

MEXICAN FOOD FESTIVAL

4 - 7 NOVEMBER 2020

Soups

Caldo de Camaron | Prawn broth with Mexican spices | DF, GF
Crema de poblano cilantro | Poblano peppers & coriander creamy soup | V, GF
Served with condiments and selection of fresh house made breads & rolls

Cold Selection

Coctel de Camaron Acapulco | Shrimp salad with fresh tomato, onion and avocado | DF, GF
Green lip mussel salad with celery and orange coriander dressing | GF
Aguachile de Callo de hacha | Cured scallops with lemon juice, red onion, cucumber, marinated with chillies and Mexican spices | DF, GF
Ceviche Don Luis | Warehouse cured in lemon juice with diced cucumber, onion, tomato, and coriander | DF, GF
Steamed prawns | DF, GF
Potato salad with chipotle mayonnaise | V, GF
Beetroot salad with red onion and olives | V, GF
Make your own salad with mesclun and assorted condiments
Antipasto platter with paprika roasted chicken, salami and spiced chorizo

Hot Selection

Cochinita | Pulled pork marinated with achiote (annatto seeds) | DF, GF
Pollo encacahuatado | Chicken thigh in a peanut sauce with ancho and guajillo chillies* | DF, GF
Pollo con rajás | Creamy shredded chicken with poblano and corn | GF
Alambre | Stir fried chicken cooked with a salsa tatemada, mushrooms, bacon, and cheese | GF
Albondigas | Meatballs cooked in chipotle sauce | DF, GF
Enchiladas | Stuffed tortillas with chicken, covered in salsa verde | GF
Molletes vegetarianos | Portobello mushrooms with refried beans, melted mozzarella, and pico de gallo salsa | V, GF
Rollos de camaron con salsa de tamarindo | Deep fried shrimp and cheese rolls with a tamarind sauce | GF
Lengua en Mole Almendrado | Ox tongue in an almond mole sauce* | DF
Chile Ancho Relleno | Ancho chilli stuffed with beef and pork mince, apple and pear | DF
Sopes de Chorizo | Thick fried corn dough with refried beans, and chorizo | DF, GF
Steamed seasonal vegetables and roasted achiote potato* | V, DF, GF
Elotes | Grilled corn cobs* | V, DF, GF
Arroz rojo | Red Mexican rice* | V, DF, GF
Lamb leg Carvery | Four chilli salsa with chapulin salt | DF, GF

Salsa Station | V, DF, GF

Salsa Tatemada | Smoked tomato-based salsa
Salsa de Aguacate | Tomatillos and avocado salsa
Salsa de Piña | Grilled pineapple with Mexican spices
Salsa Pico de Gallo | Tomato, onion and coriander salsa
Salsa Cebolla Morada | Red onion salsa

Live Cooking Station

Tacos de Pescado | Beer battered fish taco with a creamy mayo slaw with salsa valentina
Tacos de Asada | Grilled scotch fillet topped with guacamole and salsa tatemada | DF, GF

Dessert

Churros con cajeta | Caramel goat milk | V
Pastel de Elote | Corn cake | V
Nueces y Cacahuates Garapiñados | Caramelized pecans and peanuts* | V, DF, GF
Dulce de Calabaza | Slow-cooked pumpkin with cinnamon and cane sugar | V, DF, GF
Pan de Muerto | Traditional pastry on Dia de muertos | V
Arroz con leche | Mexican rice pudding | V, GF
Nieve de limón con mezcal | Lemon sorbet with mezcal and tajin (sweet chilli powder) | V, DF, GF
Café de Olla | Coffee slowly boiled with cinnamon and clove, sweetened with cane sugar | V, DF, GF
Vanilla flan, Guava mousse, Peanut lupitas, Pavlova with fruit toppings
Chocolate tarts, and Chef's selection gateau and slices
Chocolate fondue with selection of diced fruit and marshmallows
Selection of ice-cream with assorted toppings
Selection of cheeses with salted crackers, dried fruit & nuts* | V

Please note this is a sample menu and dishes may vary each night

Vegetarian (V), Dairy Free (DF), Gluten Free (GF), May Contain Nuts (*)