

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. **R95**

sweet potato & black bean tacos – spiced sweet potato & black beans with red cabbage slaw, guac, with or without feta. **R95**

chipotle roasted portobello mushroom tacos – (ve) with caramelised onions, coconut crema, salsa rojo & burnt corn slaw. **R95**

el pastor pork tacos – slow cooked pork shoulder with roasted pineapple salsa, red cabbage slaw, guac & feta. **R120**

popcorn pollo tacos – fried chicken breast marinated in spicy buttermilk with slaw, guac, fresh tomato salsa & crema. **R120**

steak stripper tacos – spicy rump strips, pickled cucumbers, cheddar/mozarella cheese, guacamole, salsa & crema. **R125**

fish tacos – lightly beer-battered hake with a crunchy mexican slaw, spicy crema, guac & a squeeze of lime. **R120**

beef barbacoa tacos – with radishes, slaw, fresh guac, black bean & corn salsa & crema. **R120**

adobe prawn tacos – adobe marinated prawns, plain grilled ,or fried in a beer batter, with avocado, pickled cucumber & red onion slaw. **R130**

crispy fried calamari tacos – with fresh avo, spiced cabbage & fennel slaw, pickled pink onions, fresh tomato salsa & crema. **R130**

the classics

chilli – a steaming bowl of velvety beefy goodness, filled with beans, onions, chilli & spices. Served with sour cream, cheese, coriander, fresh salsa & green rice. **R165**

sizzling steak – 250g fillet steak with Mexican potatoes, black bean & corn salsa, crema & guacamole. **R265**

oh happy glaze – pork belly slow-cooked with chilli, lime & agave, served with mexican potatoes, refried beans, crema & tomatillo salsa verde. **R232**

bowl of beans – (ve) black beans with spicy aubergine, green rice served with mild sauce, pumpkin seeds, fresh avo & fire-roasted tomato salsa. **R138**

salmon ennegrecido - seared salmon tostada with avo & corn salsa, radish& pickled cucumbers. **R215**

lamb birra mole – velvety slow cooked lamb shoulder served with two soft corn tacos, refried beans, crema, avo, pickled cucumbers & pico de gallo. **R245**

bandera – (ve) pickled baby carrot & broccoli salad with radish, pistachios, avo, crispy shallots, spring onions, greens & agave nectar dressing. Add free-range chicken breast **R115 R35**

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 **R115 R35**

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 **R20 R28 R35 R32**

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. **4 - R82 8 - R158**

coconut & caramel flan – a baked creamy custard & coconut dessert with a layer of caramel (contains alcohol). **R69**

warm-hearted chocolate pudding – soft centered spicy hot chocolate pudding with vanilla ice cream (15 minutes prep time). **R82**

vegan brownie & ice cream – (ve) decadent chocolate brownie with oat milk vanilla ice cream. **R68**

tres leches cake – a sticky & sweet sponge cake made with condensed milk & topped with cinnamon cream. **R82**

trio de sorbetes – (ve) three scoops of sorbet, made with real fruit. **R52**

 - vegetarian


 - new




pequeños


tapas

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. **R78**


 **jalapeño poppers** –homemade with fire-roasted tomato salsa. **R78**

 **mexican street porn** – chargrilled corn, basted in crema, mayonnaise & chilli, topped with fresh coriander & crumbled feta. Served on or off the cob. **R72**

 **popeye empanadas** – spinach & a trio of cheeses, wrapped in pastry & deep fried, served with a roasted tomato salsa. **R82**

steak empanadas – seared beef & tomatillo salsa verde with fire-roasted tomato salsa & crema. **R92**

chipotle fried chicken wings – 4 spicy, smoky chicken wings **R95**

 **calamari** - crispy fried calamari tubes & squid heads with a crema, mayonnaise & chilli aioli. **R85**

tuna tostadas – marinated tuna with lime pickled cucumber, chipotle mayo, avo, red onion & radish salsa on two crisp corn tostadas. **R121**

 **cheese quesadillas** – oodles of cheese mix toasted in a folded flour tortilla. **R95**


Additional fillings;

- mushroom(v)

- pulled pork

- spicy chicken

- steak **R20 R35 R35 R45**

 **nachos** – cheesy nachos with cheddar, crema, guac, pico de gallo & jalapenos. **R145**

Add extra toppings;

 **black beans (v)**


- chilli beef

- chipotle chicken

- pulled pork **R10 R35 R35 R35**

burritos

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

 **senorita** – roasted beetroot & carrot with spiced sweet potato & feta **R138**

veektor – chipotle chicken with Spanish onion **R152**

thompadre – chargrilled steak cubes with chipotle, spring onions & salsa. **R172**

gordo – el pastor slow cooked pork shoulder with roasted pineapple salsa. **R170**

la chica – fried chicken breast marinated in spicy buttermilk with pickled pink onion. **R152**

 **cordero** – slow cooked leg of lamb with pickled pink onion. **R198**

with cheese please – any of the above with extra cheese. **R30**

specials

monday

monday madness
buy 1 get 1 free
on all nachos
every monday!

tuesday

taco-tuesday
Join us for date night!
Get one regular margarita jug,
killer guac starter
and a taco platter for 2,
R500 per couple!

wednesday

**want-for-nothing
wednesdays**
all you can eat
tacos & pequenos
for R275.00 per person.
valid every wednesday!

first sunday

bottomless margaritas
R220.00 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