

ADD A WELCOME
PROSECCO - £6

ADD A WELCOME
MARGARITA - £8.5


EL CENOTE
MEX FLAVOURS

GUACAMOLE & SALSA FOR THE TABLE
Fresh corn tortillas (VG)

TACOS & SMALL PLATES

QUESADILLAS

Corn tortillas with melted cheese and choose either mushrooms, or chorizo
(V) - (VG) Option Available

ESQUITES

Sweet corn sauteed with epazote (a Mexican herb), feta cheese, coriander, red onions, chipotle mayo and tajin
(a Mexican spice consisting of chilli, salt and lime) (V) - (VG) Option Available

BIRRIA

Slow cooked 7hr Beef Birria, red onions, salsa roja and melted cheese.

BAJA FISH

Battered seabass fillet, pickled cabbage, chipotle mayo and habanero sauce

MUSHROOM TACO

Sautéed mushrooms, crispy cheese, red onion, coriander, salsa roja.(V) - (VG) Option Available

POLLO AL CARBON

Marinated grilled chicken, spring onion, pickled cabbage, avocado verde salsa, coriander

MAINS

ENCHILADAS VERDES

Corn tortilla rolled and dipped in green salsa filled with your choice of either chicken or mixed vegetables with black beans, sour cream, feta, rice
(V) - (VG) Option Available

SEABASS MOJO DE AJO

2 seabass fillets pan-fried with garlic, spices, salad, fresh avocado and rice.

SIRLOIN A LAS BRASAS +£8.00

Chargrilled sirloin steak served with spring onion, mixed salsas and tortillas

ENCHILADAS MOLE POBLANO

Corn totillas rolled and filled with marinated chicken breast or mixed vegetables cooked in a thick chilli and chocolate sauce (mole sauce) served with sour cream, rice and black beans (V) - (VG) Option Available

DESSERTS

PASTEL DE ELOTE

Mexican cake originating from Jalisco made with sweet corn kernels and sweetened with dulce de leche (V)

CHURROS

Traditional Mexican donuts with chocolate or dulce de leche (V) - (VG) Option Available

SILVER MENU - 2 COURSES FOR £27 PER PERSON

A 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL.

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GOLD MENU - 3 COURSES FOR £33 PER PERSON

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