

Cantina LAREDO

WEEKEND BRUNCH MENU

Saturday, Sunday & Bank Holiday Monday
12 noon to 4pm

FOUR COURSES £30pp

FREE-FLOWING DRINKS £20pp

Casa Rita Margarita on the rocks

Casa Rita Frozen (classic, mango, pomegranate, strawberry or raspberry)

Prosecco

Virgin Apple Mojito



One drink per person at any one time

We operate a 2 hour return time from reservation time on all tables.

PRIMER TIEMPO

Guacamole en Molcajete Avocado, warm corn tortilla chips, prepared at your table with a selection of salsa molcajetes (V) (G)

SECUNDO TIEMPO

The choice of one of the following

Tacos Dorados Crispy chicken tacos with chile de árbol cream (S)
Quesadillas de Champiñones Blue corn tortillas, Oaxaca cheese, mushrooms with epazote and oregano (V) (G)
Quesadillas de Pollo Blue corn tortillas, Oaxaca cheese, marinated chicken with poblano and sweetcorn (G)
Tostadas Brenenja Aubergine, crisp tortilla with green habanero mayonnaise (V) (G) (S)
Tortitas de Plátano Plantain, black bean purée with guajillo chile oil (V) (G)

TERCERO TIEMPO

The choice of one of the following

Brochetas de Arrachera Skirt steak skewers with sweet Mexican soy and chile de árbol (S)
Brochetas de Camarón Butterfly tiger prawns with Valentina butter (G) (S)
Brochetas de Pollo Chicken skewers with an agave chile glaze
Brochetas de Camote y Betabel Rostizado Sweet potato and beetroot skewers with green habanero mayonnaise (V) (G) (S)
Tacos de Pork Belly Pork belly, corn tortillas, salsa verde with coriander and onion salsa (G)
Tacos Mazatlán Tiger prawns, corn tortillas, poblano, bacon and guajillo salsa (G)
Tacos de Rib Eye 28 day aged ribeye steak, corn tortillas, avocado emulsion and guajillo oil (G)
Tacos de Pato con Mole Confit duck with Nutella mole, corn tortillas and plums (N)
Tacos de Pollo en chile Cascabel Cascabel chicken breast, corn tortillas with marinated onions (G) (S)
Tacos de Hongo Portobello Tempura mushroom, corn tortillas with grilled sweetcorn and chile piquin (V) (S)

ACOMPAÑAMIENTOS

The choice of one of the following

Frijoles Negros Black beans with queso fresco (V) (G)
Champiñones Salteados con Espinaca Spinach, mushroom and chile de árbol oil (V) (G)
Arroz Rojo Mexican red rice (V)
Papas con Crema y Chile Ancho Creamy potatoes, ancho chile and queso fresco (V)
Esquites Grilled sweetcorn, mayonnaise, sour cream, queso fresco and chile piquin (V) (G) (S)

POSTRES

The choice of one of the following

Brownie de chocolate con Helado de Vainilla Chocolate, pecan and walnut brownie, vanilla ice cream and agave vanilla butter (V) (N)
Pay de Manzana con Helado de Canela Mexican spiced apple tart with cinnamon ice cream and agave vanilla butter (V)
Churros de Canela y Azucar con dips de Chile Chocolate y Fresas con Crema Cinnamon and sugar churros, chile chocolate and strawberry cream (V)

(V) Suitable for vegetarians (G) Gluten free (N) Contains nuts (S) Spicy

All our beef, chicken and lamb are sourced from the finest UK assured welfare farms. Our fish and seafood is sourced from MSC-certified suppliers. All dishes may contain traces of nuts. For further information on allergens please ask your waiter. All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Weekend Brunch Menu only available 12 noon to 4pm Saturday. Sunday and Bank Holiday Monday. Last seating 4pm. One drink per person at any one time. We operate a 2 hour return time from reservation time on all tables. Not valid with any other offer.