



MBARK
PRIVATE CHEF

MEXICAN MENU

STARTER

NACHOS OAXACA

Cheese, frijoles and ranchero sauce

VEGETABLE NACHOS

Cheese, pico gallo and mexican sauce

TACOS PASTOR

Crispy flour tortillas stuffed with chicken, lettuce and cheese

TACOS AZTECA

Crispy flour tortillas stuffed with beef, lettuce and cheese

QUESADILLA LA PARDELA

Chicken, mushroom, pineapple and cheese

MAIN

BURRITOS

BURRITO VERA CRUZ

Stuffed wraps with chicken, peppers, onion, bacon and bbq sauce

BURRITO SANTA FE

Stuffed wraps with beef, bacon, peppers, onion and ranchera sauce

BURRITO LA PARDELA

Stuffed wraps with fish, prawns, cheese, peppers, onion and chipotle sauce

VEGETABLE BURRITO

Mixed vegetable with ranchera sauce and cheese

FAJITA

FAJITA MARIACHI

A hot iron plat with chicken, peppers, onion, cheese and chili sauce

FAJITA TIJUANA

A hot iron plat with beef fillet, peppers, onion, chorizo and Mexican sauce



FAJITA CAMPECHE

A hot iron plat prawns, peppers, onion, cheese ranchera sauce

FAJITA DURANGO

A hot iron plat chicken, beef, peppers, onion, cheese and Mexican sauce

ENCHILADA

ENCHILADA FRONTERA

Flour tortillas stuffed with chicken, peppers, onion, red and green sauce

ENCHILADA AZILCA

Flour tortillas stuffed with beef, peppers, onion, red and green sauce

ENCHILADA JALISCO

Stuffed flour tortillas with prawns and fish, peppers and onion

ENCHILADA OASIS

Stuffed flour tortillas

DESSERT

PUMPKIN CAKE

Brown sugar with vanilla ice cream

COCONUT PUDDING

With custard

ALMOND PUDDING

With custard

CHURROS

With hot chocolate sauce

SOPAIPILLAS

With honey and ice cream



SET MENU 3

STARTER

CAULIFLOWER AND OLIVE FRITTER (V)

Mango, lime and ginger

MAPLE, FENNEL CURED SALMON

Roasted beetroot, dill oil, orange

MAIN

ROASTED DUCK BREAST

Date purée, roasted cauliflower, pomme Anna, cavolo Nero and juice

PAN FRIED SEABASS

Mussel meat, spinach, beurre butter

SWEET POTATOES, TENDERSTEM BROCCOLI, THAI RED CURRY (V)

Pickled ginger, toasted cashews, braised coconut rice and mango chutney

DESSERT

TREACLE TART (V)

Chantilly clotted cream and Caramelized pecan crust

VANILLA CRÈME BRULEE (V)

Shortbread