

House garlic bread (£2.95) v

Warm ciabatta bread with our home made garlic butter. - topped with cheese. (£3.45)

- topped with salsa, cheese and chorizo. (£4.25)

Mexxa nachos (£4.95 / £8.95 to share) v Tortilla chips smothered with salsa, jalapenos and melted cheese. Add your choice of toppings for 95p each: (soured cream, guacamole or chilli con carne).

Champinones con crema (£5.15) v

Button mushrooms cooked in a delicious dolce latte sauce served with toasted bread.

Tarta de pescado (£5.40)

Dry cod fishcakes served with tartare sauce and salad.

Mussels picantes (£5.85)

Green shell mussels cooked in creamy salsa picante and lemon sauce served on toasted bread.

Pate de pollo (£5.25)

Home made cajun chicken pate served with fried crispy tortilla, finished with an onion marmalade.

Gambas mexicanas (£5.95)

Shell on king prawns cooked in chilli, lemon and butter sauce served on toasted bread.

Queso fritti (£5.20) v

House speciality breaded brie wedges served with salad and a sweet chilli sauce.

Prawn cocktail (£5.25)

A classic dish of prawns, avocado and thousand island dressing served with toasted bread.

Jalapeno poppers (£4.95) v

Breaded sliced green jalapenos stuffed with cream cheese and served with a peach salsa.

Mexxa potato skins (£5.10) v

Fried potato skins served two toppings of your choice: (soured cream, grilled bacon, chilli con carne, melted cheese and quacamole).

El combo (£9.95 to share)

Taco shell filled with jalapeno poppers, fishcakes, onion rings, potato wedges and tortilla chips served with peach salsa, guacamole and soured cream dips.

Cajun Calimari (£5.55)

Squid rings floured with cajun spices served with a homemade tartare sauce.

> Soup of the day (£3.95) v Made fresh daily. Please ask for details.

Mexxa paella (£14.35)

This dish is a fabulous concoction of yellow rice with king prawns, green shell mussels, chicken strips, calimari and peeled prawns, all cooked from fresh with its own juices and lemon for that authentic latin flavour.

Chicken column (£13.15)

Chicken breast stuffed with chorizo finished in a bacon wrap served with roasted vegetables and a creamy salsa sauce.

Rump al grande (£13.95)

12 oz rump steak cooked just the way you like it served with choice of peppercorn or diane sauce, house salad and seasoned potato wedges.

Tuna verde (£13.25)

Grilled tuna supreme steak served on a bed of house salad with roast new potatoes and a lemon and herb sauce.

House double burger (£6.95)

Two 100% home made beef burgers, served on the bun with chips and a side salad. Add toppings for 95p each (chilli con carne, melted cheese, bacon, blue cheese, barbeque sauce, sliced jalapenos, fried mushrooms & fried onions).

Barbeque spare ribs (£10.65)

Plenty to spare with a whole rack of ribs cooked in our own barbeque sauce served with chips and side salad.

Mexican veggie caserole (£9.95) v

Mixed vegetable, kidney bean and fresh tomato caserole, served with coriander and lime rice, with a side of sour cream.

Blackened chicken (£10.95)

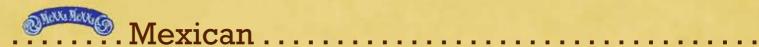
Chargrilled chicken breast marinated in cajun spices served on a bed of potato wedges and salad, with a drizzling of french dressing.

Cordero dolce (£12.75)

Loin of lamb marinated in rosemary, honey and all grain mustard grilled to perfection and served with roast baby potatoes, salad and a creamy honey and mustard sauce.

Chicken piri (£11.95)

Chargrilled chicken skewers marinated in cajun spices, garlic, coriander, chillies and paprika served with roast vegetables, side salad and a chunky salsa sauce.



Mexxa's famous fajitas are served on a red hot sizzling platter with flour tortillas, lettuce, green jalapenos, salsa, grated cheese, refried beans, guacamole and soured cream.

> Chicken breast fajita £12.95 / £23.95 (to share) Barbeque chicken breast fajita . . . £12.95 / £23.95 (to share)

Chilli con carne (£10.95)

A red hot iron kettle full to the brim with yellow rice and our very own minced beef chilli con carne. Served with soured cream, guacamole and torilla chips.

Chimichanga con salsa (£10.45)

Fried tortilla stuffed with cheese and beef cooked in a seasoned rich tomato and onion sauce. Served with peach salsa, salad, soured cream, guacamole & refried beans.

Chicken burrito (£9.95)

Large tortilla stuffed with diced chicken folded with cream, mushrooms, coriander, cumin and garlic topped with salsa and melted cheese served with salad, guacamole, soured cream and refried beans.

Veggie burrito (£9.45) v

Large tortilla stuffed with roasted vegetables, olives and a rich tomato and wine sauce topped with jalapenos and melted cheese served with salad, quacamole, soured cream and refried beans.

Chicken quesadilla (£9.95)

Crispy grilled large tortilla stuffed with chicken, mushrooms, bell peppers, onions and cheese served with house salad, guacamole and soured cream.

Veggie guesadilla (£8.95) v

Crispy large tortilla stuffed with sun dried tomatoes, bell peppers, mushrooms, onions and cheese served with house salad, guacamole and soured cream.

Enchillada (£10.35)

Shredded Mexican spicy beef cooked with a spicy tomato, red wine and onion sauce, rolled in flour tortillas and topped with salsa and melted cheese. Served with salad, soured cream, quacamole, refried beans and jalopenos.

Tostadas de chilli (£9.95)

Fried flour tortillas with layers of chilli con carne and cheese served with salad, soured cream, quacamole and tortilla chips.

Chef Specials

Filetto al porto (£15.95)

8 oz grilled fillet steak cooked the way you like it finished in a red onion, cherry tomato, garlic and port wine sauce. Served with roast vegetables.

Salmon con tequila (£12.95)

Fresh grilled salmon supreme drizzled in a creamy tequila and lime sauce, served with rice and roasted cherry tomatoes.

Surf & turf al Mexicana (£16.95)

Fillet steak medallions with grilled king prawns topped with Pork chops marinated in white wine, bay leaves, garlic and a cajun sauce, served along side roasted vegetables and a seasoned to perfection, served with roasted vegetables and side salad.

Sea bass con limon (£14.75)

Pan fried sea bass fillets finished in a lemon and butter sauce served with roasted vegetables and side salad.

Higado con marmelada (£13.50)

Pan fried floured calves liver topped with a sweet and spicy onion marmalade, served on a bed of mashed potatoes.

Puerco con mustarda (£11.95)

a creamy mustard sauce.



Avocado & mozzarella salad (£8.95) v

sun dried tomatoes on a bed of salad.

Club salad (£9.95)

Chicken strips with bacon, onions, peppers and crispy potatoes finished in a cajun and honey sauce served on a bed of house salad.

Chicken & avocado salad (£9.50)

Try our combination of avocado, mozzarella, peach salsa and Grilled marinated chicken breast slices on a bed of house salad with avocado and French dressing.

Steak salad (£10.45)

Pan fried strips of rump steak served with onion rings and garlic croutons on a bed of house salad with peach salsa and parsnip crisps.