

•Chile Rellenos

Poblano peppers filled with roasted squash, spinach, cheese and toasted nuts, served with zesty lime and chilli rice, a silky chipotle sauce and crisp aubergine fritters. (Ask for V/Ve/GF)

•Camarones al Mojo de Ajo

Succulent prawns simmered in a smoky chipotle tamarind sauce, served with seasoned rice, caramelised plantain and charred grilled corn for a plate full of festive warmth.(GF)

•Mayan Curry

A moderately spiced curry rooted in traditional Mayan flavours, with your choice of Chicken, Prawn or Seasonal vegetables, simmered low and slows in a rich sauce for the festive season. Served with caramelised plantain and pickled onion.Ask for V/Ve/GF.

•Nopalito Salad

Crisp cactus with mixed leaves, roasted butternut squash, carrots, cucumber and cherry tomatoes, topped with toasted pumpkin seeds and finished with a bright citrus dressing. Add a Protein Jalapeno cilantro chicken or Jackfruit Pumpkin Fritters (Ask for V/Ve/GF.)

DESSERT

•Churros

Crisp and golden, dusted in cinnamon sugar and served with a rich chocolate sauce for dipping. The perfect festive finish.

•Tres Leches

A soft sponge soaked in three milks, finished with a light cream topping and served with a scoop of vanilla ice cream and dulce de leche.

•Forest Berry Cheesecake

A creamy, velvety cheesecake topped with a rich forest berry compote — a festive, fruity finish with just the right balance of sweetness and tang.

•Mango Coconut Pudding

A silky coconut pudding layered with sweet mango, finished with a tropical festive twist — light, creamy and refreshingly indulgent.

•Plantain & Dulce de Leche Chimichanga

A crisp, golden-fried tortilla parcel filled with sweet plantain and rich dulce de leche — a warm, indulgent festive dessert with a caramel finish.

•Tequila Coffee Liqueur

A festive dessert of tequila and rich coffee liqueur, served with a crisp cinnamon sugar churro — a warming, indulgent way to end your Christmas meal.

TERMS AND CONDITIONS

Reservation / Booking



Call / Whatsapp  
07570201671



Email  
info@theburrito.co.uk



Booking  
Theburrito.co.uk

✿ A non-refundable deposit of £10 per person is required to secure your booking. This will be deducted from your final bill on the day.

✿ Final guest numbers and pre-orders (where applicable) must be confirmed no later than 7 days before your booking date. Any reduction in numbers after this date will still be charged based on the confirmed number.

**THE BURRITO**  
COMIDA MEXICANA

**FESTIVE MENU**

AUTHENTIC MEXICAN DISHES &  
SEASONAL INSPIRED WINES & DRINKS

**2 COURSES £23.95**

**4 COURSES £28.95**



# FESTIVE MENU

A MEXICAN CHRISTMAS FEAST- £28.95

2 courses for £23.95  
4 courses for £28.95

## •Blue & Yellow Corn Chips

To Nibble (Sharer for 2)

A colourful Christmas crunch of homemade blue and yellow corn chips, served with creamy guacamole and vibrant salsa roja. Perfect for sharing, dipping and getting the festive feast started.

## STARTERS

### •Festive Nachos

Our seasoned homemade corn chips, piled high and layered with gooey melted cheese, then topped with cool soured cream, creamy guacamole, fresh tomato salsa and fiery jalapeños (Ask For V/Ve/GF).

### •Pork Belly Bites

Tender, juicy chunks of pork belly tossed in our rich and smoky achiote recado sauce. Sticky, saucy and seriously moreish — a little festive indulgence with a Mexican twist. ( Ask for GF)

### •Turkey / Mango & Cheese Empanada

Golden, crispy pastry filled with juicy turkey or sweet mango and melted cheese, served with a festive cranberry salsa. A delicious Christmas twist on a Mexican favourite— sweet,savoury and seriously moreish (Ask for V/ Ve)

### •Tamale

Steamed corn masa wrapped in corn husks with traditional savoury fillings, a timeless staple of Mexican cuisine.

(Ask for V/Ve/GF)

Chicken Salsa Adobo Tamales -Squash, spinach and Cheese .

### •Mexican Albóndigas with creamy Chipotle

Tender, slow-braised Beetballs/Meatballs of beef and pork, enveloped in a silky chipotle cream sauce with subtle citrus and garlic notes. A sophisticated, smoky, and mildly spicy interpretation of a beloved Mexican classic.

Beetballs /Beef and Pork Meatballs. ( Ask for V/Ve/GF)

### •Christmas Quesadillas

Golden, crispy quesadillas packed with your choice of smoky chicken & chorizo or garlic & thyme mushrooms, with plenty of melted cheese. Cheesy, comforting and full of festive flavour(Ask for V/Ve)

### •Chorizo Chilli

A hearty bowl of smoky, spicy chorizo chilli, packed with rich Mexican flavours and served with warm, toasted bread for dipping. Cosy, comforting and just the right amount of naughty for Christmas.(Ask for GF)

### •Festive Tacos

Choose your favourite: rich, hearty beef or warming veg chilli, tucked into your choice of soft or crunchy taco shells.

Loaded with festive Mexican flavour and made for merry munching. (Ask for V/Ve/GF)

### •Bang Bang Cauliflower

Golden, crispy cauliflower bites served with luxuriously creamy Amarillo aioli. Crunchy, creamy and bursting with zesty flavour — an indulgent veggie treat that's far too good to share.(Ask for V/Ve/GF)

## MAINS

### •Beef Burger

A juicy beef patty topped with melted cheese, sweet caramelised onions, vibrant pink pickled onions and ripe beef tomato, finished with crisp lettuce and our house tomato & gherkin mayo. Served in a toasted brioche bun with golden fries or seasonal salad.

### •Crispy Chicken Burger

Succulent, seasoned crispy chicken with melted Cheese, caramelised and pink pickled onions, beef tomato, crisp lettuce and tomato-gherkin mayo, all in a toasted brioche bun. Served with golden fries or seasonal salad.

### •Jackfruit & Pumpkin Burger

A warmly spiced jackfruit & pumpkin patty with melted Cheese, ripe tomato, crisp lettuce and house tomato-gherkin mayo, nestled in a toasted brioche bun. Served with golden fries or seasonal salad — a delicious taste of Christmas with a plant-based twist.(Ask for V/Ve)

### •Chilli Con Carne

Slow-cooked chunky beef and black beans in a rich, warming chilli sauce, infused with aromatic spices. Served with seasoned rice, crispy corn chips and cool soured cream — the perfect cosy dish for a winter feast.(Ask for GF)

### •Veggie Chilli

Sweet potato, butternut squash and chickpeas gently braised in spiced tomatoes with warming seasonal spices. Served with seasoned rice, crispy corn chips, pink pickled onions and cool soured cream — a hearty, comforting winter favourite with a Mexican twist.(Ask for V/Ve/GF)

### •Chimichanga (No Chicken Chicken / Turkey)

Crispy fried tortilla stuffed with festive spiced turkey or No Chicken Chicken and melted cheese, topped with soured cream, cranberry-chipotle salsa and guacamole.(Ask for V/Ve)

### •Burrito (Barbacoa Beef / Nutty Squash and spinach )

A Christmas twist on our burrito: toasted flour tortilla packed with refried beans, rice, tangy pickled slaw and slow-braised barbacoa beef or festive nutty squash and spinach, served with homemade tomato salsa, silky guacamole and soured cream.( Ask for V/Ve)

### •Burrito Bowl (Pork Pibil / Jackfruit Tinga)

A wholesome Christmas bowl: slow-cooked pork pibil or festive jackfruit tinga layered over seasoned rice with beans, fresh pico de gallo, avocado, pickled slaw, lettuce and cheese. All the flavour, none of the wrap.(Ask for V/Ve/GF).

### •Enchilada (Veg / Chicken Tinga)

A Christmas twist on our classic enchilada: chicken tinga or roasted winter vegetables rolled with peppers, onion and cheese, bathed in smoky chipotle sauce and melted cheese, served with warming spiced rice and refried beans. (Ask for V/Ve/GF)