



CANTINA LAREDO

The heart & soul of modern Mexican

Weekend Brunch Menu

Saturday, Sunday & Bank Holiday Monday

12pm to 4pm

Four Courses & Free-Flowing Drinks 50

Free-Flowing Drinks Selection

On the Rocks | Ice Ice Baby Margarita

Prosecco | House Red/White Wine

Corona | Dos Equis Lager Especial

T&C: One drink per person at any one time. Free-flowing drinks served until 15 minutes before two hour seating time expires.

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

The choice of one of the following

Tacos Dorados

Crispy chicken tacos with chile de árbol cream (S)

Quesadillas de Champiñones

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

Tortas de Carnitas

Pulled pork, tortas, black beans and salsa verde

Tostadas de Berenjena

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

Quesadillas de Pollo

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

Tortitas de Plátano

Plantain, black bean purée with guajillo chile oil (V) (G)

Tercero Tiempo

The choice of one of the following

Brochetas de Arrachera

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

Brochetas de Camarón

Butterfly tiger prawns with Valentina butter (G) (S)

Brochetas de Pollo

Chicken skewers with an agave chile glaze

Brochetas de Camote y Betabel Rostizado

Sweet potato and beetroot skewers with green habanero mayonnaise (V) (G) (S)

Tacos de Pork Belly

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

Tacos de Pato con Mole

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

Tacos de Pollo en Chile Cascabel

Cascabel chicken breast, corn tortillas with marinated onions (G)

Tacos de Hongo Portobello

Tempura mushroom, corn tortillas 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

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)

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. Weekend Brunch Menu only available 12pm to 4pm Saturday, Sunday and Bank Holiday Monday. Last seating 4pm. One drink per person at any one time. Tables are restricted to two hour sittings from reservation time. Free-flowing drinks served until 15 minutes before two hour seating time expires. Drinks to be consumed by paying guests only.