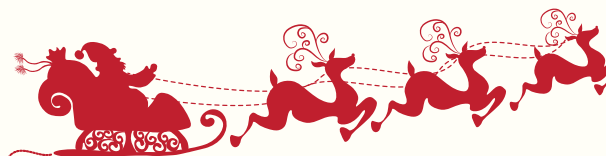


Air Mex Christmas Menu



Available from 27th November to 24th December | To book call: 735914

2 COURSES £19.95 | 3 COURSES £22.95

To Start

Lentil Tacos (VG)

Cooked in a mildly spiced tinga sauce, fresh onion & garlic, baby gem, guacamole, fresh chillies

Coconut King Prawns^{1,2}

Deep fried king prawns in coconut flakes, papaya habanero sauce

Beetroot Salad (V)

Roast beetroot, pumpkin seeds, green beans & spinach seasoned with agave syrup & cider vinegar

Turkey Gorditas

Thick pancake made from maize flour filled with slow cooked turkey breast in ancho chilli, salsa Mexicana

Main Courses

BBQ Lamb^{9,10}

Marinated BBQ lamb chops, shredded cabbage, tomatoes, coriander, corn tortillas

Chicken Mole

Roast chicken thighs in mole sauce, green rice, fresh coriander, salad

Turkey Enchilada^{4,7}

Slow cooked turkey breast, black beans, green rice in a tinga sauce, melted cheese

Mexican Veggie Burger (VG) ¹

Chickpea & green chilli burger with a smudge of guacamole, red onion, melted vegan cheese accompanied by your choice of sweet or regular fries

To Finish

Clementine & Almond Cake^{1,3,7,8}

Whipped cream, roasted almonds flakes

Arroz Con Leche⁷

Sweet & creamy homemade rice pudding, sprinkle of cinnamon

Chocolate & Coffee Mug Cake (VG) ^{1,8}

Mildly spiced warm chocolate cake, vegan whipped cream, sprinkle of cinnamon

Allergen Key:

1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts | 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs