



## Gluten free menu

**Soft Tacos** – Two warm soft tacos and one of our authentic fillings below .....

*Epazote beans (V) £3¼*

Pinto beans cooked with 'epazote' Mexican herbs to stop you trumping!, salsa, guacamole & sour cream

*Beef 'mole' £3*

Our secret spiced 'Oaxaca' style, slow cooked Hampshire beef chilli & sour cream

**Tostadas** – Two crisp corn tortilla cups filled with salad and .....

*'Ancho' squash (V) £3*

Butternut squash roasted with dried Ancho chilli, Pratt's chilli oil, baby spinach & pumpkin seeds

*Fajita chicken £3¼*

Spiced chicken roasted whole, shredded & tossed in a fresh lime & coriander salsa

*Tequila slammer salmon £4*

Salmon cured the Mexican way, tequila, lime, raw cane sugar & Cornish sea salt

### **Nachos**

Home cooked corn tortillas, piled with 'pico de gallo' salsa, guacamole, sour cream, jalapeños & melted Mexican cheese (V)

Classic - solo £4¼, dos amigos £7¼

Add beef mole or fajita chicken - solo £6, dos amigos £9½

**Entradas** – *Small plates & starters*

Tortilla soup (V) £3½

Lightly spiced rustic tomato broth, toasted Ancho chilli, avocado, coriander finished with a squeeze of lime

Tortilla soup with chicken £4½

As above with our fajita spiced chicken

Baked flat mushroom (V) £5½

Goat's cheese stuffed, Ancho chilli bread crumbed, salsa verde mayo

Chargrilled tiger prawns £7¼

'Chipotle' marinated, guacamole, pico de gallo salsa & lime



## Gluten free menu

### **Fajitas---** PLEASE LET YOUR SERVER KNOW SO WE MAY PUT CORN TORTILLA'S INSTEAD OF WHEAT!!

Your very own D.I.Y. Mexican dinner kit contains .....

Warm tortillas, guacamole, sour cream & hot as you like salsa. Plus a sizzling filling from below!

Mixed Vegetables (V) £10

Roasted bell peppers, courgettes, aubergine, Spanish onion, garlic, chilli & Mexican oregano

'Yucatecan' marinated chicken breast strips £12

Bell peppers, Spanish onions

Free range Hampshire steak strips £14

Seared to medium, bell peppers, Spanish onions

### **Cantina Especials**

Chilli beef mole £10

Slow cooked local beef, using one of the seven famous recipes from Oaxaca as our guide! Served with green rice, home cooked corn chips & sour cream

Vegetable chilli mole £8

Another one of the six Oaxaca mole recipes full of the best seasonal vegetables, served with green rice, home cooked corn chips & sour cream

Cuitlachoche 'risotto' £9½

Mexican corn truffles, roasted mushrooms, baby spinach & chilli cheese

Grilled sea bream fillet £13½

Pinto bean mash, salsa verde & coriander butter

'Yucatecan' marinated slow roast pork belly £13

Fire cracking crackling, green rice & salsa ranchero

8oz Hampshire free range rib eye steak £17

Chargrilled spring onions & lime, spicy fries & hot as you like salsa