YEAR END FIESTAS

SHARING PLATTER №1

2 COURSE @ R325 PP | MINIMUM 12 GUEST

ANTOJITOS

SERVED TO TABLE TO BE SHARED:

CORN POPPERS
RISOTTO RICE BALLS STUFFED WITH CHEESE AND JALAPEÑOS
SERVED WITH HOUSE SALSA AND CREMA

NACHOS
TORTILLA CHIPS SMOTHERED IN MELTED CHEESE, JALAPEÑOS
AND CHEESE SAUCE WITH SALSA, GUACAMOLE, CREMA

JALAPEÑO CROQUETA
JALAPEÑO, POTATO AND CHEESE MIX, PANKO CRUMBED AND DEEP FRIED

PESCADO FRITO
BAJA STYLE BATTERED HAKE GOUJONS SERVED WITH CHIPOTLE MAYO

MAINS

SERVED TO TABLE TO BE SHARED:

QUESADILLA POLLO
QUESADILLA FILLED WITH CHEESE AND CHICKEN TINGA

QUESADILLAS HONGOS
FOLDED AND TOASTED TORTILLA FILLED WITH MIXED CHEESE,
WILD MUSHROOMS, QUESO FRESCA, HERBS AND GARLIC

GUAJILLO BEEF TACO
SPICY BRAISE BEEF SHORT-RIB, SHREDDED CABBAGE, PICKLED RED ONION,
SLICED RADISH AND CILANTRO ON SOFT TORTILLAS

POLLO Y MAÍZ TACO
GRILLED SPICY CHICKEN, AVO, BLACK BEAN, CORN AND RED ONION SALSA
TOPPED WITH CHIPOTLE AIOLI ON SOFT TORTILLAS

TASTE THE MAGIC OF MEXICO
MENU ITEMS SUBJECT TO AVAILABILITY | VALID UNTIL 23 DECEMBER 2023

YEAR END FIESTAS

SHARING PLATTER №2

2 COURSE @ R325 PP | MINIMUM 12 GUEST

MAINS

SERVED TO TABLE TO BE SHARED:

QUESADILLA POLLO
QUESADILLA FILLED WITH CHEESE AND CHICKEN TINGA

QUESADILLAS HONGOS
FOLDED AND TOASTED TORTILLA FILLED WITH MIXED CHEESE,
WILD MUSHROOMS, QUESO FRESCA, HERBS AND GARLIC

GUAJILLO BEEF TACO
SPICY BRAISE BEEF SHORT-RIB, SHREDDED CABBAGE, PICKLED RED ONION,
SLICED RADISH AND CILANTRO ON SOFT TORTILLAS

POLLO Y MAÍZ TACO
GRILLED SPICY CHICKEN, AVO, BLACK BEAN, CORN AND RED ONION SALSA
TOPPED WITH CHIPOTLE AIOLI ON SOFT TORTILLAS

DESSERT

SERVED TO TABLE TO BE SHARED:

CHURROS
FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE
WITH VANILLA AND CHOCOLATE ICE CREAM

TASTE THE MAGIC OF MEXICO
MENU ITEMS SUBJECT TO AVAILABILITY | VALID UNTIL 23 DECEMBER 2023

YEAR END FIESTAS

SHARING PLATTER №3

3 COURSE @ R390 PP | MINIMUM 12 GUEST

ANTOJITOS

SERVED TO TABLE TO BE SHARED:

CORN POPPERS

RISOTTO RICE BALLS STUFFED WITH CHEESE AND JALAPEÑOS
SERVED WITH HOUSE SALSA AND CREMA

NACHOS

TORTILLA CHIPS SMOTHERED IN MELTED CHEESE, JALAPEÑOS
AND CHEESE SAUCE WITH SALSA, GUACAMOLE, CREMA

JALAPEÑO CROQUETA

JALAPEÑO, POTATO AND CHEESE MIX, PANKO CRUMBED AND DEEP FRIED

PESCADO FRITO

BAJA STYLE BATTERED HAKE GOUJONS SERVED WITH CHIPOTLE MAYO

MAINS

SERVED TO TABLE TO BE SHARED:

QUESADILLA POLLO

QUESADILLA FILLED WITH CHEESE AND CHICKEN TINGA

QUESADILLAS HONGOS

FOLDED AND TOASTED TORTILLA FILLED WITH MIXED CHEESE,
WILD MUSHROOMS, QUESO FRESCA, HERBS AND GARLIC

GUAJILLO BEEF TACO

SPICY BRAISE BEEF SHORT-RIB, SHREDDED CABBAGE, PICKLED RED ONION,
SLICED RADISH AND CILANTRO ON SOFT TORTILLAS

POLLO Y MAÍZ TACO

GRILLED SPICY CHICKEN, AVO, BLACK BEAN, CORN AND RED ONION SALSA
TOPPED WITH CHIPOTLE AIOLI ON SOFT TORTILLAS

DESSERT

SERVED TO TABLE TO BE SHARED:

CHURROS

FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE
WITH VANILLA AND CHOCOLATE ICE CREAM

TASTE THE MAGIC OF MEXICO
MENU ITEMS SUBJECT TO AVAILABILITY | VALID UNTIL 23 DECEMBER 2023

YEAR END FIESTAS

SHARING PLATTER №4

3 COURSE @ R450 PP | MINIMUM 12 GUEST

WELCOME DRINK

MARGARITA

JUGS OF OUR FAMOUS MARGARITAS SERVED ON THE TABLE

ANTOJITOS

SERVED TO TABLE TO BE SHARED:

CORN POPPERS

RISOTTO RICE BALLS STUFFED WITH CHEESE AND JALAPEÑOS
SERVED WITH HOUSE SALSA AND CREMA

NACHOS

TORTILLA CHIPS SMOTHERED IN MELTED CHEESE, JALAPEÑOS
AND CHEESE SAUCE WITH SALSA, GUACAMOLE, CREMA

JALAPEÑO CROQUETA

JALAPEÑO, POTATO AND CHEESE MIX, PANKO CRUMBED AND DEEP FRIED

PESCADO FRITO

BAJA STYLE BATTERED HAKE GOUJONS SERVED WITH CHIPOTLE MAYO

MAINS

SERVED TO TABLE TO BE SHARED:

QUESADILLA POLLO

QUESADILLA FILLED WITH CHEESE AND CHICKEN TINGA

QUESADILLAS HONGOS

FOLDED AND TOASTED TORTILLA FILLED WITH MIXED CHEESE,
WILD MUSHROOMS, QUESO FRESCA, HERBS AND GARLIC

GUAJILLO BEEF TACO

SPICY BRAISE BEEF SHORT-RIB, SHREDDED CABBAGE, PICKLED RED ONION,
SLICED RADISH AND CILANTRO ON SOFT TORTILLAS

POLLO Y MAÍZ TACO

GRILLED SPICY CHICKEN, AVO, BLACK BEAN, CORN AND RED ONION SALSA
TOPPED WITH CHIPOTLE AIOLI ON SOFT TORTILLAS

DESSERT

SERVED TO TABLE TO BE SHARED:

CHURROS

FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE
WITH VANILLA AND CHOCOLATE ICE CREAM

TASTE THE MAGIC OF MEXICO
MENU ITEMS SUBJECT TO AVAILABILITY | VALID UNTIL 23 DECEMBER 2023

YEAR END FIESTAS

SET MENU №1

3 COURSE @ R320 PP | MINIMUM 12 GUEST

STARTERS

CHOICE OF ONE:

TAQUITOS
CRISPY TORTILLA ROLLS STUFFED WITH CHEESE AND YOUR CHOICE OF BEEF SHORT-RIB, CHICKEN PIBIL OR SPICY BUTTERNUT AND FETA (V)

CORN POPPERS
CRISPY PANKO-CRUMBED BALLS OF RISOTTO WITH QUESO AND JALAPEÑOS. SERVED WITH CREMA AND HOUSE SALSA

JALAPEÑO CROQUETS
JALAPEÑO, POTATO AND CHEESE MIX CRUMBED AND DEEP FRIED

MAINS

CHOICE OF ONE:

OAXACAN LAMB BARBACOA TACOS
SLOW BRAISED LAMB IN SPICY ADOBO WITH SALSA VERDE, QUESO FRESCA AND RED ONION ON THREE FLOUR TORTILLAS

CALAMAR FRITO TACOS
FRIED CALAMARI, AVO, SHREDDED LETTUCE, CHOPPED FRESH CHILLI, A LIME, CILANTRO AND HABANERO MAYO, FRESH CILANTRO AND ONION ON TWO FLOUR TORTILLAS

CALIFORNIAN BURRITO
BURRITO FILLED WITH CARNE ASADA, HAND-CUT POTATO FRIES, REFRIED BEANS, PICO DE GALLO, GUACAMOLE AND CREMA

POLLO A LA PARILLA
FLAME GRILLED HALF CHICKEN, BASTED IN BUTTER AND SPICY ARBOL SALSA. SERVED WITH HAND-CUT CHIPS AND CHARRED SPRING ONION

DESSERTS

CHOICE OF ONE:

CHURROS
FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE AND VANILLA ICE CREAM

HALADO
THREE SCOOPS OF CHOCOLATE OR VANILLA ICE CREAM WITH CHOCOLATE SAUCE

TASTE THE MAGIC OF MEXICO
MENU ITEMS SUBJECT TO AVAILABILITY | VALID UNTIL 23 DECEMBER 2023

YEAR END FIESTAS

SET MENU №2

3 COURSE @ R390 PP | MINIMUM 12 GUEST

STARTERS

CHOICE OF ONE:

TAQUITOS
CRISPY TORTILLA ROLLS STUFFED WITH CHEESE AND YOUR CHOICE OF BEEF SHORT-RIB, CHICKEN PIBIL OR SPICY BUTTERNUT AND FETA (V)

CORN POPPERS
CRISPY PANKO-CRUMBED BALLS OF RISOTTO WITH QUESO AND JALAPEÑOS. SERVED WITH CREMA AND HOUSE SALSA

CALAMARES Y CHORIZO
CALAMARI, CHORIZO, BLACK BEAN PASTE, CILANTRO LIME CREMA

MAINS

CHOICE OF ONE:

OAXACAN LAMB BARBACOA TACOS
SLOW BRAISED LAMB IN SPICY ADOBO WITH SALSA VERDE, QUESO FRESCA AND RED ONION ON THREE FLOUR TORTILLAS

PESCADO A LA VERACRUZANA
GRILLED HAKE TOPPED WITH A GREEN OLIVE, PINEAPPLE, CAPER, CHILLI AND GARLIC SALSA. SERVED WITH GREEN RICE OR HAND-CUT CHIPS

SKIRT-STEAK, CHICKEN OR VEG(V) FAJITAS
MIXED PEPPERS AND ONION SERVED WITH SIDES OF PICO DE GALLO, GUACAMOLE, MIXED CHEESE, MEXICAN CREMA AND TORTILLAS

POLLO A LA PARILLA
FLAME GRILLED HALF CHICKEN, BASTED IN BUTTER AND SPICY ARBOL SALSA. SERVED WITH HAND-CUT CHIPS AND CHARRED SPRING ONION

DESSERTS

CHOICE OF ONE:

CHURROS
FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE AND VANILLA ICE CREAM

TORTA DE TRES LECHES
TRADITIONAL SPONGE CAKE DESSERT, SOAKED IN A THREE-MILK SYRUP WITH FRESH STRAWBERRIES AND DARK CHOCOLATE SAUCE

HALADO
THREE SCOOPS OF CHOCOLATE OR VANILLA ICE CREAM WITH CHOCOLATE SAUCE

TASTE THE MAGIC OF MEXICO
MENU ITEMS SUBJECT TO AVAILABILITY | VALID UNTIL 23 DECEMBER 2023

YEAR END FIESTAS

SET MENU №3

3 COURSE @ R490 PP | MINIMUM 12 GUEST

STARTERS

CHOICE OF ONE:

TAQUITOS
CRISPY TORTILLA ROLLS STUFFED WITH CHEESE AND YOUR CHOICE OF BEEF SHORT-RIB, CHICKEN PIBIL OR SPICY BUTTERNUT AND FETA (V)

CHILLI CAMARÓN TOSTADOS
CRISPY COCONUT AND CHILLI PRAWNS WITH AVOCADO SALSA ON MINI TOSTADA

ALBONDIGAS
LAMB MEATBALLS IN A ROASTED CHIPOTLE BRAISING SAUCE WITH SALSA VERDE

CALAMARES Y CHORIZO
CALAMARI, CHORIZO, BLACK BEAN PASTE, CILANTRO LIME CREMA

MAINS

CHOICE OF ONE:

FILETE
250G GRILLED BEEF FILLET STEAK SERVED WITH HAND-CUT CHIPS AND CHIMICHURRI SALSA

CHULETAS DE CORDERA
THREE LAMB LOIN CHOPS, FLAME GRILLED AND BASTED IN CHIPOTLE.
SERVED WITH HAND CUT CHIPS AND SALSA VERDE

SKIRT-STEAK, CHICKEN OR VEG(V) FAJITAS
MIXED PEPPERS AND ONION SERVED WITH SIDES OF PICO DE GALLO, GUACAMOLE, MIXED CHEESE, MEXICAN CREMA AND TORTILLAS

POLLO A LA PARILLA
FLAME GRILLED HALF CHICKEN, BASTED IN BUTTER AND SPICY ARBOL SALSA.
SERVED WITH HAND-CUT CHIPS AND CHARRED SPRING ONION

CAMARÓNES A LA DIABLA
QUEEN PRAWNS IN A SPICY BASTING WITH CILANTRO RICE AND MEXICAN RED CABBAGE

PABLOS ENCHILADA (V)
TORTILLAS STUFFED AND BAKED WITH CHEESE, BLACK BEANS, ROASTED CORN, MUSHROOMS AND GREEN RICE, TOPPED WITH LIME CREMA

DESSERTS

CHOICE OF ONE:

CHURROS
FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE AND VANILLA ICE CREAM

TORTA DE TRES LECHES
TRADITIONAL SPONGE CAKE DESSERT, SOAKED IN A THREE-MILK SYRUP WITH FRESH STRAWBERRIES AND DARK CHOCOLATE SAUCE

TASTE THE MAGIC OF MEXICO
MENU ITEMS SUBJECT TO AVAILABILITY | VALID UNTIL 23 DECEMBER 2023