

## Special 3 course Menu £26

+ 10% discretionary service charge

GF = Gluten free options available

(please specify **especially if Coeliac**)

VG = **vegan options available** (please specify)

V = **Vegetarian options available** (please specify)

It is not possible to list every ingredient so please advise us of any allergies or dietary requirements you may have and we will do our best to accommodate. Our dishes are freshly prepared in an environment that contains allergens and we cannot therefore guarantee there has been no cross contamination. Allergen data is held on each of our dish ingredients so please ask your server in the restaurant should you require any more details.

### starters

#### CHILAQUILES

V

Crushed tortilla chips, fried with salsa and cheese, served with sour cream and your choice of:

- *Cochinita Pibil* - pulled pork cooked with orange, lime and annatto seed

- *Calabacitas* (courgettes, onions, tomatoes, chilli and sweetcorn)

finished with spring onions, a little chilli and a squeeze of lime.

#### CAMERONES

4 large king prawns cooked in their shell with Cajun butter and a splash of white wine, served on a sizzling skillet with

Revel Bakery rustic bread.

#### MUSSELS

GF

New Zealand Greenlip mussels in a half shell, grilled in Cajun butter, served with revel bakery rustic bread.

#### MIXED FISH SHARING STARTER

Mussels and Camerones grilled with garlic butter and white wine in a large paella pan.

On the side is pan fried squid, chorizo and grilled vine cherry tomatoes.

Served with revel bakery rustic bread.

#### SQUID & CHORIZO

Pan fried squid rings with chorizo, grilled vine cherry tomatoes, lemon and parsley.

Served with revel bakery rustic bread.

#### TOSTADAS

V VG

A crispy corn tortilla with refried beans, shredded lettuce, and sour cream, a sprinkling of cheese, Pico de Gallo and jalapenos.

Topped with your choice of:

- *Cochinita Pibil* - pulled pork cooked with orange, lime and annatto seed

- *Calabacitas* (courgettes, onions, tomatoes, chilli and sweetcorn) **V VG**

#### VEGAN NACHOS

GF

A plate of warm tortilla chips, smothered in salsa, refried beans and melting vegan cheese. Served with fresh guacamole.

### VEGAN SHARE NACHOS

GF

As above but larger and to share,  
with the addition of refried beans and mango salsa

### MUCHOS NACHOS

V GF

Warm tortilla chips smothered in melting cheese  
and served with dollops of sour cream,  
guacamole, salsa and Jalapenos. (Add mango salsa for 50p)  
and jalapenos.

### SHARE NACHOS

V GF

As above but larger and to share, with the addition of refried beans and mango salsa.

### HOT BUFFALO WINGS AND RIBS

Cajun and chilli coated chicken wings, deep fried and smothered in our hot chilli sauce with 2 bones of  
casa loco ribs.  
Served with salad and coleslaw

### Fennel & Orange Salad

V VG GF

Thinly sliced fennel with rocket and pan fried chorizo on top of sliced Valencian orange.  
Topped with toasted sunflower seeds.

### Stilton and mushroom filo Tart

Layers of buttered filo pastry filled with sautéed field mushrooms, grated nutmeg and stilton cheese.  
Roasted until crispy with sprigs of fresh thyme and red onion chutney.

## Main courses

### FEATHER STEAK PIE

Slow cooked feather steak marinated in tequila and chilli. Slowly cooked until it melts in your mouth then  
served in its own juices topped with puff pastry. Served with seasonal veg and twice cooked beef dripping  
chips.

### SEA BASS and SQUID

Grilled fillet of sea Bass with hasselback potatoes, served alongside a dish of  
Pan fried squid rings, chorizo and tomato. Avec fennel & orange salad

### RUMP STEAK PICANHA (*top rump to share*)

(+£4.00)

Onley grounds 20oz picanha steak , cooked medium rare and served with jalapeno and coriander butter,  
Parmentier potatoes and green salad.

### CHAR-GRILLED FILLET

(+£7.00)

An 8oz prime Onley Grounds fillet steak, dry aged for at least 28 days and  
char-grilled to your liking, Served with mushrooms,  
fried potato wedges and homemade Mexican slaw.  
With peppercorn, cream & brandy,  
red wine & mushroom or Cajun sauce add £1.00.

### CAJUN CHICKEN BREAST

GF

A whole Chicken breast, marinated in Cajun seasoning, lightly fried and baked in our oven. served with creamy creole mustard sauce, Mexican rice and salad.

### FENNEL, FETA AND ORANGE SALAD V VG GF

Thinly sliced fennel with feta cheese, rocket and pan fried chorizo, layered on top of sliced Valencian orange. Topped with toasted sunflower seeds.

### EL STACKO

VG V

Layers of your favourite things! Garlic mushrooms, chilli beef, spicy chicken and finely sliced chorizo, layered between soft tortillas, topped with cheese, refried beans and a dollop of sour cream. Served with sweet potato fries and salad.

### SIZZLING FAJITAS

V VG GF

\*Gluten free corn tortillas available should you require.

Marinated and flash fried with bell peppers, onion and garlic. All served on a cast iron skillet with warm soft tortillas, salsa, guacamole, sour cream and grated cheese.

Choose from:

- Chicken
- Steak
- Chicken and Chorizo
- Vegetarian: halloumi and courgette
- Vegan: Rajas (cactus, sweetcorn, onion, garlic, spinach)

### HICKORY SMOKED RACK OF RIBS

(+£2.00)

Our famous pork ribs cooked in our own barbecue sauce, served with deep fried potato wedges and homemade Mexican slaw

### CHIMICHANGA

V

A Large flour tortilla stuffed with your choice of:

- Chilli Beef
- Spicy Chicken
- Spicy Vegetarian Ratatouille

Parcelled together with cheese, deep fried then topped with salsa, guacamole and sur cream. Served with Mexican rice and salad

### JAMBALAYA LA CASA LOCO

GF

Cajun style paella. A classic rice dish with onions, peppers, tender chicken, chorizo sausage, yellow tailed catfish and prawns.

Topped with melting cheese and finished with sour cream. Served with Revel Bakery rustic bread and salad



## Desserts

### Share & Dunk Churros (for 2 persons)

VG

A plate of authentic Spanish doughnuts, fried until crispy and then coated in sugar and cinnamon, served with strawberries and marshmallows, with pots of chocolate ganache and thick toffee sauce.

### Raspberry Crunch Waffle

A Belgian waffle with raspberry jam, a drizzle of maple syrup and then served with Bourbon vanilla ice cream, finished with a crumpling of ginger nut biscuits and fresh raspberries.

### Vanilla Cheesecake and Chocolate Brownie to share

GF

Baked vanilla cheesecake, topped with berry compote, granola and mixed seed crumble with a dollop of fresh whipped cream accompanied by a warm chocolate brownie smothered in chocolate ganache and vanilla ice cream.

### Mexican Chocolate Pot

A little pot of chocolate heaven laced with orange liqueur and topped with whipped cream.

### Mandarin Orange Sorbet

V VG

Smooth sorbet, with citrus mandarin flavours, finished with a sprinkling of strawberry popping candy!

### Homemade Millefeuille

Millefeuille — which translates as “a thousand leaves”

Thin layers of puff pastry filled with crème patisserie, pressed down until firm and cut into heart shapes for the hapless romantic.

Served with a dollop of whipped cream and dusted with icing sugar.

### Homemade Lime Meringue Tart

Shortcrust pastry tart with zesty lime curd, topped with *Italian* meringue and lightly grilled for colour.

Served with a small jug of pouring cream.