



# CANTINA LAREDO

The heart & soul of modern Mexican

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## Ambar Tequila Dinner Menu

Sharing 4 course Menu

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Hosted by Ambar Tequila, our unique Tequila Dinners enhances ones knowledge and appreciation for the finest spirit of Mexico. The specially created four 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

#### Ambar Plata

Cooked agave notes with hints of black pepper and olive

#### Ambar Añejo

Sweet flavours of cooked agave with hints of preserved fruits

#### Ambar Reposado

Raw and cooked agave flavours with hints of vanilla and caramel

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### Primer Tiempo

For the table to share

#### Guacamole Clásico

Avocado, red onions, jalapeño, coriander, tomatoes and warm corn tortilla chips. Prepared at your table with a selection of salsa molcajetes (V) (G)

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### Segundo Tiempo

A selection of the following

#### Chicharrón de Calamar

Crispy fried baby squid, sunset salsa and thyme

#### Quesadillas de Pollo

Blue corn tortillas, Oaxaca cheese, marinated chicken with poblano and sweetcorn (G)

#### Costillas de Cerdo al Guajillo

Guajillo glazed baby back pork ribs, scallions and fried leeks (G)

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### Tercero Tiempo

A selection of the following

#### Tacos de Pork Belly

Pork belly, corn tortillas, salsa verde with coriander and onion salsa (G)

#### Costillas de Cordero en Mole Amarillo

Lamb cutlets with an Amarillo curry mole (N)

#### Tacos de Pato con Mole

Confit duck with Nutella mole, corn tortillas and plums (N)

#### Frijoles Negros

Black beans with queso fresco (V) (G)

#### Esquites

Grilled sweetcorn, mayonnaise, sour cream, queso fresco and chile piquin (V) (G) (S)

#### Brochetas de Arrachera

Skirt steak skewers, serrano chile with sweet Mexican soy and chile de árbol (S)

#### Arroz Rojo

Mexican red rice (V) (G)

#### Brochetas de Pollo

Chicken skewers with an agave chile glaze

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### Postres

A selection of the following

#### Brownie de chocolate con Helado de Vainilla

Chocolate, pecan and walnut brownie, vanilla ice cream and agave vanilla butter (V) (N)

#### Churros de Canela y Azucar con dips de Chile Chocolate y Fresas con Crema

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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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.