



Cantina LAREDO.
gourmet mexican food

APERITIVOS, SOPAS Y ENSALADAS

☀️ TOP SHELF GUACAMOLE

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

QUESADILLAS AL CARBON

Toasted flour tortillas filled with melted monterey jack cheese, tomatoes and a choice of chicken fajita or beef fajita £6.95

☀️ OAXACA QUESADILLAS CON HONGOS

Toasted flour tortillas filled with melted Oaxaca cheese, wild mushrooms and peppers £6.95

NACHOS AL CARBON

Corn tostadas topped with refried beans, melted cheddar cheese and a choice of chicken fajita, beef fajita or a combination of both £6.95

CHILI CON QUESO

Spicy melted cheese dip prepared with onions, jalapeños and roasted tomato salsa Large £4.75 Medium £3.75

QUESO LAREDO

Chili con queso topped with beef taco meat and pico de gallo £5.25

BOTANAS PLATTER

Tacos al pastor, chicken fajita quesadillas, chili con queso, stuffed jalapeños and grilled beef, tiger prawn & vegetable skewers. Tasting platter to share £18.95

CILANTRO CHICKEN SALAD

Fajita chicken with black beans, red pepper, monterey jack cheese and avocado tossed with a coriander-lime dressing £12.95

CHICKEN PEANUT SALAD

Fajita chicken with green apples, tortilla strips and roasted walnuts tossed with a peanut vinaigrette £11.95

CRANBERRY PECAN SALAD

Dried cranberries, green apple, candied pecans and blue cheese crumbles on field greens tossed with a cranberry vinaigrette £11.95

HONEY PRAWN SALAD

Grilled tiger prawns, water chestnut, mango, roasted walnuts and goat cheese crumbles tossed with a honey vinaigrette £13.95

SOPA DE TORTILLA

Chicken soup prepared with corn tortillas, onions, tomatoes and Mexican spices £5.50

CEVICHE

Tiger prawns, scallops and fresh fish marinated in lime juice with a selection of vegetables and spices £8.95

ESPECIALIDADES

CARNITAS

Braised pork shanks topped with chipotle-wine sauce. Served with soft corn tortillas, Mexican rice and sautéed vegetables £16.95

☀️ 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 £26.95

FILET PORTABELLA

Grilled 225g filet mignon aged for 21 days, with a portabella mushroom cap and mushroom sauce. Served with potato confit and sautéed vegetables £22.75

CASCABEL RIBEYE

Grilled 350g cowboy cut bone-in ribeye steak aged for 28 days and then basted with Cascabel marinade. Served with potato confit and sautéed vegetables £19.95

FAJITAS

Chicken £14.95 Beef £14.95 Combination £14.95

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 with Mexican rice and sautéed vegetables £18.95

CARNE ASADA Y CAMARONES

Grilled steak topped with bacon-wrapped tiger prawns filled with Mexican Oaxaca cheese and fresh jalapeño pepper slices. Served with Mexican rice and sautéed vegetables £15.95

CARNE ASADA

Grilled steak served with Mexican rice, guacamole and sautéed vegetables £12.95

TACOS AL CARBON

Two chicken or beef tacos and chili con queso. Served with Mexican rice and a choice of beans £9.95

CHILE RELLENO

Stuffed poblano pepper topped with ranchera sauce with Mexican rice and sautéed vegetables

Picadillo filling of ground beef, pork, almonds and raisins £13.95

Oaxaca cheese filling £13.25

PLATILLOS MEXICANOS

☀️ TAMALES PLATTER

Traditional pork tamales served with Mexican rice and sautéed vegetables £13.95

ENCHILADAS

Soft corn tortillas with a filling of cheese and onion, beef or chicken. Served with Mexican rice and a choice of beans £9.95

ENCHILADAS DE ESPINACA

Soft corn tortillas with a filling of sautéed spinach, monterey jack cheese and mushrooms. Topped with sour cream poblano sauce. Served with Mexican rice and sautéed vegetables £9.95

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 Mexican rice and sautéed vegetables £12.75

ENCHILADAS DE PORTABELLA

Soft corn tortillas with a filling of wild mushrooms, portabella mushrooms and goat cheese. Topped with chipotle portabella sauce on a bed of spinach. Served with a mango salad £13.95

☀️ ENCHILADAS DE MOLE

Soft corn tortillas with a filling of tender chicken breast. Topped with a sweet, spicy sauce made with dried Mexican peppers. Served with Mexican rice and sautéed vegetables £12.95

ENCHILADAS DE CAMARONES

Soft corn tortillas with a filling of tiger prawns, monterey jack cheese, roasted peppers, spinach and vegetables. Topped with sour cream poblano sauce. Served with Mexican rice and marinated vegetables £14.95

ENCHILADAS DE AVOCADO

Soft corn tortillas with a filling of avocado, artichokes and poblano peppers. Topped with tomatillo sauce on a bed of spinach. Served with a mango salad £13.95

ENCHILADAS DE CHILE RELLENO

Soft corn tortillas with Oaxaca cheese Chile Relleno filling. Topped with ranchera sauce and served with Mexican rice £13.95

SOFT TACOS

Two flour or corn tortillas filled with a choice of beef fajita, chicken fajita, or chorizo con huevos. Served with Mexican rice and a choice of beans £8.95

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 Mexican rice, sautéed vegetables and chipotle-wine sauce £15.95

TIGER PRAWN FLAUTAS

Tiger prawns, monterey jack cheese and fresh jalapeños wrapped in a corn tortilla and fried. Served with Mexican rice, sautéed vegetables and a guacamole sour cream dip £13.75

OAXACA CAMARONES CON TOCINO

Tiger prawns filled with Oaxaca cheese, fresh jalapeño pepper slices and wrapped in smoked bacon. Served with Mexican rice and sautéed vegetables £17.95

POLLO

☀️ CAMARONES ESCONDIDOS

Grilled chicken breast stuffed with tiger prawns, topped with sautéed spinach and chipotle-wine sauce. Served with Mexican rice and sautéed vegetables £14.50

TAMPICO

Grilled chicken breast topped with sautéed artichoke hearts, mushrooms, spinach and red bell peppers. Topped with sour cream poblano sauce and monterey jack cheese. Served with Mexican rice and sautéed vegetables £12.75

TACOS CASCABEL

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

CASCABEL AL NARANJA

Chicken supreme sautéed in orange-cascabel sauce, topped with fresco cheese and coriander. Served with Mexican rice and sautéed vegetables £13.75

POSTRES

STRAWBERRY BUÑUELOS

Fresh strawberries, whipped cream and vanilla ice cream on sweet cinnamon chips £3.95

☀️ MEXICAN APPLE PIE

Mexican apple pie served on a sizzling skillet with Mexican brandy butter and vanilla or cinnamon ice cream £5.95

☀️ MEXICAN BROWNIE

Chocolate brownie with pecans served on a sizzling skillet with Mexican brandy butter and vanilla or cinnamon ice cream £5.95

FLAN

A traditional Mexican custard with real caramel sauce £4.95

CHOCOLATE CAKE

Served with vanilla ice cream topped with chocolate sauce £5.95



Cantina Laredo signature dish

All dishes may contain traces of nuts. 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.



CASA RITA

Our signature margarita is a premium blend of Sauza Blanco Tequila, Cointreau Orange Liqueur and freshly squeezed lemon and lime juices £9.50

TEQUILA FLIGHT

Try a flight of any three tequilas from the Añejo, Reposado or Plata sections and save 20%

SIGNATURE TEQUILAS AND MARGARITAS

Enjoy a margarita with any of these fine tequilas for an additional £7.50

SUPERIOR

These reserve tequilas are aged in oak barrels for more than three years which provides the characteristic dark colour and rich taste

| | | | |
|----------------|--------|------------------------------|--------|
| Cabo Wabo Uno | £24.00 | Cuervo Reserva de la Familia | £8.50 |
| Don Julio Real | £32.00 | Herradura Selección Suprema | £20.50 |
| Don Julio 1942 | £14.50 | | |

This platinum tequila is triple distilled and aged to perfection to be among the smoothest sipping tequilas ever produced

| | |
|----------------------|--------|
| Gran Patrón Platinum | £18.50 |
|----------------------|--------|

AÑEJO (AGED)

Aged in oak barrels for more than a year, añejo tequilas have an amber colour and a smooth, complex flavour

| | | | |
|-----------|-------|---------------------|-------|
| 1800 | £4.00 | Gran Centenario | £3.75 |
| Cabo Wabo | £7.50 | Herradura | £4.75 |
| Cazadores | £4.75 | Hornitos | £4.00 |
| Corralejo | £5.00 | Patrón | £6.25 |
| Don Julio | £4.75 | Sauza Conmemorativo | £3.75 |

REPOSADO (RESTED)

Aged in white oak barrels for at least two months, reposado tequila has a mellowed taste, pleasing bouquet and pale straw colour

| | | | |
|-----------|-------|-----------|-------|
| 1800 | £3.25 | Don Julio | £4.50 |
| Cabo Wabo | £5.75 | Herradura | £4.50 |
| Cazadores | £4.50 | Hornitos | £3.25 |
| Corralejo | £4.75 | Patrón | £5.75 |

PLATA (SILVER)

Clear and fresh, from the still tequila. It has the true bouquet and flavour of the blue agave

| | | | |
|-----------|-------|-----------|-------|
| 1800 | £3.00 | Herradura | £4.00 |
| Cabo Wabo | £5.50 | Hornitos | £3.00 |
| Cazadores | £4.00 | Patrón | £5.25 |
| Corralejo | £4.50 | Sauza | £2.75 |
| Don Julio | £4.00 | | |

VINO

CHAMPAGNE AND SPARKLING

| | Glass 125ml | Bottle 750ml |
|--|----------------|-----------------|
| Sergio Prosecco Made from the hugely fashionable Prosecco grape, this is dry, frizzante and delightfully easy to drink | £7.95 | £29.95 |
| Rocco Venezia Sparkling Rosé This looks good, tastes good and is guaranteed to bring some Italian sparkle to your outing | | £39.00 |
| Veuve Clicquot Yellow Label Always a favourite, Veuve Clicquot has that wonderful balance of richness and elegance | £12.95 | £55.00 |
| Bollinger Special Cuvée Consistently one of the most highly flavoured Champagnes, always something of a treat | | £70.00 |
| Laurent-Perrier Cuvée Rosé Brut The benchmark of Rosé Champagnes, fruity yet delicate | | £85.00 |

ROSÉ WINE

| | Glass 175ml | Bottle 750ml |
|---|----------------|-----------------|
| Whispering Hills White Zinfandel, California Fruity, easy drinking Rosé | | £16.95 |
| Pinot Grigio Rosé Corte Vigna, Italy, 2009 Flavoursome, blushing example of Italy's favourite grape | £4.95 | £17.95 |
| Bolla Bardolino Charetto, Italy, 2008/9 Dry, mouth-watering Rosé that makes you think of summer, but is delicious at any time | £6.95 | £24.95 |

WHITE WINE

| | Glass 175ml | Carafe 500ml | Bottle 750ml |
|---|----------------|-----------------|-----------------|
| Rive Haute Colombard Sauvignon, France, 2009 A crisp, dry and refreshing mix of aromatic Sauvignon and French savoir-faire | £4.25 | £11.50 | £16.95 |
| Pinot Grigio Cá Lunghetta, Italy, 2009 This looks Italian from head to toe and is easy on the palate as well as the eye | £4.95 | £12.25 | £17.95 |
| Tierra Unoaked Chardonnay, Chile, 2009 Chardonnay without make-up, aka oak. Nutty, dry, lively and delicious, both with food and on its own | | | £18.95 |
| Kleine Zalze Sauvignon Blanc, South Africa, 2009 If you like your Sauvignon bracing and zesty, this is for you - just try it with our guacamole | £5.45 | £13.95 | £19.95 |
| Viña Esmeralda Torres, Spain, 2009 Muscat is the tastiest of grapes and it makes deliciously fruity wines. A fine foil for spicy food | | | £22.95 |
| Altas Cumbres Viognier, Argentina, 2009 From the classy Viognier grape, this dry, full-flavoured white seems made for gourmet Mexican food | £6.95 | £16.95 | £23.95 |
| Gavi La Doria, Italy, 2008 If you are looking for a dry white to suit all tastes and dishes, this perennial Italian favourite is a good bet | | | £29.95 |
| Tintara Horseshoe Row Chardonnay Australia, 2005/6 The way Australian Chardonnay should taste - bold, flavoursome and a beauty with tiger prawns | | | £35.00 |
| Vavasour Sauvignon Blanc, New Zealand, 2008 Wonderfully balanced and intense example of New Zealand Sauvignon, just sit back and enjoy | | | £35.00 |
| Pouilly-Fuissé Vieilles Vignes Domaine Vessigaud France, 2007 Intensely flavoured without being heavy, this is dry, fine and beautifully balanced | | | £45.00 |
| Puligny-Montrachet 1er Cru Les Champs Gain Philippe Bouzereau France, 2007 The best food deserves the best wine - dry, rich and delicious | | | £60.00 |

RED WINE

| | Glass 175ml | Carafe 500ml | Bottle 750ml |
|---|----------------|-----------------|-----------------|
| Merlot Cá Lunghetta, Italy, 2009 Soft, easy-drinking and, in our view, perfect with our fajitas | £4.25 | £11.50 | £16.95 |
| Caliterra Cabernet Merlot, Chile, 2008 We were thrilled to find this wine, which is good value and just as flavoursome as our food | £4.95 | £12.25 | £17.95 |
| Salice Salentino 35 Parallelo, Italy, 2008 From Southern Italy, one of the best value sources of wine in Europe, this is impressively rich and juicy | £5.45 | £13.95 | £19.95 |
| Torre Del Colle, Italy, 2005 Mature, rounded and a delight with our meat dishes - we were amazed to find such a wine at this price | | | £21.95 |
| Valcorso Organic Monastrell, Spain, 2008 Made from organically grown grapes, this is warming, juicy and a good all-round red | | | £22.95 |
| The Bandit Tempranillo Shiraz, Australia, 2008 We liked the name, but it was the wine itself that bowled us over - simply terrific Aussie red | £6.95 | £16.95 | £24.95 |
| La Cetto Petite Sirah, Mexico, 2006/7 Thought Mexico only produced good food? Think again - this is rich, fiery and genuinely gutsy | | | £24.95 |
| Altas Cumbres Malbec, Argentina, 2009 The bottle looks impressive and the wine stacks up Rich, warming, savoury, dry red - suits our food | | | £25.95 |
| Côte Du Rhône Preference, France, 2008 Many think the Rhone produces France's best value reds This packs in the flavour, with fine spicy notes | | | £25.95 |
| Chateau Lyonnat Lussac Saint-Emilion, France, 2005/6 Made primarily from the Merlot grape, this is a classic dry red with smoky and chocolate undertones | | | £38.00 |
| Oscar Tobia Rioja Reserva, Spain, 2005 One of the most expensive Riojas we tasted - and worth every penny. The full-bodied red our steaks deserve | | | £45.00 |
| Savigny-Lés-Beaune 1er Cru les Lavieres 2005 Domaine Chandon de Briailles Fine, mature red Burgundy, perfect with chicken or if you just want to treat yourself | | | £55.00 |

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

CERVEZAS

| MEXICAN | IMPORT |
|-----------------|----------------------|
| Corona Extra | Beck's |
| Modelo Especial | Peroni Nastro Azzuro |
| Negra Modelo | Budweiser |
| Pacifico | |