

# MEXICAN STREET FOOD

## QUESADILLA

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Cheese  
Beef & Cheese  
Chicken Fajita & Cheese  
Bean Chilli - Vegan

## BURRITO

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Chilly con carne  
Chicken Fajita  
Bean Chilli - Vegan

## TACOS

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Pulled Pork  
Breaded Cod  
Bean Chilli - Vegan

## RICE BOWL

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Chilli Con Carne  
Chicken Fajita  
Bean Chilli

## SERVED WITH

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Jalapeno	Sour Cream
Burned sweet corn	Garlic Mayo
Salsa	Homemade Chilli sauce
Pico de Gallo	Pickled Red Onions
Guacamole	Pickled Red Cabbage
Cheese	Lime
	Coriander

## PRICE INCLUDES

Menu  
Setup equipments  
Bamboo/ Palm Leaf Plates and Wooden Cutlery.  
Chef that serves and interacts with your guests

## HOW IT WORKS

On the day of your event, we'll message you with our estimated time of arrival. We usually arrive around 2 hours before service, and all details are agreed in advance to ensure everything works perfectly for your needs.

We set up our catering area (usually a catering gazebo), tables, fryer, hub, plates, and cutlery.

When it's time to serve, we welcome your guests and serve the food. Guests can choose what they'd like, we plate it for them, answer any questions, and explain the menu.

Once service is finished, we clean the area we've been working in and leave it in the same condition as before we arrived.

## PAYMENT

To secure your booking, we require a 20% deposit.

The remaining amount can be paid in a way that suits you — we're happy to break payments down into monthly instalments if needed.

The full balance must be paid no later than one week before the event.

## PRICE

Price depends on several factors: date, location, menu choices, and number of guests. Prices start from **£14.95 + VAT**.

