

Welcome to...

# LOS AMATES MEXICAN KITCHEN



## ENTRADAS | ENTREES

**ELOTES ASADOS (3) (V)** \$8.50

3 Corn on the cob, grilled served with chipotle mayo, queso blanco, chilli tajin and lime.

**GUACAMOLE CON TOTOPOS (VGN)** \$9.50

Corn chips with guacamole made with real avocado

**NACHOS LOS AMATES (V)** \$12.50

Corn Chips with Salsa Roja, frijoles negros, cheese, guacamole and sour cream.

**TAQUITOS DORADOS (3) (Chicken or Bean)**

Chicken or bean filled tortillas, rolled, deep fried topped with sour cream and queso blanco (feta) served with Salsa Verde.

Chicken \$13.50

Bean \$11.50 (V)

**SOPA DE TORTILLA (V)** \$8.50

A traditional Mexican soup made of fried corn tortilla pieces. It is served with roasted ancho chillis.

**TOSTADA DE POLLO** \$6.50

1 crispy flat tortilla, topped with black frijoles, shredded chicken, cream, lettuce, crumbed cheese and chipotle salsa.

**SOPES (V)** \$9.50

3 Hand-made corn flour cases filled with frijoles negros, lettuce, salsas rojas and verde topped with queso blanco and cream.

## LOS AMATES SPECIALS DON ARTURO'S FAVOURITES

## STREET FOOD PLATTER (MEAT) OR (V)

This platter is a tasting plate that offers different flavours of various menu items.

Two of each of the following :

Tostadas de pollo | Taquitos Dorados | Tacos Soft Tortilla | Grilled corn | Sopes

This is not a main meal dish... it is highly recommended to share with groups.

Min 2pp \$40.00, Extra person \$20.00

## TACOS

**OPTION 1 (All tacos \$6.00 ea.)**

**CABEZA** Braised beef cheek tacos. Served with onion, coriander, salsa and lime.

**COCHINITA PIBIL** A Pre/Hispanic dish dating back hundreds of years -pork- traditionally cooked wrapped in banana leaves buried beneath the earth. (We do it differently).

**TINGA AL DON ARTURO** Chicken with tomato, onion and lots of Chipotle chilli. Hot like Don Arturo likes.

**NOPALES ASADOS AND MOLE POBLANO (V)** Grilled cactus and onions, finished with our famous mole poblano and queso blanco. Our mole contains peanuts, sesame seeds and almonds.

**OPTION 2 (3 of the above \$16.00)**

All tacos are served with 5 Gluten Free corn tortillas with tomatillo and chipotle salsas and black beans.

**CABEZA** Braised beef cheek tacos. Served with onion, coriander, salsa and lime.

**COCHINITA PIBIL** A Pre/Hispanic dish dating back hundreds of years -pork- traditionally cooked wrapped in banana leaves buried beneath the earth. (We do it differently).

**TINGA AL DON ARTURO** Chicken with tomato, onion and lots of Chipotle chilli. Hot like Don Arturo likes.

**NOPALES ASADOS AND MOLE POBLANO (V)** Grilled cactus and onions, finished with our famous mole poblano and queso blanco. Our mole contains peanuts, sesame seeds and almonds.

**CAMPECHANOS** Grilled Beef strips, onion and chorizo.

**RES CON RAJAS & SALSA PASILLA** Grilled beef strips with fried onion, and spicy peppers with salsa pasilla.

**RAJAS POBLANAS (V)** Sautéed onion, spicy green peppers and fresh corn finished with cream.

**DE PAPA CON CHORIZO** Potato, chorizo, onion, paprika & parsley.

**OPTION 4 (Min 3 pp \$65.00, Extra person \$22.50)**

Taquiza Platter to share, ideal for large groups. It comes with corn tortillas, frijoles negros and salsas. Select 3 dishes from above.

## PLATOS FUERTES | MAIN DISHES

**ALBONDIGAS AL CHIPOTLE** \$23.50

A Mexican soul food. Meatballs in tomato and chipotle sauce. Served with rice, beans, salad and 4 corn tortillas.

**PUNTAS AL CHIPOTLE** \$28.00

Charred chunks of beef steak with a tomato and chipotle sauce served with rice, beans, salad and 5 corn tortillas.

**ALAMBRE DE RES (NGF)** \$28.50

Big chunks of grilled beef, crispy bacon, peppers, caramelised onion and cheese accompanied by salsa, frijoles negros and 5 flour tortillas.

**CARNE ASADA AL GUSTO** \$30.00

300 gr. grain Fed Scotch fillet cooked to your liking, served with rajas (spicy peppers), frijoles, guacamole and 2 salsas.

**POLLO CON MOLE POBLANO** \$24.50

Chicken pieces covered in our elaborate family recipe mole sauce served with pinto beans, rice and salad. Our mole contains peanuts, sesame seeds and almonds.

## MARISCOS | SEAFOOD



**CEVICHE** \$18.00

Fresh citrus cooked fish with pico de gallo, cucumber and avocado. Served with totopos, a good starter or a light meal..

**CAMARONES AL AJILLO** \$28.00

Garlic prawns, served with fried garlic, guajillo chilli strips butter & parsley.

**CAMARONES AL CHIPOTLE (NGF)** \$28.00

Pan fried king prawns on a creamy chipotle sauce with caramelised onions, garlic and garnished with parsley served with salad and rice.

## ENCHILADAS

**DE POLLO:** Two hand rolled enchiladas filled with chicken. Served with rice, frijoles bayos and covered in your choice of:

Salsa Roja \$22.50

Salsa Verde \$22.50

Mole Poblano \$26.50

**VEGETARIANAS:** Two hand rolled enchiladas filled with roasted vegetables. Served with rice, frijoles bayos and covered in your choice of:

Salsa Roja \$19.50

Salsa Verde \$19.50

Mole Poblano \$22.50

**DISCLAIMER** Our mole contains peanuts, sesame seeds and almonds.



## EXTRAS

Cheese (White or Yellow) \$3.00  
Frijoles | Beans (Brown or Black) \$3.00  
Small Guacamole \$5.00  
Large Guacamole \$8.00  
Salsa Picante \$3.00  
Salsa roja or verde \$2.00  
Sour Cream \$1.50  
Tortillas (Corn) (5) \$3.00  
Tostitos (Corn Chips) \$3.00  
Pico de Gallo (Mexican Sauce) \$3.00  
Salsa Fresca (Fresh Green Sauce) \$3.00  
Salsa Chipotle \$3.00

## POSTRES | DESSERT

**PASTEL DE ELOTE (GF)** \$8.50

Warm sweet corn cake. Traditional from Central and North of Mexico, served with cream.

**FLAN DE LA CASA (GF)** \$9.00

creamy oven-baked caramel custard tart. Our own irresistible family recipe.

**PASTEL DE 3 LECHE** \$9.50

Sponge cake soaked in a mixture of three kinds of milk



Mild 🌿 Hot 🌶️ ExtraHot 🌶️🌶️ Legend Vegetarian (V) Vegan (VGN) Non Gluten Free (NGF)