

MEXICANAPES MENU



This menu serves a selection of our most popular dishes in canapé size. Perfect for informal celebrations.

TOSTADAS

Crispy homemade tortillas with a delicious topping of

Guacamole Artesanal (v)

Ripe avocados, onions, tomatoes, coriander, jalapeños, olive oil and lime juice.

Cochinita Pibil

Traditional slow roasted pork dish from the Yucatán Peninsula, served with red pickled onions.

Frijoles Refritos Tostadas (v)

Crispy corn tortillas topped with refried beans, crème fraîche, ranchero cheese and coriander

QUESADILLAS

Corn tortillas stuffed with authentic Chihuahua cheese, folded and cooked on the griddle until melted on the inside, filled with

Beef Tinga

Shredded beef cooked in a tomato sauce with chile chipotle and other secret spices. A classic from the market!

Hongos (v)

Fresh wild mushrooms slowly cooked with garlic, chile pasilla and epazote.

TACOS

The quintessential Mexican dish, corn tortillas topped with

Gobernador

Farm-raised prawns, melted cheese, our home-made chipotle mayo and pico de gallo salsa.

Tinga

Shredded chicken breast cooked in tomato sauce with chile chipotle and other house spices. Topped with fresh avocado and KANKUN chipotle sauce.

DESSERT

Churros con Chocolate (v)

Classic Mexican pastry rolled in cinnamon sugar and served with Mexican chocolate sauce.



Terms and conditions: A discretionary 12.5% service charge will be added to your bill.

This menu cannot be used in conjunction with any other menu or promotion. This menu is for groups of 20 or more.