

EL ABRAZO

~ BAR &  COCINA ~

PARA EMPEZAR

~ ENTRÉE

1. **CHICKEN AL PASTOR** \$18
EARTHY, SMOKY & MILD SPICED CHICKEN
SERVED WITH SALSA AND GRILLED TORTILLA
2. **GUACAMOLE & SALSA CORN CHIPS** \$15
FRESHLY MADE SALSA & GUACAMOLE, SERVED
WITH CORN CHIPS & SOUR SAUCE
3. **MEXICAN GARLIC BREAD** \$14
FIRED BREAD SERVED WITH PICO DE GALLO
AND GARLIC CHIPOTLE

PLATO GRANDE

~ MAINS

4. **BURRITO**

~ WRAPPED IN A WARM, SOFT TORTILLA –
A FILLING OF JUICY MEATS, FLAVOURFUL
RICE, BEANS AND VEGETABLES ~

CHICKEN	\$26
BEEF	\$27

5. **TACOS**

~ A TACO IS A TRADITIONAL MEXICAN FOOD
CONSISTING OF A SMALL HAND-SIZED CORN
TORTILLA (SOFT OR HARD SHELL), TOPPED
WITH A FILLING. THE TORTILLA IS THEN
FOLDED AROUND THE FILLING & EATEN
BY HAND. SERVING OF 3 TACOS ~

CHICKEN (GF)	\$27
BEEF (GF)	\$27
PRAWN (GF)	\$28

6. **PRAWN CHIMICHANGA**

\$27

~ DEEP FRIED BURRITO – CRISPY ON OUTSIDE
WITH A FILLING OF VARIOUS INGREDIENTS
INCLUDING PRAWN. SERVED WITH SALSA
AND GUACAMOLE ~

EL ABRAZO

~ BAR &  COCINA ~

PLATO GRANDE

~ MAINS

7. QUESADILLAS

~ A QUESADILLA IS A TORTILLA FILLED PRIMARILY WITH CHEESE & MEATS, SPICES AND MIXED FILLINGS – COOKED ON A GRILL, SERVED ALONGSIDE AVOCADO, SALSA & SOUR CREAM ~

CHICKEN

\$26

BEEF

\$27

8. ENCHILADAS

VERDES (GF)

\$28

ROLLED CORN TORTILLA STUFFED WITH SHREDDED CHICKEN IN A HOME-MADE TOMATILLO SAUCE, TOPPED WITH CILANTRO & COTIJA CHEESE

9. MEXICAN CHICKEN SALAD

\$26

~ SALAD, BEANS, CORN CHIPS, CHICKEN, GUACAMOLE & PICO DE GALLO ~

POSTRES

~ DESSERTS

CHURROS

\$14

SWEET MEXICAN FRITTERS ROLLED IN CINNAMON SUGAR – CRISPY ON THE OUTSIDE, SOFT ON THE INSIDE. SERVED WITH CHOCOLATE & CARAMEL SAUCE

SIZZLING BROWNIE WITH CHOCOLATE & VANILLA

\$13

CHOCOLATE BROWNIE TOPPED WITH FRENCH VANILLA & GENEROUS POURING OF HOT MELTED CHOCOLATE

