

**PACHANGA
MEXICAN
RESTAURANT**



**WEST STREET, MARLOW
BUCKS SL7 2NB
Tel: 01628 486 000
Fax: 01628 478 899
WWW.PACHANGA.CO.UK**

Thank you for considering Pachanga as your Christmas party venue for 2009. At Pachanga we use only the finest ingredients to produce the very best traditional Mexican cuisine.

Should you need any further assistance with your booking, I would be glad to help.

Please note that you need to book in advance and deposit £15 per head. Large parties need to pre-order their menu choices a week in advance.

Please inform us if any member/s of your party have a food allergy.

We look forward to welcoming you and we hope to see you soon!

Kind regards,

Restaurant Manager

*(V) denotes suitable for vegetarians or vegetarian option available.
A discretionary 10% service charge will be added to your bill.
If you have any allergy, please inform your server immediately.*



MEXICAN RESTAURANT

CHRISTMAS MENU

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APPETISERS

NACHOS PACHANGA (V)

Corn tortilla chips with a choice of garlic mushrooms, black bean, smoked chicken, chilli con carne, spicy beef, plain or vegetarian, smothered with melted Monterey Jack cheese and jalapenos, served with sour cream, guacamole and pico de gallo.

EL RANCHO (V)

Mexican mini sweetcorn cakes.

CEVICHE

Fresh Seafood cured with citrus juices and served with red onion, tomatoes, chilli, mango and coriander, with a coconut citrus dressing.

TOSTADA (V)

Crispy corn tortilla, topped with garlic mushrooms and roast artichoke hearts, mango, avocado and white cheese, with a drizzle of chipotle cream.

MEJILLONES

Freshly steamed mussels in Mexican white wine with green jalapino, lime, coriander and coconut sauce.

CHUZOS EL PASO (contains nuts)

Tender strips of corn-fed chicken on skewers, marinated with sweet chilli honey and peanut butter, char-grilled and served with salad garnish.

MAIN COURSES

FAJITAS PACHANGA (V)

Tender strips of chicken, beef, lamb, tiger prawns or fresh vegetables marinated in our New Mexican spicy chipotle recipe. Shallow fried with peppers, onions, cilantro and lime-juice. Served with flour tortillas, guacamole, sour cream, cheese and lettuce.

ENCHILADAS MEXICALI (V)

Corn soft tortilla filled with a choice of grilled achiote, marinated chicken, beef, lamb, or vegetarian, and melted Monterey Jack cheese, covered with red spicy tomato and green tomato sauce and white cheese, served with Mexican rice.

CONCHINITO PIBIL

Slow-roast shoulder of pork, marinated with achiote adobo chile, garlic, tequila and oranges. Served on a bed of soft taco with guacamole, re-fried beans and sour cream.

MEXIMILAN

Tender rib eye medallions of beef, coated in breadcrumbs and baked with melted Monterey Jack cheese. Served with rice and black beans.

PANCHO'S SALAD

Sautéed squid and grilled chorizo with rocket and cherry tomatoes with lime dressing.

PESCADO RIO GRANDE

Marinated swordfish steak char-grilled with Mexican seasoning, served with Pachanga fries and dressed tender green salad.

COFFEE AND CHOCOLATE

£22.95