

DINNER MENU 2020 AT EL TAJÍN

ENTRADAS / STARTERS

Langostinos, calamares y vieras £11
Murray McBay's Pan roasted langoustines, calamaries and scallops

Beetroot Tetela dish from Oaxaca v £ 9
Corn dough pockets stuffed with cheese

Arbroath Smokies Minilla Tostada a dish from Veracruz £11
Crispy tortilla topped with shredded smokies with tomatoes, capers and olives

Salteado de calabacitas vegan £ 9
Oven roasted courgettes, peppers, tomatoes

Guacamole v/vegan £9
Refried black beans and topos

TACOS £17

Handmade Corn Tortillas with a choice of 4 fillings

Meaty

Wark Farm Goose

Myreside Farm Goat

Vegan

Hongos al chipotle (Chipotle Mushrooms)

Courgettes, tomato, onion and corn

PLATO FUERTE / MAINS

Myreside of Angus Birria from Jalisco £21
Slow cooked Goat served with rice, guacamole and homemade tortillas.

Alambre £21
Bannerman's Bavette strips with peppers, bacon and onion

Salpicon de vegetales £19
Saute seasonal vegetables

Calabacitas rellenas v/vegan £19
Oven roasted courgettes stuffed with rice and vegetables

Mains continues

Carnitas	£20
Bannerman's plain pulled pork, guacamole and refried black beans	
Pescado	£21
Aberdeenshire grilled Sea Bass served with salad and rice	

POSTRES / DESSERTS **£8**

Pecan pie and ice cream

Tarta de Membrillo with Helado de Vainilla Mexicana*
Quince Tart with Homemade Mexican Vanilla Ice-cream
(*Vg/Vg if ordered without ice-cream)

Tarta de limón
Lemon tart with chocolate

EXTRAS

CAFÉ/COFFEE

Sacred Grounds of Arbroath Speciality Coffee with
Mexican Kahlua Coffee Liqueur, £6

Sacred Grounds of Arbroath Speciality Coffee, £2.50

TEQUILA & MEZCAL TROLLEY

Celebrate with a drink or two from our famous Agave trolley.

With over 50 artisan Tequilas & Mezcal available, ask our staff for a recommendation.

Available as an Aperitif or Digestif

All our dishes are Gluten Free apart from Quince tart

Some dishes are subject to availability

Private Functions Welcome. Please contact restaurant for full details