



CANTINA LAREDO

The heart & soul of modern Mexican

Valentine's Day Menu

Three Courses & Bottle of Prosecco

50 per head

Bolla Prosecco di Treviso, NV, Veneto
(one bottle per two guests)

Primer Tiempo

5 sharing starters

Chips & Salsa Molcajetes

Warm corn tortilla chips served with a selection of salsa molcajetes (V) (G)

Guacamole Clásico

Avocado, red onions, jalapeño, coriander, tomatoes and warm corn tortilla chips (V) (G)

Quesadillas de Champiñones

Blue corn tortillas, Oaxaca cheese, mushrooms with epazote and oregano (V) (G)

Tostadas de Berenjena

Aubergine, crisp tortillas with green habanero mayonnaise (V) (G) (S)

Tacos Dorados

Crispy chicken tacos with chile de árbol cream (S)

Segundo Tiempo

The choice of one of the following

Costillas de Cerdo al Guajillo

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

Pescado Pacífico

Char-grilled seabass fillet, chile de árbol and guajillo Zarandeado sauce with citrus slices (G) (S)

Enchiladas De Chile Poblano

Corn tortillas filled with poblano, sweetcorn and potato with poblano salsa (V) (G)

Brochetas Selection

Skirt steak, serrano chile with sweet Mexican soy and chile de árbol (S), butterfly tiger prawns with Valentina butter (G) (S), chicken with an agave chile glaze and sweet potato and beetroot with green habanero mayonnaise (V) (G) (S)

Costillas de Cordero en Mole Amarillo

Lamb cutlets with an Amarillo curry mole (N)

Gallinita al Pipián

Grilled pasilla and ancho spiced marinated baby chicken with a pumpkin seed pipián

Fajitas de Vegetables

Grilled vegetable fajita, rice, black beans, flour or corn (G) tortillas, guacamole, sour cream and salsa (V)

Taco Selection

28 day aged ribeye, avocado emulsion and guajillo oil (G), cascabel chicken (G), pork belly, salsa verde with coriander and onion salsa (G) and tempura mushroom with grilled sweetcorn and chile piquín (V) (S)

Acompañamientos

The choice of one of the following

Frijoles Negros

Black beans with queso fresco (V) (G)

Papas con Crema y Chile Ancho

Creamy potatoes, ancho chile and queso fresco (V)

Arroz Rojo

Mexican red rice (V) (G)

Esquites

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

Postres

The choice of one 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)

Pay de Manzana con Helado de Canela

Mexican spiced apple tart with cinnamon ice cream and agave vanilla butter (V)

(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. One bottle of Bolla Prosecco di Treviso, NV, Veneto per two guests. Minimum of two guests per Valentine's Day Menu.