

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.

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

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

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

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

chipotle fried chicken wings – 4 spicy, smoky chicken wings.

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

peanut chicken mole tostada - with refried beans, tomato and corn salsa, crema & pickled pink onions

mushroom quesadillas – (v) black mushrooms fried with chilli & onions & toasted in a folded flour tortilla with oodles of cheese mix.

spicy chicken quesadillas – chipotle chicken in a spicy marinade, toasted in a folded flour tortilla with loads of cheese mix.

nachos – cheesy nachos with your choice of chipotle chicken/beef chilli/black beans (v) (R125) with cheddar, crema, guac, pico de gallo & jalapenos.

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.

veektor – chipotle chicken with Spanish onion.

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

gordo – el pastor slow cooked pork shoulder with roasted pineapple salsa.

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

PERRON

mexican appreciation society

tacos

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

spicy cauliflower tacos – (ve) cumin & chilli cauliflower with jalapeño zhoug, tahini dressing, fresh avo, coriander & roasted tomato salsa.

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

chipotle roasted portobello mushroom tacos – (ve) with caramelised onions, coconut crema, salsa rojo & burnt corn slaw.

el pastor pork tacos – slow cooked pork shoulder with roasted pineapple salsa, red cabbage slaw, guac & feta.

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

steak stripper tacos – cubes of spicy rump, pickled cucumbers, cheddar/mozarella cheese, guacamole, salsa & crema.

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

beef barbacoa tacos – with radishes, slaw, fresh guac, black bean & corn salsa & crema.

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

crispy fried calamari tacos – with fresh avo, spiced cabbage & fennel slaw, pickled pink onions, fresh tomato salsa & crema.

the classics

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

sizzling steak – 250g fillet steak with Mexican potatoes, black bean & corn salsa, crema & guacamole.

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

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

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

lamb birra mole – velvety slow cooked lamb shoulder served with two soft corn tacos, refried beans, crema, avo, pickled cucumbers & pico de gallo.

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

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

Add free-range chicken breast (R140 total)

fresh tomato salsa / oven-roasted tomato salsa / black bean & corn salsa / mexican slaw

refried beans / cheese / crema / green rice / taco / tortilla

guacamole

mexican potatoes / side salad with feta

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.

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

warm-hearted chocolate pudding – soft centered spicy hot chocolate pudding with vanilla ice cream (15 minutes prep time).

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

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

burritos

specials

monday

monday madness
buy 1 get 1 free on nachos and on regular margaritas.
valid every monday!
12h00 to 9h00pm!

wednesday

want-for-nothing
wednesdays
all you can eat
tacos & pequenos
for R250.00 per person.
valid every wednesday!

first
sunday

bottomless margaritas
R190.00 per person.
valid on the first sunday of a month.
12h00 to 20h00!
valid with the order of a main meal!

mexico i love you

salads

sides

paz y amor