



CANTINA LAREDO

The heart & soul of modern Mexican

Christmas Tequila Dinner Menu

Sharing 4 course Menu

59

Includes crackers & hats

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

Tequila Tasting

One of each of the tequilas below

Ambar Blanco

Herbal personality with notes of black pepper, olive and cooked agave

Ambar Añejo

Sweet tones of cooked agave with caramel, maple and vanilla notes

Ambar Reposado

Delicate herbal flavour with notes of raw and cooked agave, black pepper and toasted nuts

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)

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)

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 Pavo

Grilled turkey and pork sausage with bread sauce, cranberry salsa, brussel sprouts and crispy potatoes

Frijoles Negros

Black beans with queso fresco (V) (G)

Brochetas de Arrachera

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

Coles de Bruselas con Chile y Tocino

Sliced brussel sprouts with crispy bacon, pecans and dried cranberries tossed in a serrano and tomatillo sour cream (N) (G)

Brochetas de Pollo

Chicken skewers with an agave chile glaze

Arroz Rojo

Mexican red rice (V) (G)

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)

Buñuelos de Navidad

Crispy Buñuelos dipped in a spiced guava syrup, coated with cinnamon sugar.
Filled with Eggnog buttercream and Christmas pudding (V) (N)

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

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.