



Cantina LAREDO.  
gourmet mexican food

## APERITIVOS Y ENSALADAS

### 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

### CILANTRO CHICKEN SALAD

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

### 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

### 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

### MANGO MINT SALAD

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

## TAPAS

### 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 a corn tortilla shells £7.95

### QUESADILLAS LAREDO

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

### ENCHILADA VERACRUZ

Soft corn tortilla 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 £4.95

### OAXACA QUESADILLAS CON HONGOS

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

### MACHACA QUESADILLAS

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

### CHICKEN FLAUTAS

Crispy corn tortillas wrapped around chicken and drizzled with poblano sauce £5.25

### EMPANADAS DE POLLO

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

## TAQUERIA

### PESCADO TACOS

Fresh fish with marinated vegetables, fresco cheese and chipotle aioli in two soft corn tortillas £6.95

### CARNITAS TACOS

Slow roasted pork with chipotle wine sauce and fresco cheese in two soft corn tortillas £5.95

### CHICKEN TACOS CASCABEL

Sautéed chicken in cascabel sauce with coriander, marinated onions and fresco cheese in two soft corn tortillas £6.95

### BRISKET TACOS

Slow roasted beef brisket with marinated onions and coriander in two soft corn tortillas £5.95

### TACOS AL PASTOR

Spicy pork with pineapple, tomatoes, pico de gallo and coriander in two soft corn tortillas £5.95

### SOFT TACOS

Beef or chicken fajita with fresco cheese, avocado and poblano drizzle in two soft corn tortillas £6.25

## ESPECIALIDADES

### FAJITAS

Chicken, beef or combination £12.95 Prawn £15.95  
Served with flour tortillas, Mexican rice, guacamole, sour cream, pico de gallo and a choice of beans

### PESCADO DEL DIA

Featuring a special fresh fish each day. Ask your waiter for today's selection £13.95

### BURRITO

Flour tortilla filled with chicken or beef, black beans & Mexican rice topped with chile de árbol cream sauce. Served with grilled courgettes and Mexican rice £9.95

## 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

## SIDES

Black beans	£0.75	Grilled courgettes	£1.00	Large guacamole	£3.25
Refried beans	£0.75	Stuffed round courgette	£2.25	Small guacamole	£1.95
Mexican rice	£1.25	Grilled asparagus	£1.75	3 Bacon wrapped prawns	£4.95
Coriander lime rice	£1.25	Creamed spinach & mushrooms	£2.50	3 Sautéed prawns	£4.50
Potato confit	£1.50	Side salad	£3.50	3 Stuffed jalapeños	£4.95

 Cantina Laredo signature dish

All items on the dinner menu are available at lunch. Please ask your waiter for a dinner menu. 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>Veuve Cliquot Yellow Label</b> Always a favourite, Veuve 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