# PERRON

mexican appreciation society

## pequeños

### the little ones

we recommend 2 – 3 plates per person. We also recommend you order more once you've tasted how good these are…

**killer guac** – (ve) avocado salsa served with tortilla crisps. R48

**jalapeño poppers** – (v) homemade with fire-roasted tomato salsa. R56

**mexican street porn** – (v) chargrilled corn, basted in crema, mayonnaise & chilli, topped with fresh coriander & crumbled feta. Served on or off the cob. R46

**popeye empanadas** – (v) spinach & a trio of cheeses, wrapped in pastry & deep fried, served with a roasted tomato salsa. R60

**steak empanadas** – seared beef fillet & tomatillo salsa verde empanadas, with fire-roasted tomato salsa & crema. R64

**courgette, pea & avo tostadas** – (ve) two crisp corn tostadas with pickled courgette & a spicy avo, mint & pea guacamole, spring onions & coriander. R62

**mushroom quesadillas** – (v) black mushrooms fried with chilli & onions & toasted in a tortilla with oodles of cheddar cheese. R60

**spicy chicken quesadillas** – chipotle chicken in a spicy marinade, toasted in a tortilla with loads of cheddar cheese. R60

**tuna tartare** – diced raw tuna with coconut milk, fresh chilli, pineapple, apple, lime & red onion. R60

**chipotle fried chicken wings** – 4 spicy, smoky chicken wings with an avo & lime crema. R60

**tuna tostadas** – marinated tuna with lime pickled cucumber, chipotle mayo, avo, red onion & radish salsa on two crisp corn tostadas. R85

**nachos** – cheesy nachos with your choice of chipotle chicken/pork pibil/black beans (v) (R85) with cheddar, crema, guac, pico de gallo & jalapeños. R95

## burritos

toasted flour tortillas wrapped around delicious fillings of green rice, guacamole, grated cheese, crema, salsa, refried beans & your choice of:

**senorita** – (v) roasted beetroot & carrot with spiced sweet potato & feta. R102

**veektor** – chipotle chicken with Spanish onion. R117

**thompadre** – chargrilled strips of steak with chipotle, spring onions & salsa. R122

**gordo** – pork pibil with pink onions. R120

**with cheese please** – any of the above with extra cheese. R17

## tacos

served on your choice of 2 hard (corn) or soft (flour) shell tacos

**masala cauliflower & broccoli tacos** – (v) battered masala cauliflower & broccoli with radish, red onion, avo & coriander sauce & pineapple chutney. R62

**quinoa crusted tofu tacos** – (ve) quinoa crusted spicy tofu with avo, slaw, pickled pink onion & coriander salsa. R64

**lentil & walnut tacos** – (ve) green lentils & roasted walnuts served with a cabbage lime slaw & smoky cashew queso sauce. R64

**slow cooked pork tacos** – mexican marinated pork, guacamole, roasted tomato salsa & pickled pink onions. R66

**popcorn pollo tacos** – fried chicken breast marinated in spicy buttermilk with slaw, guac, fresh tomato salsa & crema. R71

**grilled chicken tacos** – grilled chicken with avo, jalapeños, tomato & corn salsa & a tomatillo dressing. R71

**steak stripper tacos** – cubes of spicy sirloin, pickled cucumbers, cheddar cheese, guacamole, salsa & crema. R72

**battered fish tacos** – lightly beer-battered hake with a crunchy mexican slaw, spicy crema, guac & a squeeze of lime. R69

**grilled fish tacos** – grilled fish with pineapple salsa, avocado, pickled pink onion & sriracha crema. R69

**spicy barbacoa lamb tacos** – spicy bbq cooked lamb, avocado, fresh salsa, hot sauce & slaw. R72

**beef short rib tacos** – cooked in achiote spice with ancho chilli bbq sauce, avo relish, pickled cucumbers & mexican slaw. R74

**adobe prawn tacos** – adobe marinated prawns with beer battered avocado, pickled cucumber & red onion slaw. R76

## mexico i love you

### the classics

**chilli** – a steaming bowl of velvety beefy goodness, filled with beans, onions, chilli & spices. Served with rice, sour cream, cheese, lime, coriander & fresh salsa. R118

**sizzling steak** – 250g aged fillet steak with mexican potatoes, black bean & corn salsa, crema & guacamole. R175

**oh happy glaze** – pork belly slow-cooked with chilli, lime & agave, served with mexican potatoes, refried beans, crema & tomatillo salsa verde. R160

**holy mole** – grilled chicken breast with a red achiote mole, served with mexican potatoes, roasted tomato salsa & crema. R132

**bowl of beans** – (ve) black beans with spicy aubergine, green rice, pumpkin seeds, fresh avo & fire-roasted tomato salsa. R96

**salmon bowl** – raw norwegian salmon marinated in lime & agave, with red quinoa, avo, pico de gallo, a black bean & corn salsa, crema, radishes & pickled pink onions. R120

**we're bringing baby back** – 500g spiced baby back pork ribs with chipotle bbq sauce, mexican potatoes, black bean & corn salsa. R175

## salads

**bandera** – (ve) pickled baby carrot & broccoli salad with radish, pistachios, avo, crispy shallots, spring onions, greens & agave nectar dressing. R100

**quinoa bonita** – (ve) spicy quinoa salad with black beans, avo, tomato, orange, red onion, sunflower seeds, corn & ancho chipotle dressing. R100

Add free-range chicken breast (R127 total)

## sides

fresh tomato salsa / oven-roasted tomato salsa / black bean & corn salsa / pumpkin seed salsa / coriander pesto R15

refried beans / mexican slaw / cheese / crema / green rice / guacamole / taco / tortilla R17

mexican potatoes / side salad with feta R26

## paz y amor

### a little bit of sweetness

**churros** – delicious mexican doughnuts, rolled in cinnamon & sugar & served with your dipping choice of chocolate or coconutty dulce de leche. R67

**tres leches cake** – a sticky & sweet sponge cake made with condensed milk & topped with cinnamon cream. R67

**warm-hearted chocolate pudding** – soft centered spicy hot chocolate pudding with Paul's vanilla bean ice cream (25 minutes prep time). R67

**i pity the fool** – white chocolate, raspberry & passion fruit double cream yoghurt fool. R67

**strawberry shortcake** – (ve) maple, ginger & strawberry shortcake served with coconut cream & fresh strawberries. R67

## wine

### white

| | |
|---|---|
| Villiera Down to Earth - Sauv Blanc/Semillon blend | R150/R38 |
| Haute Cabriere Chardonnay Pinot Noir | R240/R60 |
| Alvi's Drift Chenin Blanc | R145/R37 |
| Groote Post Old Man's Blend - Sauv Blanc / Chenin Blanc / Semillon | R175/R43 |
| Paul Wallace Little Flirt Sauvignon Blanc | R225/R57 |
| Edgebaston Chardonnay | R260/R65 |
| Fryer's Cove Doring Bay Sauvignon Blanc | R235/R59 |
| Cape Rock White - Viognier/Grenache Blanc/Roussanne/Marsanne | R340/R85 |

### red

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|---|---|
| Landskroon Cabernet Franc/Merlot | R166/R41 |
| Groote Post Old Man's Blend Red | R180/R45 |
| Klein Constantia Cab Sauv/Merlot | R205/R53 |
| Gabrielskloof The Blend - Bordeaux style | R275/R69 |
| Linton Park Shiraz | R265/R66 |
| Rustenberg Cabernet Sauvignon | R250/R63 |
| De Grendel Merlot | R350/R88 |
| Glen Carlou Merlot | R250/R65 |

### rose

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|---|---|
| Creation Grenache Noir/Viognier Rose | R280/70 |
| Pierre Jourdan Tranquille | R155/43 |

### sparkling

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|---|---|
| Mumm Champagne | R1450 |
| Simonsig Kaapse Vonkel | R345 |
| Kleine Zalze Brut | R320 |

## cervezas

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|---|---|
| Corona | R47 |
| Sol | R40 |
| Naked Mexican 440ml | R65 |
| ITA Imperial Tequila Ale 660ml | R145 |
| Salitos Cerveza | R46 |
| Salitos Tequila Cerveza | R46 |

Ask your waitron about our current selection of beer on tap

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