



Cantina LAREDO.  
gourmet mexican food

## APERITIVOS Y SOPAS

### TORTILLA CHIPS & SALSA

Bowl of warm tortilla chips, roasted tomatillo salsa and roasted tomato salsa £2.75

### TOP SHELF GUACAMOLE

Avocados, tomatoes, red onions, coriander, jalapeño peppers and spices. Made fresh at your table, serves two £6.95

### CEVICHE

Tasting plate of citrus marinated tiger prawns, scallops, fresh fish, olives and capers & citrus marinated salmon with pico de gallo, roasted corn & chipotle chile served in corn tortilla shells £7.95

### MACHACA QUESADILLAS

Toasted flour tortillas filled with melted oxaca cheese & machaca beef £5.25

### PUMPKIN SOUP

Spicy pumpkin soup with apple & cranberry salsa £4.95

### BOTANAS PLATTER

Tacos al pastor, chicken fajita quesadillas, chili con queso, stuffed jalapeños and grilled beef, tiger prawn & vegetable skewers. Tasting platter to share £19.95

### OAXACA QUESADILLAS CON HONGOS

Toasted flour tortillas filled with melted oxaca cheese, wild mushrooms and peppers £5.25

### EMPANADAS DE POLLO

Empanadas filled with chicken, roasted jalapeño peppers and oxaca cheese £4.95

### QUESADILLAS LAREDO

Grilled beef or chicken fajita and cheese in a toasted flour tortilla, served with fresh guacamole and sour cream £5.25

### CHILI CON QUESO

Spicy melted cheese dip prepared with onions, jalapeños and roasted tomato salsa Large £4.95 Medium £3.95

## ENSALADAS

### CILANTRO CHICKEN SALAD

Fajita chicken with black beans, red pepper, monterey jack cheese and avocado tossed with a coriander-lime dressing £9.95

### MANGO MINT SALAD

Mango with water chestnut, spicy pumpkin seeds, grapes, mint and fresco cheese with a honey vinaigrette £9.95

### CHICKEN PEANUT SALAD

Fajita chicken with green apples, tortilla strips and roasted walnuts tossed with a peanut vinaigrette £9.95

### HONEY PRAWN SALAD

Grilled tiger prawns, water chestnut, mango, roasted walnuts and goat cheese crumbles tossed with a honey vinaigrette £10.95

## ESPECIALIDADES Y POLLO

### FIESTA GRILL

Tiger prawns, costillas, quail, carnitas, beef and chicken fajitas. Served with flour tortillas, Mexican rice, guacamole, sour cream, pico de gallo and a choice of beans. Tasting platter to share £29.95

### FILLET PORTABELLA

Grilled prime British 220g fillet aged for 21 days and served with a portabella mushroom sauce. Served with potato confit and grilled asparagus with a chipotle aioli drizzle £25.95

### CASCABEL RIBEYE

Grilled prime British 350g cowboy cut bone-in ribeye steak aged for 28 days and then basted with cascabel marinade. Served with potato confit and grilled asparagus with a chipotle aioli drizzle £23.95

### FAJITAS

Chicken, beef or combination £14.95 Prawn £17.95  
Served with flour tortillas, Mexican rice, guacamole, sour cream, pico de gallo and a choice of beans

### CAMARON POBLANO ASADA

Grilled carne asada steak wrapped around a fresh poblano pepper filled with sautéed tiger prawns, mushrooms, onions and monterey jack cheese. Served on a bed of chimichurri sauce and Mexican rice £19.95

### CARNE ASADA Y CAMARONES

Grilled steak topped with bacon-wrapped tiger prawns filled with Mexican oxaca cheese and fresh jalapeño pepper slices. Served with Mexican rice and grilled courgettes £18.95

### CAMARONES ESCONDIDOS

Grilled chicken breast stuffed with tiger prawns, topped with sautéed spinach and chipotle-wine sauce. Served with Mexican rice and a round courgette stuffed with spicy vegetables £15.95

### CHILLI & CUMIN LAMB RUMP

Prime British lamb rump grilled with a chile de árbol and cumin marinade. Served with potato confit and a round courgette stuffed with spicy vegetables £18.95

## DEL MAR

### PESCADO DEL DIA

Featuring a special fresh fish each day. Ask your waiter for today's selection £16.95

### CAMARONES

Tiger prawns basted in garlic butter served with a chipotle wine sauce, coriander lime rice and mango habanero salsa £17.95

## TACOS, MEXICANOS Y ENCHILADAS

### CHILE RELLENO

Stuffed poblano pepper with picadillo filling of ground beef, pork, almonds and raisins. Topped with ranchera sauce with Mexican rice and a round courgette stuffed with spicy vegetables £14.95

### CARNITAS

Braised pork shanks topped with chipotle wine sauce. Served with soft corn tortillas, Mexican rice and black beans £15.95

### PESCADO TACOS

Fresh fish with marinated vegetables, fresco cheese and chipotle aioli in three soft corn tortillas. Served with coriander lime rice and grilled courgettes £12.95

### ENCHILADAS VERACRUZ

Soft corn tortillas with a filling of tender chicken breast, spinach and monterey jack cheese. Topped with tomatillo sauce, marinated Mexican vegetables and fresco cheese. Served with coriander lime rice and grilled courgettes £14.95

### ENCHILADAS DE MOLE

Soft corn tortillas with a filling of tender chicken breast. Topped with a sweet, spicy chocolate sauce made with dried Mexican peppers. Served with Mexican rice and creamed spinach and mushrooms £14.95

### TAMALES PLATTER

Traditional pork tamales topped with a smokey guajillo sauce. Served with Mexican rice and grilled courgettes £13.95

### CHICKEN TACOS CASCABEL

Sautéed chicken in cascabel sauce with coriander, marinated onions and fresco cheese in three soft corn tortillas. Served with Mexican rice and grilled courgettes £12.95

### CARNITAS TACOS

Slow roasted pork with chipotle wine sauce and fresco cheese in three soft corn tortillas. Served with Mexican rice and grilled courgettes £12.95

### TACOS AL PASTOR

Spicy pork with pineapple, tomatoes, pico de gallo and coriander in three soft corn tortillas. Served with Mexican rice and grilled courgettes £12.95

### ENCHILADAS DEL MAR

Soft corn tortillas with a filling of tiger prawns, fresh fish and scallops topped with a chile de árbol cream sauce. Served with coriander lime rice and creamed spinach and mushrooms £15.95

### ENCHILADAS DE PORTABELLA

Soft corn tortillas with a filling of portabella mushrooms and goat's cheese. Topped with chipotle portabella sauce. Served with coriander lime rice and creamed spinach and mushrooms £14.95

## POSTRES

### MEXICAN BROWNIE

Chocolate and pecan nut brownie served on a sizzling skillet with Mexican brandy butter and vanilla or cinnamon ice cream £4.95

### FLAN

A traditional Mexican custard with caramel sauce and fresh fruit salad £3.95

### CHURROS

Traditional Mexican churros served with orange crème and spiced chocolate sauce £3.95

### MEXICAN APPLE PIE

Mexican apple pie served on a sizzling skillet with Mexican brandy butter and vanilla or cinnamon ice cream £3.95

 Cantina Laredo signature dish

All dishes may contain traces of nuts. Please advise your waiter of any allergies. All prices include VAT. Please ask your waiter for our vegetarian or children's menu. A discretionary 12.5% gratuity will be added to your bill. 100% of the gratuity goes to staff.



## FRESHLY SQUEEZED LIME MARGARITAS

We only use the world's finest 100% agave tequilas in our margaritas, along with freshly squeezed lime juice

### CASA RITA

Our signature margarita is a premium blend of El Jimador Blanco Tequila, Cointreau Orange Liqueur and freshly squeezed lime juice. Served on the rocks or frozen £8.95

... take our delicious frozen Casa Rita and step up the flavour by adding mango, strawberry, raspberry or pomegranate £9.50

### THE PURIST'S

For those who like their margaritas traditional and simple ~ Cazadores Blanco, Cointreau and freshly squeezed lime juice £9.50

### LA CHUPPAROSA

Inspired by Julio Bermejo's modern classic Tommy's Margarita. Cazadores Blanco, freshly squeezed lime juice and agave nectar £9.50

### PERFECT PATRÓN

Patrón Silver and Cointreau Liqueur and freshly squeezed lime juice ...perfection in a glass £12.50

### LA HERRADURA

What a match ~ Herradura Reposado and Cointreau Orange Liqueur £10.95

### AVOCADO PASSION

Unforgettable combination of hand-muddled avocado, passion fruit, freshly squeezed lime juice and Gran Centenario Plata £9.50

### WATERMELON

Fresh watermelon hand-muddled with El Jimador Blanco, cointreau and freshly squeezed lime juice £9.50



## HAND-MUDDLED MOJITOS

### CLASSIC

Bacardi Superior rum hand-muddled with fresh mint, lime and cane sugar £8.95

### FLAVOURED

...Improve on greatness ~ add passion fruit, peach, strawberry raspberry, lychee or mango to our classic mojito £8.95



## NON ALCOHOLIC BEBIDAS

### AGUA FRESCA

Refreshing traditional Mexican "fresh water" made from a selection of fresh fruits, flowers, herbs and sugar. Please ask your waiter for today's agua fresca £2.95

### APASIONADA

Hand-muddled fresh strawberries, raspberries and passion fruit with apple juice and a hint of vanilla £4.95

### VIRGIN APPLE MOJITO

Fresh mint hand-muddled with freshly squeezed lime juice, apple juice and soda water £4.95

### MANGO PASSION COOLER

Fresh passion fruit and mango shaken with freshly squeezed lime juice and agave syrup, topped with lemonade £4.95



## CERVEZAS

Corona Extra	£3.95	Beck's	£3.50
Modelo Especial	£4.45	Peroni Nastro Azzuro	£3.95
Negra Modelo	£4.45	Budweiser	£3.95
Pacifico	£4.45		

### CLASSIC CHELADA

Mexican beer of your choice served in a salted glass with freshly squeezed lime juice, a pinch sea salt and ice +50p

### GUADALAJARA MICHELADA

Traditional recipe from Guadalajara ~ Mexican beer of your choice combined with tomato juice, freshly squeezed lime juice, Mexican hot sauce and a pinch of sea salt +£1.00



## VINO

### ROSÉ WINE

	Glass 175ml	Bottle 750ml
<b>Whispering Hills White Zinfandel, California</b> Fruity, easy drinking Rosé		£17.95
<b>Pinot Grigio Rosé Corte Vigna, Italy, 2010/11</b> Flavoursome, blushing example of Italy's favourite grape	£4.95	£18.95

## CHAMPAGNE AND SPARKLING

	Glass 125ml	Bottle 750ml
<b>Sergio Prosecco</b> Made from the hugely fashionable Prosecco grape, this is dry, frizzante and delightfully easy to drink	£7.95	£32.50
<b>Veve Cliquot Yellow Label</b> Always a favourite, Veve Cliquot has that wonderful balance of richness and elegance		£65.00
<b>Bollinger Special Cuvée</b> Consistently one of the most highly flavoured Champagnes, always something of a treat		£75.00
<b>Laurent-Perrier Cuvée Rosé Brut</b> The benchmark of Rosé Champagnes, fruity yet delicate		£90.00

## WHITE WINE

	Glass 175ml	Carafe 500ml	Bottle 750ml
<b>Rive Haute Colombard Sauvignon, France, 2010</b> A crisp, dry and refreshing mix of aromatic Sauvignon and French savoir-faire	£4.75	£12.25	£18.95
<b>Pinot Grigio Cá Lunghetta, Italy, 2011</b> This looks Italian from head to toe and is easy on the palate as well as the eye	£5.25	£12.75	£19.95
<b>Tierra Unoaked Chardonnay, Chile, 2011/12</b> Chardonnay without make-up, aka oak. Nutty, dry, lively and delicious, both with food and on its own			£19.95
<b>Kleine Saltz Sauvignon Blanc, South Africa, 2011/12</b> If you like your Sauvignon bracing and zesty, this is for you - just try it with our guacamole	£5.50	£14.95	£22.95
<b>Viña Esmeralda Torres, Spain, 2010/11</b> Muscat is the tastiest of grapes and it makes deliciously fruity wines. A fine foil for spicy food			£23.95
<b>Altas Cumbres Viognier, Argentina, 2010/11</b> From the classy Viognier grape, this dry, full-flavoured white seems made for gourmet Mexican food	£6.25	£16.95	£23.95
<b>Gavi La Doria, Italy, 2010/11</b> If you are looking for a dry white to suit all tastes and dishes, this perennial Italian favourite is a good bet			£25.95
<b>Vavasour Sauvignon Blanc, New Zealand, 2010/11</b> Wonderfully balanced and intense example of New Zealand Sauvignon, just sit back and enjoy			£35.95
<b>Pouilly-Fuissé Vieilles Vignes Domaine Vessigaud, France, 2009</b> Intensely flavoured without being heavy, this is dry, fine and beautifully balanced			£45.95
<b>Puligny-Montrachet 1er Cru Les Champs Gain Philippe Bouzereau France, 2009</b> The best food deserves the best wine - dry, rich and delicious			£59.95

## RED WINE

	Glass 175ml	Carafe 500ml	Bottle 750ml
<b>Merlot Cá Lunghetta, Italy, 2010/11</b> Soft, easy-drinking and, in our view, perfect with our tortillas	£4.75	£12.25	£18.95
<b>Caliterra Cabernet Merlot, Chile, 2010/11</b> We were thrilled to find this wine, which is good value and just as flavoursome as our food	£5.25	£13.00	£19.95
<b>Salice Salentino 35 Parallelo, Italy, 2009/10</b> From Southern Italy, one of the best value sources of wine in Europe, this is impressively rich and juicy	£5.25	£13.00	£19.95
<b>Torre Del Colle, Italy, 2008</b> Mature, rounded and a delight with our meat dishes - we were amazed to find such a wine at this price			£22.95
<b>The Bandit Tempranillo Shiraz, Australia, 2010/11</b> We liked the name, but it was the wine itself that bowled us over - simply terrific Aussie red	£5.75	£15.95	£24.95
<b>La Cetto Petite Sirah, Mexico, 2008/9</b> Thought Mexico only produced good food? Think again - this is rich, fiery and genuinely gutsy			£24.95
<b>Altas Cumbres Malbec, Argentina, 2009/10</b> The bottle looks impressive and the wine stacks up Rich, warming, savoury, dry red - suits our food			£25.95
<b>Côte Du Rhône Les Rabassières, France, 2009/10</b> Many think the Rhone produces France's best value reds This packs in the flavour, with fine spicy notes			£26.95
<b>Chateau Lyonnat Lussac Saint-Emilion, France, 2008/9</b> Made primarily from the Merlot grape, this is a classic dry red with smoky and chocolate undertones			£39.95
<b>Oscar Tobia Rioja Reserva, Spain, 2006</b> One of the most expensive Riojas we tasted - and worth every penny. The full-bodied red our steaks deserve			£45.95

Still wines by the glass are available in 125ml, please ask your waiter for details