

TAQUERIA

Home Catering Product & Price List

(2 working days notice)

(Please note that a bespoke menu can be arranged)

Taco Fillings or guisados (to cook or reheat) prices per kilo, Minimum order 1/2kg (12 portions per kg) Each kilo comes with 1 packet of Small tortillas (84 to a pack) and 8oz of salsas as accompaniment.

LOS TACOS

Tinga con Pollo £30.00 kg

Shredded free range chicken in sauce base made of sliced onions, tomatoes and spiced with chipotle chillies accompanied with 1 avocado per kg to slice on top of each taco

Mexican Chorizo £40.00 kg

Soft Mexican chorizo flavoured with chile guajillo and chile ancho with 400g green salsa, 150g diced onion and 50g coriander (Chorizo must be cooked in a frying pan until well done)

Suadero £40.00 kg

Slow cooked Beef brisket in broth infused with onions, garlic, bay leaves and Epazote. Finely diced and served with 300g of roasted spring onions, 150g sliced radishes, 150g diced onions, 50g coriander, wedged limes and salsa roja.

Carnitas £45.00 kg

Shredded slow cooked pork with 400g green salsa, 150g diced onion, 50g coriander, 12 sliced jalapeños to top your tacos.

Carne con Chile Verde £30.00 kg

Skirt steak cooked with green chile, tomatillo and onion with 1 avocado per kg to slice as garnish.

Camarón al Mojo de Ajo. £50.00 kg

Large prawns in a garlic chipotle sauce with 50g coriander and 500g Guacamole per kilo to slice.

Cochinita Pibil £40.00kg

Shredded slow cooked pork marinated in Achiote and citrus juice

Para la Parrilla / For the Barbecue

Pastor £45.00kg

Achiote and pineapple juice marinated pork fillets accompanied of pineapple wedges, 150g diced onion and 50g coriander.

(To be cook on the Barbecue and thin slice)

Carne Asada £50.00kg

Thin sliced Bavette steak fillets accompanied of 300g guacamole and 500g of Pico de gallo.

(To be cook on the Barbecue, thin slice after cook and season to taste)

Puntas Albañil £50.00kg

700g Tender beef fillet tips, 200g Diced smoked Bacon, 100g Jalapeno slices, 150g sliced onions and 2 avocados to slice on top of your tacos.

(Cook all the ingredients in a very hot pan with oil and season to taste)

Alambres de carne £50.00kg

600g Tender beef fillet tips, 300g Diced red and green capsicums, 200g diced onions and 400g grated melting cheese.

(Cook all the ingredients "apart of the cheese" in a very hot pan with oil, once cooked top them with the grated cheese and cook until the cheese is melted)

Las Tostadas

Tostada toppings (cold) price per kilo 12 portions per kg. Each kilo comes with 12 tostadas and garnishes

Ceviche £55.00 kg Line caught Pollack fillet marinated in lime with avocado, onion, jalapeno chile, tomato & 2 avocados to slice on top.

Shredded Chicken £35.00 kg

With 360g Guacamole, 120g shredded lettuce, 180g chipotle mayonnaise, 180g crumbly cheese, 150g diced onion, 50g coriander, sliced radishes.

Los Extras

Extras price per kilo (6 portions per kg)

Arroz a la Mexicana (V) £14.00 kg

Traditional Mexican rice cooked with roasted tomatoes and served with peas, carrots and fried plantain (12 pieces)

Frijoles refritos (V) £12.00 kg

Black beans cooked-refried and mashed with onions and Jalapenos accompanied of 100g crumbly cheese and 250g totopos

Frijoles de la Olla (V) £10.00 kg

Black beans cooked with epazote, chile and onion with 100g crumbly white cheese

Charros (V) £14.00 kg

Pinto beans cooked with onion, Jalapeno Chile, Poblano Chiles and roasted tomato.

Guacamole (V) £25.00kg

Avocado mash mixed with diced jalapenos red onions, coriander and lime juice served with a bag of Totopos (10 portions per kg)

Spicy toasted pepitas £15.00 per kg

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Maiz / Corn Bases

Totopos (500g bag corn chips) £2.50 bag

Tortillas 13 to a pack £2.50

Sope bases 4 to a pack £2.50

Tostadas 6 to a pack £2.50

Salsas / Sauces

Salsa verde para Chilaquiles y enchiladas (V) £14.00 1lt **cooked** tomatillo sauce

Salsa Ranchera (V) £5.00 1lt **cooked** spicy tomato sauce

Salsa Roja (V) £9.00 1lt **cooked** guajillo and ancho chile sauce

Salsa Taquera verde (V) £20.00 1lt table salsa, tomatillo and avocado salsa

Salsa Taquera rojo (V) £29.00 1lt table salsa, roasted tomato and green chile salsa

Xni-Pec Pico de Perro((V) £5.50 1kg Red onions and Habanero chiles, marinated in lime juice

Acompañamientos / Accompaniments

Crema homemade milk and buttermilk culture **£9.50** per litre

Chipotle crema crema spiced with chipotles **£14.00** per litre

Queso Blanco white crumbly cheese (V) grated cheese for sprinkling **£20.00**

Melting cheese grated cheese ready to melt **£20.00**

Postres / Desserts

Churros dough sticks coated in sugar and cinnamon **£14.00** per kg (6 portions)

Cajeta goats Milk Toffee **£20.00** for 300ml

Ice Cream or Sorbet ask for flavours **£14.00** per kg (6 portions)

Chocolate, Vanilla, Cajeta, Pina Colada, Mango, Tequila and Papaya.

Aguas y Bebidas / Drinks

Agua frescas 5 portions per litre

-horchata **£9.00** per litre

-tamarindo **£8.50** per litre

-flor de Jamaica **£8.50** per litre

-fresh lime juice **£30.00** per litre

-sugar syrup **£6.00** per litre

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Storage:

Your food will be chilled, in vacuum packed bags. Keeping your food at the right temperature is important for food safety. Take your food home quickly to maintain the temperature, ideally in a cool bag. As soon as you get your food home refrigerate it until you are ready to reheat.

Reheating your food:

Food must be reheated to above 75°C. If you are going to keep the food warm it must be kept at 63°C or above. We recommend you use a probe or a food thermometer to be accurate.

The re heat times below are approximate as all equipment, (micro waves, ovens, bowl or pots etc) vary and this can effect re heat times.

Micro wave:

Open the bag and pour the contents into a micro wave proof dish, cover with cling film and microwave at 75% power, per for approximately 3 minutes, stir, check

temperature and continue for another 3 minutes until you have reached the re heat temperature of 75°C. Makes sure you don't over cook the food but always make sure food is correctly re heated.

Re heating over a double boiler:

Open the bag and pour the contents into the top of a double boiler, place the top over the hot water and cover with a lid, stir occasionally, until you have reached your ultimate temperature. Make sure the water does not evaporate under your double boiler or the food will burn and stick to the bottom.

Oven:

Pre heat your oven to 180°C. Open the bag and empty the contents into an oven proof dish, cover with foil and leave for approx 45minutes until you reach you optimum temperature.

Tortillas:

Micro wave:

Dampen a clean tea towel (terry cloth is best), wring out (a stack of 12-13 needs 90ml water to steam), wrap the tortillas in the tea towel and place in a ceramic dish with a lid. Microwave at 50% power for 4 minutes, leave 20 minutes for the steam to penetrate and they will keep warm for an hour.

Steamer:

Set up a steamer with 1cm of water, bring to boil, place 13 tortillas in a tea towel and cover tightly, time 1 minute, turn off and leave to steam for 15 minutes. Ready to go. Keep them warm by putting the whole steamer in an over at 100 degrees c and will keep warm for an hour. Top and bottom tortillas tend to fall apart.

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