tortillas filled with poblano, sweetcorn and potato with poblano salsa (V) (G)

Chile Ancho Relleno

Quinoa picadillo stuffed ancho chile with black bean purée (V) (G) (N)

Gallinita al Pipián

Grilled pasilla and ancho spiced marinated baby chicken with a pumpkin seed pipián

Tacos de Hongo Portobello

Tempura mushroom, corn tortillas with grilled sweetcorn and chile piquín (V) (S)

Tacos de Pollo en Chile Cascabel

Cascabel chicken breast, corn tortillas with marinated onions (G)

Tacos de Rib Eye

28 day aged ribeye steak, corn tortillas, avocado emulsion and guajillo oil (G)

Enchiladas Rojas

Corn tortillas filled with chicken, potato, red onion, courgettes and sweet potato with salsa roja (G)

Fajitas de Vegetables

Grilled vegetable fajita, rice, black beans, flour or corn (G) tortillas, guacamole, sour cream and salsa (V)

Fajitas de Arrachera y Pollo

Grilled skirt steak or chicken fajita, rice, black beans, flour or corn (G) tortillas, guacamole, sour cream and salsa

Acompañamientos

The choice of one of the following (except fajitas)

Frijoles Negros

Black beans with queso fresco (V) (G)

Papas con Crema y Chile Ancho

Creamy potatoes, ancho chile and queso fresco (V)

Arroz Rojo

Mexican red rice (V) (G)

Esquites

Grilled sweetcorn, mayonnaise, sour cream, queso fresco and chile piquín (V) (G) (S)

Postres

The choice of one of the following

Brownie de chocolate con Helado de Vainilla

Chocolate, pecan and walnut brownie, vanilla ice cream and agave vanilla butter (V) (N)

Churros de Canela y Azucar con dips de Chile Chocolate y Fresas con Crema

Cinnamon and sugar churros, chile chocolate and strawberry cream (V)

(V) Suitable for vegetarians (G) Gluten free (N) Contains nuts (S) Spicy

Our beef, chicken and lamb are sourced from the finest UK assured welfare farms. Our fish and seafood is sourced from MSC-certified suppliers. All dishes may contain traces of nuts. For further information on allergens please ask your waiter. All prices include VAT. A discretionary 12.5% service charge will be added to your bill. One drink per person at any one time. Tables are restricted to 2 hour sittings from reservation time. Free-flowing drinks served until 1hr 45 minutes after seating time. Drinks to be consumed by paying guests only.