



SAMPLE FIESTA MENU



As well as tasty Street Food we also offer a fully **'served to table'** meal with professional serving team and crockery and cutlery. A beautiful, rustic and exciting approach to a wedding breakfast! The menu below is an example of this with individually plated starters, mains and desserts

Canapé & Nibbles

Sticky glazed local sausages with sweet chili dip
Mini Yorkshire puddings filled with Brisket and maple Mustard
Mexican gazpacho shots with parsley and feta croutons and a dash of Tequila!
Avocado and charred corn tostada with pink chili mayo
Spiced BBQ meatballs Skewers on Nacho cheese dip
El Kantina 'Two Yard Taco Logs' with Chipotle Chicken, fresh lettuce, Chimichurri salsa and Crema

To Begin

Nachos with slow cooked Brisket, Chilli Cheese Sauce, House Salsa, Sour Cream and jalapenos (optional)
Or
Chilli Beef or Fennel roasted Chimichanga served with Queso and smoky salsa

Main Event

El Kantina 'Sombrero Baskets'- Giant Baked Taco filled with rice, salad, slaw and your choice of:

12 Hour slow cooked smoky BBQ Pulled Pork

Zingy Mojito Lime Shredded Chicken

Marinated Feta and Rainbow pepper with roasted Sweet Potato and rainbow peppers (V)

Vegan 3 Bean chilli over fluffy white rice with House slaw and fresh salad served with salsa fresca and coriander (VG)

Finished with sour cream, Jalapenos and Coriander

Choose two of the above options for a seated meal

Bits on the side

Mexican Charred Corn Esquites with garlic Crema over crunchy lettuce
Rainbow Slaw with a lime drizzle

All things Sweet

Individually plated Chocolate and Cinnamon Brownies with Vanilla cream
Or

Dessert platters with a mixture of Churros n chocolate, brownies, cakes, cheesecake and strawberries served with marshmallows and cinnamon dust