

FELIZ NAVIDAD!

CHRISTMAS BOOKING INFORMATION

Thank you for considering Pachangas to celebrate Christmas!
To book a table please call on 01491 413000, or visit our website
www.pachangas.co.uk

Please note: Bookings online for large parties during December need to be made at least 3 days in advance. You will receive an email or call within 24 hours to confirm your booking. Once your booking is confirmed, we will require a deposit of £10 per head, this is non-refundable within 48 hours of your booking.

Parties of 10 or more will need to pre-order. This can be done by requesting a pre-order form, or sending an email of your order to info@pachangas.co.uk.

It's also a great idea to pre-order any jugs of cocktails that you would like on arrival for your party.

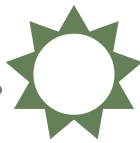
We very much hope that you enjoy a Mexican Christmas with us – we welcome feedback and comments on your experiences afterwards.



**WELCOME TO
CHRISTMAS AT PACHANGAS**



CHRISTMAS MENU



Available from 1st - 24th December

Why not start the evening with a **Passionfruit Margarita** for only £6.95?

APPETISERS

NACHOS PACHANGAS (V) (GF)

Corn tortilla chips with a choice of garlic mushrooms, black bean, grilled vegetables, smoked or steam chicken, chilli con carne or spicy beef – all smothered with melted Monterey jack cheese and jalapenos, served with sour cream, guacamole and pico de gallo.

CALAMARES PICANTES (GF)

Lightly floured squid, shallow fried with mango salsa and sweet chilli, served with a salad garnish.

GUACAMOLE AL TEQUILA (V) (GF)

Avocado, onion, cilantro, tomatoes, lime juice and tequila served with warm crispy corn tortilla chips.

TAMAL PACHANGAS (GF)

Traditional handmade corn masa parcels filled with spiced pork and steamed in plantain leaf served with mole negro and fried plantain.

BUFFALO WINGS (GF)

Roasted chicken wings smother with tamarind jerk sauce then char-grilled served with salad garnish.

MAINS

COCHINITA PIBIL (GF)

Slow-roasted shoulder of pork marinated with achiote adobo chile, garlic, tequila and oranges. Served on a bed of soft tacos with guacamole, re-fried beans and sour cream.

CHIMICHANGA MY FRIEND (V)

Choice of Grilled Chicken, Beef, Lamb, Prawn, or Vegetables. Served in a large flour tortilla with Monterey jack cheese, deep fried and served with ranchero sauce, black beans and Mexican rice.

CHIRINGUILLO (GF)

Fresh catch fish of the day, marinated in al pastor infused with cream poblano with caramelised onions, pineapple and coriander served with salad garnish.

CHIPOTLE CHILE (GF)

Slow pot-roasted beef chunks in chipotle sauce and served with sour cream, Mexican rice and re-fried beans.

MAINS CONTINUED...

FAJITAS PACHANGAS (V) (GF)

Tender strips of chicken, beef, lamb, tiger prawns or fresh vegetables marinated in our new Mexican spicy chipotle recipe. Shallow fried with peppers, onions, cilantro and lime juice. Served with flour or corn tortillas, guacamole, sour cream, cheese and lettuce.

- ☼ Chicken
- ☼ Prawns
- ☼ Lamb & Beef
- ☼ Vegetarian

BURRITO ASADO (V)

Choice of chicken, beef, lamb, prawns or vegetables filled in a large flour tortilla with pinto beans and Monterey jack cheese, covered with red spicy tomato or green tomato sauce, served with re-fried beans and Mexican rice.

LAS FLACAS (V) (GF)

Grilled aubergine salad with guacamole and tomatoes and pistachio dressing.

AFTER DINNER DRINKS

For an additional £4.95, why not enjoy a liqueur coffee?

LA BOMBA

Fresh coffee with Grand Marnier and cream

EL CHARRO

Fresh coffee with Tequila, Kahlua liqueur and cream

CHURROS

Crispy Mexican donuts dusted with cinnamon and sugar, served either with hot chocolate sauce or cajeta.

CHIMICHANGA

Flour tortilla filled with banana and mango and deep fried served with vanilla ice cream.

HELADOS Y SORBET

Three scoops of ice cream of your choice: Vanilla, Strawberries, Chocolate or Tequila and Lime sorbet.

TORTA DE QUESO

Chef special cheesecake of the day - please ask your server which flavour is available.

2 COURSES – £24.95

3 COURSES – £28.95