

# MEXICAN EXPERIENCE

7 dishes to be chosen in total from Main course and Dessert menu.

## MAINS

Pulled chicken babrbacoa taquitos served with salad, salsa, cheese, chilies, herbs, avocado sauce, chilly sauce.

Bean & cheese taquitos served with salad, salsa, cheese, chilies, herbs, avocado sauce, chilly sauce.

Chilly verde served with rice and fresh herbs.

Beef burrito - tortilla wrap with rice, beans, beef.

Pulled pork tacos served with salsa, guacamole, creme fraiche, salad, chilly sauce

Chicken enchiladas - baked pulled chicken wrap topped with meted cheese, tomato sauce and fresh herbs

Mexican rice - spicy baked rice.

Chicken empanadas - not so spicy baked pastry filled with chicken and vegetables.

Breaded cod tacos served with salad, salsa, cheese, chilies, herbs, avocado sauce, chilly sauce.

Nachos served with cheese sauce, salasa, sour cream, jalapenos, pulled pork.

## DESSERTS

Churros with hot chocolate sauce

Chocoflan

Dulce de leche flan

Margartia cheesecake mousse

## PRICE INLUDES

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 according to the menu requirements and venue specifications. Where needed, we can arrange professional catering equipment such as ovens, fryers, and hot holding lamps to ensure seamless service and perfect food quality.

Family style service where everything is served on service platters of food, shared evenly amongst your guests. Enough is provided for each guest to try every dish

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 **£84.95 + VAT per person.**

