

YEAR END FIESTA

SET MENU №1

3 COURSE @ R375 PP | MINIMUM 12 GUEST

STARTERS

CHOICE OF ONE:

POLLO DE SESAMO

SESAME FRIED CHICKEN STRIPS WITH CILANTRO-HABANERO MAYO DIP

CORN POPPERS (V)

CRISPY PANKO-CRUMBED BALLS OF RISOTTO WITH QUESO & JALAPENOS.
SERVED WITH CREMA & HOUSE SALSA

CUATRO TOSTADAS

FOUR MINI TOSTADA TOPPED WITH A SELECTION OF OUR BRAISED MEAT TOPPINGS

MAINS

CHOICE OF ONE:

CHILLI CON CARNE

MEXICAN SLOW-COOKED BEEF WITH BEANS & SPICY RICE, BAKED WITH CHEESE.
TOPPED WITH PICO DE GALLO & CREMA

BAJA FISH TACOS

BEER BATTERED HAKE, MEXICAN PICKLED CABBAGE & CHIPOTLE AIOLI ON 3 FLOUR TACOS

FAJITAS

MIXED PEPPERS AND ONION SERVED WITH SIDES OF PICO DE GALLO, GUACAMOLE,
MIXED CHEESE, MEXICAN CREMA & TORTILLAS. CHOICE OF SKIRT-STEAK, GRILLED CHICKEN OR VEG(V)

POLLO A LA PARILLA

FLAME GRILLED HALF CHICKEN, BASTED IN BUTTER AND SPICY ARBOL SALSA.
SERVED WITH HAND-CUT CHIPS AND CHARRED SPRING ONION

DESSERT

CHOICE OF ONE:

CHURROS

FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE AND VANILLA ICE CREAM

HELADO

3 SCOOPS OF CHOCOLATE OR VANILLA ICE CREAM WITH CHOCOLATE SAUCE

TASTE THE MAGIC OF MEXICO

MENU ITEMS SUBJECT TO AVAILABILITY VALID UNTIL 23 DECEMBER 2025

YEAR END FIESTA

SET MENU №2

3 COURSE @ R425 PP | MINIMUM 12 GUEST

STARTERS

CHOICE OF ONE:

TAQUITOS

CRISPY TORTILLA ROLLS STUFFED WITH CHEESE AND YOUR CHOICE OF BEEF SHORT-RIB, CHICKEN PIBIL OR SPICY BUTTERNUT AND FETA (V)

CORN POPPERS

CRISPY PANKO-CRUMBED BALLS OF RISOTTO WITH QUESO & JALAPENOS. SERVED WITH CREMA & HOUSE SALSA

CALAMARES Y CHORIZO

GRILLED CALAMARI, CHORIZO & CRISPY SQUID HEADS WITH BLACK BEAN PASTE & LIME CREMA

MAINS

CHOICE OF ONE:

OAXACAN LAMB BARBACOA TACOS

SLOW-BRAISED LAMB IN SPICY ADOBO WITH SALSA VERDE, QUESO FRESCA & RED ONION ON THREE FLOUR TORTILLAS

PESCADO A LA VERACRUZANA

GRILLED HAKE TOPPED WITH A GREEN OLIVE, PINEAPPLE, CAPER, CHILLI & GARLIC SALSA. SERVED WITH GREEN RICE OR HAND-CUT CHIPS

FAJITAS

MIXED PEPPERS AND ONION SERVED WITH SIDES OF PICO DE GALLO, GUACAMOLE, MIXED CHEESE, MEXICAN CREMA & TORTILLAS. CHOICE OF SKIRT-STEAK, GRILLED CHICKEN OR VEG(V)

POLLO A LA PARILLA

FLAME GRILLED HALF CHICKEN, BASTED IN BUTTER AND SPICY ARBOL SALSA. SERVED WITH HAND-CUT CHIPS AND CHARRED SPRING ONION

DESSERT

CHOICE OF ONE:

CHURROS

FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE AND VANILLA ICE CREAM

TORTA DE TRES LECHES

TRADITIONAL SPONGE CAKE DESSERT, SOAKED IN A THREE-MILK SYRUP WITH FRESH STRAWBERRIES AND DARK CHOCOLATE SAUCE

HELADO

3 SCOOPS OF CHOCOLATE OR VANILLA ICE CREAM WITH CHOCOLATE SAUCE

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YEAR END FIESTA

SET MENU №3

3 COURSE @ R495 PP | MINIMUM 12 GUEST

STARTERS

CHOICE OF ONE:

TAQUITOS

CRISPY TORTILLA ROLLS STUFFED WITH CHEESE AND YOUR CHOICE OF BEEF SHORT-RIB, CHICKEN PIBIL OR SPICY BUTTERNUT AND FETA (V)

CHILLI CAMARON TOSTADOS

CRISPY COCONUT & CHILLI PRAWNS WITH AVOCADO SALSA ON MINI TOSTADA

ALBONDIGAS

LAMB MEAT BALLS IN A ROASTED CHIPOTLE BRAISING SAUCE WITH SALSA VERDE

CALAMARES Y CHORIZO

GRILLED CALAMARI, CHORIZO & CRISPY SQUID HEADS WITH BLACK BEAN PASTE & LIME CREMA

MAINS

CHOICE OF ONE:

FILETE

250G GRILLED BEEF FILLET STEAK SERVED WITH HAND-CUT CHIPS & CHIMICHURRI SALSA

CHULETAS DE CORDERA

LAMB LOIN CHOPS, FLAME GRILLED AND BASTED IN CHIPOTLE. SERVED WITH HAND CUT CHIPS & SALSA VERDE

FAJITAS

MIXED PEPPERS AND ONION SERVED WITH SIDES OF PICO DE GALLO, GUACAMOLE, MIXED CHEESE, MEXICAN CREMA & TORTILLAS. CHOICE OF SKIRT-STEAK, GRILLED CHICKEN OR VEG(V)

POLLO A LA PARILLA

FLAME GRILLED HALF CHICKEN, BASTED IN BUTTER AND SPICY ARBOL SALSA. SERVED WITH HAND-CUT CHIPS AND CHARRED SPRING ONION

CAMARONES A LA DIABLA

QUEEN PRAWNS IN A SPICY BASTING WITH CILANTRO RICE AND MEXICAN RED CABBAGE

PABLOS ENCHILADA (V)

TORTILLAS STUFFED & BAKED WITH CHEESE, BLACK BEANS, ROASTED CORN, MUSHROOMS & GREEN RICE, TOPPED WITH LIME CREMA

DESSERT

CHOICE OF ONE:

CHURROS

FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE AND VANILLA ICE CREAM

TORTA DE TRES LECHES

TRADITIONAL SPONGE CAKE DESSERT, SOAKED IN A THREE-MILK SYRUP WITH FRESH STRAWBERRIES AND DARK CHOCOLATE SAUCE

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SHARING PLATTER №1

2 COURSE @ R470 PP | MINIMUM 12 GUEST

ANTOJITOS

SERVED TO TABLE TO BE SHARED:

CORN POPPERS (V)

CRISPY BITES OF FRESH CORN WITH RICE, QUESO & JALAPENO TOPPED WITH CREMA MEXICANA

TOSTADAS DE CARNE

MINI TOSTADA WITH GUAJILLO BRAISED PULLED BEEF, SHREDDED CHICKEN PIBIL

TOTOPOS (V)

BASKETS OF CORN TORTILLA CHIPS SERVED WITH HOUSE SALSA, GUACAMOLE & REFRIED BEAN DIP

ALBONDIGAS

LAMB MEATBALLS IN A ROASTED CHIPOTLE SAUCE WITH MINT SALSA VERDE

MAINS

SERVED TO TABLE TO BE SHARED:

POLLOS DE ARBOL

FLAME-GRILLED CHICKEN WINGS BASTED IN SPICY SALSA DE ARBOL
SERVED WITH SIDES OF HAND-CUT CHIPS

TACOS DE CALAMAR

CRISPY CALAMARI, SPICY MEXICAN SLAW & CILANTRO-LIME AIOLI
ON SOFT FLOUR TACOS

POLLO DE SESAMO TACOS

SESAME-FRIED CHICKEN STRIPS WITH PINEAPPLE-HABANERO SALSA
& CHIPOTLE AIOLI ON SOFT FLOUR TACOS

QUESADILLAS HONGOS (V)

FOLDED AND TOASTED FLOUR TORTILLA WITH MIXED CHEESE,
MUSHROOMS, GARLIC, HERBS AND QUESO FRESCA

TAZONES VEGETARIANO(V)

GRILLED PEPPERS, ONIONS, MUSHROOMS, ZUCCHINI, BLACK BEANS
& ROASTED CORN SALSA SERVED WITH SPICY RICE

CHULETAS DE CORDERA

FLAME-GRILLED LAMB CHOPS WITH ANCHO-BBQ BASTING AND SALSA VERDE,
SERVED WITH SIDES OF HAND-CUT CHIPS

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SHARING PLATTER №2

3 COURSE @ R420 PP | MINIMUM 12 GUEST

» ANTOJITOS «

SERVED TO TABLE TO BE SHARED:

CORN POPPERS (V)

CRISPY BITES OF FRESH CORN WITH RICE, QUESO & JALAPENO TOPPED WITH CREMA MEXICANA

TOSTADAS

MINI TOSTADA WITH GUAJILLO BRAISED PULLED BEEF, SHREDDED CHICKEN PIBIL & VEGETARIAN TOPPINGS

PESCADO FRITO

BAJA STYLE BATTERED HAKE GOUJONS SERVED WITH CHIPOTLE MAYO

ALBONDIGAS

LAMB MEATBALLS IN A ROASTED CHIPOTLE SAUCE WITH MINT SALSA VERDE

» MAINS «

SERVED TO TABLE TO BE SHARED:

POLLOS DE ARBOL

FLAME-GRILLED CHICKEN WINGS BASTED IN SPICY SALSA DE ARBOL
SERVED WITH SIDES OF HAND-CUT CHIPS

TACOS DE CALAMAR

CRISPY CALAMARI, SPICY MEXICAN SLAW & CILANTRO-LIME AIOLI
ON SOFT FLOUR TACOS

POLLO DE SESAMO TACOS

SESAME-FRIED CHICKEN STRIPS WITH PINEAPPLE-HABANERO SALSA
& CHIPOTLE AIOLI ON SOFT FLOUR TACOS

QUESADILLAS HONGOS (V)

FOLDED AND TOASTED FLOUR TORTILLA WITH MIXED CHEESE,
MUSHROOMS, GARLIC, HERBS AND QUESO FRESCA

TAZONES VEGETARIANO(V)

GRILLED PEPPERS, ONIONS, MUSHROOMS, ZUCCHINI, BLACK BEANS
& ROASTED CORN SALSA SERVED WITH SPICY RICE

» DESSERT «

SERVED TO TABLE TO BE SHARED:

CHURROS

FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE
WITH VANILLA AND CHOCOLATE ICE CREAM

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SHARING PLATTER №3

3 COURSE @ R370 PP | MINIMUM 12 GUEST

ANTOJITOS

SERVED TO TABLE TO BE SHARED:

CORN POPPERS (V)

CRISPY BITES OF FRESH CORN WITH RICE, QUESO
& JALAPENO TOPPED WITH CREMA MEXICANA

TOSTADAS

MINI TOSTADA WITH GUAJILLO BRAISED PULLED BEEF, SHREDDED CHICKEN PIBIL & VEGETARIAN TOPPINGS

PESCADO FRITO

BAJA STYLE BATTERED HAKE GOUJONS SERVED WITH CHIPOTLE MAYO

MAINS

SERVED TO TABLE TO BE SHARED:

CARNE ASADA TACOS

GRILLED BEEF SKIRT STEAK, GUACAMOLE, PICO DE GALLO & JALAPENO
ON SOFT FLOUR TACOS

TACOS DE CALAMAR

CRISPY CALAMARI, SPICY MEXICAN SLAW & CILANTRO-LIME AIOLI
ON SOFT FLOUR TACOS

POLLO DE SESAMO TACOS

SESAME-FRIED CHICKEN STRIPS WITH PINEAPPLE-HABANERO SALSA
& CHIPOTLE AIOLI ON SOFT FLOUR TACOS

QUESADILLAS VEGETARIANA

FOLDED AND TOASTED FLOUR TORTILLA WITH MIXED CHEESE, BLACK BEANS,
CORN, PEPPERS, RED ONION & CILANTRO

SIDE DISHES

SPICED POTATO FRIES WITH CREMA MEXICANA
& ARROZ DE SABROSA (MEXICAN RED RICE)

DESSERT

SERVED TO TABLE TO BE SHARED:

CHURROS

FRIED MEXICAN PASTRY WITH CINNAMON SUGAR, SALTED CARAMEL SAUCE
WITH VANILLA AND CHOCOLATE ICE CREAM

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