

# Cantina LAREDO

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## AMBAR TEQUILA DINNER MENU

£55 PER HEAD

Hosted by Ambar Tequila, our unique Tequila Dinners enhance ones knowledge and appreciation for the finest spirits of Mexico. The specially created 3 course menu showcases the authentic tastes of Mexico whilst giving you an insight into the tequila manufacture process and the differences between Blanco, Reposado and Añejo tequilas

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### TEQUILA TASTING

One of each of the tequilas below

<b>Ambar Plata</b>	Cooked agave notes with hints of black pepper and olive
<b>Ambar Reposado</b>	Raw and cooked agave flavours with hints of vanilla and caramel
<b>Ambar Añejo</b>	Sweet flavours of cooked agave with hints of preserved fruits

### PRIMER TIEMPO

A selection of the following

<b>Guacamole en Molcajete</b>	Avocado, warm corn tortilla chips, prepared at your table with selection of salsa molcajetes (V) (G)
<b>Chicharrón de Calamar</b>	Crispy fried baby squid, sunset salsa and thyme
<b>Quesadillas de Pollo</b>	Blue corn tortillas, Oaxaca cheese, marinated chicken with poblano and sweetcorn (G)
<b>Costillas de Cerdo al Guajillo</b>	Guajillo glazed baby back ribs, scallions and fried leeks (G)

### SEGUNDO TIEMPO

A selection of the following

<b>Tacos de Pork Belly</b>	Pork belly, corn tortillas, salsa verde with coriander and onion salsa (G)
<b>Tacos de Pato con Mole</b>	Confit duck with Nutella mole, corn tortillas and plums (N)
<b>Brochetas de Arrachera</b>	Skirt steak skewers with sweet Mexican soy and chile de árbol (S)
<b>Brochetas de Pollo</b>	Chicken skewers with an agave chile glaze
<b>Costillas de Cordero en Mole Amarillo</b>	Lamb cutlets with an Amarillo curry mole (N)
<b>Frijoles Negros</b>	Black beans with queso fresco (V) (G)
<b>Champiñones Salteados con Espinaca</b>	Spinach, mushrooms and chile de árbol oil (V) (G)
<b>Arroz Rojo</b>	Mexican red rice (V)

### POSTRES

A selection of the following

<b>Brownie de chocolate con Helado de Vainilla</b>	Chocolate, pecan and walnut brownie, vanilla ice cream and agave vanilla butter (V) (N)
<b>Churros de Canela y Azucar con dips de Chile Chocolate y Fresas con Crema</b>	Cinnamon and sugar churros, chile chocolate and strawberry cream (V)

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(V) Suitable for vegetarians (G) Gluten free (N) Contains nuts (S) Spicy

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All our beef, chicken and lamb are sourced from the finest UK assured welfare farms. Our fish and seafood is sourced from MSC-certified suppliers. All dishes may contain traces of nuts. For further information on allergens please ask your waiter.

All prices include VAT. A discretionary 12.5% service charge will be added to your bill.  
Minimum of 4 persons per group menu.