

Starters

Antojitos Botananas

Chilli Devilled Mushrooms (V)	£5.75
Diced mushrooms, cooked in garlic, fresh chillis, basil, tomato and served with homemade bread.	
Tuna Steak	£6.95
Tuna steak, marinated in Mexican spices and oil, char-grilled until pink OR well done, served on mixed leaf salad with green beans, olives, tomato, cucumber and jalapeños.	
Nachos	£7.75
Our own chilli mince OR vegetarian chilli (V) covered with corn tortilla chips smothered with salsa, jalapeños, guacamole, melted cheese and then finished with sour cream (ideal to share.)	
Baby Back Ribs	£5.95
Half a rack of ribs slow cooked until tender, coated in chef's smoked BBQ sauce then served with salad garnish.	
Mexican Sweet Wings of Fire	£5.95
Chicken wings seasoned and oven baked, then coated in BBQ chilli, sweet sauce, served with salad garnish.	
Sweet Potato Melt	£7.75
A sweet potato topped with roasted vegetables (V) OR chilli mince topped with cheese, then roasted in the oven and served with salad and sour cream.	
Combo Por Dos	£11.95
BBQ chicken wings, baby rack ribs, guacamole, salsa, sour cream, jalapeño stuffed peppers, onion rings and corn tortilla chips (serves two people as a starter or one person as a main course.)	
Fresh Local Mussels (seasonal)	£7.75
Local mussels cooked in white wine, cream, chilli and garlic sauce and served with homemade bread.	
Fish Cakes	£5.95
Delicious homemade salmon and smoked haddock fish cakes, served with sweet chilli sauce and salad garnish.	
Deep Fried Breaded Brie (V)	£5.95
Served with chef's own sweet chilli jam sauce and salad garnish.	

Tapas / Side Orders

El lado ordena

Plain boiled rice with peas & sweet corn	£2.60
Spicy potato wedges	£2.50
Patatas Bravas	£3.50
Spicy potatoes topped with warm salsa	
Fries	£2.50
Bowl of grated mozzarella	£2.25
Guacamole, tomato salsa and sour cream	£3.50
Served with corn tortilla chips (ideal pre starter)	
Sour cream	£1.45
Guacamole	£2.55
Chilli garlic bread	£3.50
Chilli garlic bread with cheese	£3.95
3 flour tortillas or home homemade bread	£1.95
Spicy onion rings	£3.25
Mixed jalapeños and stuffed feta jalapeños	£3.95
4 chilli poppers	£3.95
Filled with cream cheese	
Sun dried tomatoes	£3.95
Mixed olives	£3.95
Calamari	£4.95
Spicy chorizo sausage in red wine	£4.50
Served with homemade bread	
Albondigas	£4.50
Home made meatballs, served with warm salsa	

Main Courses

Cena

Fajitas	
A choice of marinated chicken OR spicy prawns OR mixed vegetables (V) cooked with mixed peppers, jalapeños and onions, served on a sizzling platter with fresh lime, guacamole, salsa, sour cream and three flour tortillas.	
Spicy chicken	£12.95
Spicy vegetables	£12.95
Spicy prawns	£13.95
Brochetta	£13.95
A breast of chicken and vegetable kebab marinated in traditional Mexican adobo hot spices and drizzled with balsamic vinegar served with rice mixed with peas and sweetcorn, flour tortillas and salad garnish (med/hot dish)	
Chilli Con Carne or Vegetable Chilli (V)	£9.95
Homemade chilli con carne OR black bean vegetarian chilli cooked medium hot or hot topped with cheese served with rice mixed with peas and sweetcorn and flour tortillas.	
Mexican Sweet Chicken	£12.95
A breast of chicken served in a Spanish sherry, mushroom and cream sauce, served with a jacket potato, seasonal vegetables and salad garnish. (Sweet, almost chocolaty/caramel flavour. Not a spicy dish!)	
Lamb Burrito	£13.95
A burrito filled with slowly cooked Mexican lamb stew with almonds served with sour cream, tomato salsa and rice, mixed with peas, sweetcorn and salad garnish. (med/hot dish)	
Roasted Vegetables and Cheese Burrito (V)	£11.95
A burrito filled with vegetables and cheese, served with sour cream, tomato salsa and rice, mixed with peas, sweetcorn and salad garnish.	
Chicken Mexicana	£12.95
A chicken breast cooked in a sauce of hot chillis, garlic, white wine and tomatoes, accompanied by spicy potato wedges, seasonal vegetables and salad garnish (caution needed - spicy dish!)	
Enchiladas	£12.95
A large flour tortilla filled with either chilli beef OR marinated chicken OR roasted vegetables (V). Topped with enchilada sauce and grated cheese served with spicy potato wedges and salad garnish.	
Fresh Local Mussels (seasonal)	£14.95
Local mussels cooked in white wine, cream, chilli and garlic sauce and served with homemade bread.	

Please note

All our meals are freshly cooked, so at busy times please be patient as attention to detail is our profession, which does take time



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Char-Grill

Parilla del carbon

Tender Steaks	
Rump, rib eye OR fillet steak, cooked to your liking, served with onion rings, fries and salad garnish.	
8oz Fillet	£18.95
10oz Rump	£12.95
14oz Rib Eye	£18.95
Home Made Sauces	£2.20
Cream and peppercorn, rich stilton sauce, honey and mustard OR hot mexican sauce.	
Rack of Ribs	£13.95
Whole rack of ribs coated in chef's smoked BBQ sauce, served with fries and salad garnish.	
Pork Medallions	£13.95
Chargrilled pork medallions served with a white wine, cream and mushroom sauce, served with a jacket potato, seasonal vegetables and salad garnish (not a spicy dish!)	
Duck Breast	£13.95
A breast of duck, chargrilled until pink and served with a sweet chilli jam sauce, with spicy potato wedges, seasonal vegetables and salad garnish.	
Mexican Burger	£11.95
Our chef's homemade burger, served plain OR topped with a choice of stilton OR mozzarella cheese OR red jalapenos stuffed with feta and served on ciabatta bread with fresh lettuce, tomato, cucumber, relish and spicy potato wedges.	
Spicy Chicken Breast	£11.95
Chargrilled cajun spiced chicken breast served on a mixed leaf salad with green beans, olives, tomatoes, cucumbers and jalapenos.	
Tuna Steak	£14.95
Tuna steak, marinated in mexican spices and oil, char-grilled until pink OR well done, served on a mixed leaf salad with green beans, olives, tomato, cucumber and jalapenos.	

Desserts

Postres

Apple and Caramel Pie	£4.95
The ultimate dessert for that sweet tooth, served with vanilla ice cream - hot OR cold.	
Chocolate Fudge Cake	£4.95
The ultimate chocolate experience, served with vanilla ice cream - hot OR cold.	
Key Lime Pie	£5.35
Authentic Florida Key Lime. Tartly, zesty refreshing in a granola's crust, served with a scoop of vanilla ice cream.	
Mexican Home Made Ice Cream	£4.95
Our chefs special recipe, Ice cream encrusted with an amaretto biscuit soaked in tequila and sprinkled with chocolate	
Toffee Crunch Pie	£4.95
A chocolate flavoured base layered with toffee mousse and topped with chocolate and honeycombe pieces served with vanilla ice cream.	
A Selection of Ice Cream (3 scoops)	£3.85
Vanilla, strawberry, chocolate.	
Child's portion (1 scoop)	£1.45
Vanilla, strawberry OR chocolate sprinkled with mini marshmallows.	
Birthday Flare	£2.95
For that special occasion why not add an indoor firework to your dessert.	

Lunchtime Menu

Menu de hora de comer

Only served between 11am - 2pm

Monday to Saturday

Ciabattas

All served with tortilla chips and salad garnish.

Spicy chicken and mozzarella	£6.50
Mozzarella, sun dried tomatoes and spicy sausage	£6.50
Mozzarella, onions and peppers (V)	£6.50
Tuna and mozzarella	£6.50

Pizza

All served on salsa based sauce

Tomato and mozzarella (V)	£6.50
Mozzarella, spicy chicken and sun dried tomatoes	£7.50
Mozzarella, spicy sausage and sun dried tomatoes	£7.50
King prawns, onions and peppers	£7.50

Jacket Potatoes

All served with salad garnish

Mexican lamb stew	£7.95
Chilli con carne topped with mozzarella	£6.50
Black bean vegetarian chilli topped with mozzarella (V)	£6.50
Mozzarella and baked beans (V)	£6.50
Tuna, onion and mayonnaise	£6.50

Children's Menu

Menu de Ninos

Restricted to under 14's

Mini chicken bites 100% chicken breast, Served with fries and salad garnish.	£4.95
Mini cheese & chicken flour tortilla Served with fries and salad garnish.	£4.95
Home made cheese burger OR Vegetarian Burger (V) Served with fries and salad garnish.	£4.95
Baby back ribs Coated in barbeque sauce, served with fries.	£6.25
Jacket potato (V) Served with mozzarella and beans.	£4.95



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Lunchtime Offer

Two meals for £11.95

or one for £6.50

Only served between

11am-2pm Mon-Sat

Choose from the following:

Chilli Con Carne

A medium hot OR hot chilli served with rice mixed with peas and sweetcorn and topped with cheese.

Vegetarian Chilli (V)

A medium hot OR hot black bean vegetarian chilli served with rice mixed with peas and sweetcorn and topped with cheese.

Cheese, Mushroom and Pepper Chimichangas (V)

A flour tortilla filled with mozzarella, mushrooms and pepper, folded into a parcel, deep fried, served on a chilli and tomato salsa with fries.

Cheese, Mushroom and Sausage Chimichangas

A flour tortilla filled with mozzarella, mushrooms and sausage, folded into a parcel, deep fried, served on a chilli and tomato salsa with fries.

Mexican Omelette (V)

Freshly made to order with potatoes, cheese, onions and tomatoes served with a salad garnish.

Mexican Burger

Our homemade burger served on ciabatta bread with relish, fries and a salad garnish.

Veggie Burger (V)

Vegetarian burger served on ciabatta bread with relish, fries and a salad garnish.

Tomato and Mozzarella Pizza (V)

Home made pizza with a salsa based sauce, topped with tomato and mozzarella

Wines

Vinos

White Wines

175ml glass £3.95 250ml glass £4.95
Bottle £13.95

Footsteps Sauvignon Blanc (Chile)
Sauvignon Blanc thrives in Chiles central valley producing very 'user-friendly' wines with a fresh, gooseberry flavour and zingy acidity.

Footsteps Pinot Grigio (Italy)

Pinot Grigio's crispness primes the palate for food, and is the perfect accompaniment, made up of a light crisp texture this dry white compliments any dish.

Specially Selected Whites

Short Mile Bay Chardonnay (Australia) £16.95
Cool-fermented in stainless steel and bottled early to retain the freshness; a citrusy chardonnay with a crisp finish.

Don Jacobo Rioja (Spain) £16.95
Made entirely from Viura grapes cool-fermented in stainless steel tanks and bottles young to preserve maximum aromas and crispness.

Champagne

Louis Dornier et Fils Brut NV (France) £35.95
A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.

Red Wines

175ml glass £3.95 250ml glass £4.95
Bottle £13.95

Footsteps Merlot (France)

The merlot grape which originated in Bordeaux thrives in the warm, sunny, Languedoc-Roussillon region producing a rich flavoured, juicy wine with supple tannins.

Footsteps Shiraz (Australia)

Sourced from a broad spectrum of Australias regions to ensure consistency of style and quality, the major portion of the fruit is from Riverland. Fermented in stainless steel with a light oakling. A rich vibrant, red berry fruit driven style.

Specially Selected Reds

Marques de Morano Rioja Tinto (Spain) £16.95
A young rioja made using the classic Tempranillo grape. Matured for only a short time in oak prior to bottling.

Rosé

175ml glass £3.95 250ml glass £4.95
Bottle £13.95

E & J Gallo Sierra Valley White Zinfandel (California)

Fragrant floral notes and orange blossoms with ripe berry flavours and crisp finish.

Sparkling Wines

Prosecco Spumante (Italy) £18.95
Light, refreshing sparkling wine from Northern Italy. It has a delicate white stone fruit and lemon flavour with fine bubbles. Perfect as an aperitif.

Tapas / Side Orders

El lado ordena

Plain boiled rice with peas & sweet corn	£2.60
Spicy potato wedges	£2.50
Patatas Bravas	£3.50
Spicy potatoes topped with warm salsa	
Fries	£2.50
Bowl of grated mozzarella	£2.25
Guacamole, tomato salsa and sour cream	£3.50
Served with corn tortilla chips (ideal pre starter)	
Sour cream	£1.45
Guacamole	£2.55
Chilli garlic bread	£3.50
Chilli garlic bread with cheese	£3.95
3 flour tortillas or home homemade bread	£1.95
Spicy onion rings	£3.25
Mixed jalapeños and stuffed feta jalapeños	£3.95
4 chilli poppers	£3.95
Filled with cream cheese	
Sun dried tomatoes	£3.95
Mixed olives	£3.95
Calamari	£4.95
Spicy chorizo sausage in red wine	£4.50
Served with homemade bread	
Albondigas	£4.50
Home made meatballs, served with warm salsa	

We use the freshest natural ingredients where possible. We cannot guarantee our dishes are nut free, but if you have any dietary restrictions please tell your server, or call us in advance. Any credit card payments under the value of ten pounds will incur a fifty pence additional charge. All items will be presented for payment on a single bill. No separate bills can be offered. Prices include VAT. Although we cannot provide separate bills everything on the bill is itemised.

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

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