

nibbles

jenny chow (v) – R79

typical mexican seven layer dip. Refried beans, guacamole, crema, olives, lettuce, cheese & chopped tomatoes.

Served with home cooked tortilla crisps. For two people sharing.

killer guac (v) – R45

avocado salsa served with tortilla crisps

Carnitas – R52

slow braised pork shoulder with chorizo, jalapenos, fresh orange & cornbread

jalapeno poppers (v) – R52

homemade with fire-roasted tomato salsa & crema

mexican street porn (v) – R45

chargrilled corn, basted in crema, mayonnaise & chilli, topped with fresh coriander & crumbled feta

levanta muertos – R65

bloody mary prawn cocktail served in a margarita glass with fresh tomato, orange & lime juices,

Tabasco, shelled prawns, red onions, diced tomatoes, avo & coriander

salads

bandera (v) – R92

pickled baby carrot & broccoli salad with radish, pistachios, avo ,crispy shallots, spring onions, greens & agave nectar dressing

quinoa bonita (v) – R94
spicy quinoa salad with black beans, avo, tomato, orange, red onion, sunflower seeds
& ancho chipotle dressing

Add free-range chicken breast (R117 total)

burritos

toasted flour tortillas wrapped around delicious fillings of green rice, guacamole,
grated cheese, crema, salsa, refried beans & your choice of:

señorita (v) – R95
roasted beetroot & carrot with spiced sweet potato & feta

veektor – R109
chipotle chicken with Spanish onion

thompadre – R114
chargrilled strips of steak with chipotle, spring onions & salsa

gordo – R109
pork pibil with pink onions

with cheese please – any of the above with extra cheese - R15

los mas pequenos

we recommend 2 – 3 plates per person. We also recommend you order
more once you've tasted how good these are...

sweet potato & black bean tostadas (v) - R57
two crisp corn tostadas with roasted sweet potatoes, black beans, coriander & red
cabbage slaw

tuna tostadas - R85
tuna sashimi with lime pickled cucumber, chipotle mayo, avo, red onion & radish
salsa on two crisp corn tostadas

popeye empanadas (v) - R57
spinach & a trio of cheeses, wrapped in pastry & deep fried, served with a roasted
tomato salsa

tamales - R62
with deboned chicken thigh & a green tomatillo & coriander mole

mushroom quesadillas (v) - R57
black mushrooms fried with chilli & onions, toasted in a tortilla with oodles of cheese

spicy chicken quesadillas – R57
chipotle chicken in a spicy marinade, toasted in a tortilla with loads of cheddar cheese

sweet potato on corn fritters (v) - R57
caramelised spicy honey & lime sweet potato served on two sweetcorn
fritters, a splash of tomato salsa, guacamole & feta cheese

bbq cauliflower & chickpea tacos (v) - R57
two hard/soft shell tacos with creamy lime slaw, guac & roasted tomato salsa

slow cooked pork taco – R61
two hard / soft shell tacos piled with mexican marinated pork, guacamole, pickled
pink onions & crema

popcorn pollo taco – R66
fried chicken breast marinated in spicy buttermilk served in two soft shell
tacos with slaw, guac, roasted tomato salsa & crema

steak stripper taco – R67
strips of beef, pickled cucumbers, cheddar cheese, guacamole,
salsa & crema served on two hard / soft shell tacos

fish taco - R64
lightly battered hake served on two soft tacos with a crunchy
mexican slaw, spicy crema, guacamole & a squeeze of lime

lamb taco - R69
two hard/soft shell tacos with spicy braised lamb shoulder, tequila soaked raisins,
guac, crema, cheddar cheese & fresh salsa

sashimi tuna taco - R84
two hard/soft shell tacos with spicy tuna sashimi marinated in soy sauce & agave
syrup,
sprinkled with sesame seeds & spring onions

the classics

chilli – R105
a steaming bowl of velvety beefy goodness, filled with beans, onions,
chilli & spices. Served with rice, sour cream, cheese, lime, coriander & fresh salsa

sizzling steak – R159
250g aged fillet steak with mexican potatoes, black bean
& corn salsa, crema & guacamole
add smoked chilli & lime butter - R18

oh happy glaze – R137
pork belly slow-cooked with chilli, lime & agave, served with mexican potatoes,
refried beans, crema & tomatillo salsa verde

holy mole – R122
grilled chicken supreme with a spicy green herb & pumpkin seed mole,
served with mexican potatoes, roasted tomato salsa, crema & a side salad

bowl of beans (v) – R90
black beans with spicy aubergine, coriander cauliflower rice, pumpkin seeds, fresh
avo & fire-roasted tomato salsa

slammin' salmon – R155
corn tostadas with blackened salmon fillet, avo & corn salsa with a tomatillo, lime &
coriander dressing

Sides

guacamole - R22
salsa - R15
crema - R19
refried beans - R16
mexican slaw - R15
cheese - R15
green rice - R20
taco - R17
tortilla - R20
mexican potatoes - R27
black bean & corn salsa - R15
side salad with feta - R25
corn bread - R13

a little bit of sweetness

churros – R61
delicious mexican doughnuts, rolled in cinnamon & sugar, served with your dipping
choice of chocolate or coconutty dulce de leche

chocolate fulana – R65
bitter chocolate ganache tart, with a crunchy biscuit base & a dollop of crème fraiche

arancini – R59
deep fried coconut rice pudding with roasted apple, crema & cinnamon

perron lollyeater – R58
chilli & basil margarita ice lollies with lucky dip of orange zest, himalayan pink salt
& hibiscus flowers

coconut, caramel & rum flan – R59
with white rum syrup & crunchy coconut tuile