

PERRON

mexican appreciation society

nibbles

jenny chow – (v) typical mexican seven layer dip. Refried beans, guacamole, crema, olives, lettuce, cheese & chopped tomatoes. Served with home cooked tortilla crisps. For two people sharing. **R75**

killer guac – (v) avocado salsa served with tortilla crisps **R40**

jerry lee lewis – albondigas (pork & beef meatballs) in a chipotle chilli sauce **R42**

jalapeno poppers – (v) homemade with fire-roasted tomato salsa **R48**

mexican street porn – (v) chargrilled corn, basted in crema, mayonnaise & chilli, topped with fresh coriander & crumbled feta **R43**

levanta muertos – bloody mary prawn cocktail served in a margarita glass with fresh tomato, orange & lime juices, Tabasco, shelled prawns, red onions, diced tomatoes & coriander **R65**

salads

frida-digs-diego – (v) ripe avocado, eggs, mixed beans, R85 cherry tomatoes, spring onions, rocket, spinach & coriander, dressed in our signature perron dressing & topped with pumpkin seeds

fulang chang – (v) beetroot & pumpkin roasted in mexican spices, mixed with chillies, cucumber, ricotta, basil & mint. Drizzled with a lime vinaigrette **R85**

Add free-range chicken breast (R110 total)

burritos

toasted flour tortillas wrapped around delicious fillings of green rice, guacamole, grated cheese, crema, salsa, refried beans & your choice of:

señorita – (v) roasted beetroot & carrot with spiced sweet potato & feta **R89**

veektor – chipotle chicken with Spanish onion **R100**

thompson – chargrilled strips of steak with chipotle, spring onions & salsa **R105**

gordo – pork pibil with pink onions **R100**

with cheese please – any of the above with extra cheese **R13**

wine

white
 Villera Down to Earth - Sauv Blanc / Semillon blend **R110/R32**
 Haute Cabriere Chardonnay Pinot Noir **R185**
 Secateurs Chenin Blanc **R150**
 Groote Post Old Man's Blend - Sauv Blanc / Chenin Blanc / Semillon **R140**
 Hartenberg Riesling **R195/R49**
 Springfield Wild Yeast Chardonnay **R240/R60**
 Fryer's Cove Bamboos Bay Sauvignon Blanc **R240**

red
 Kanu Rifle Range Red - Shiraz / Cabernet Sauvignon / Merlot **R105/R32**
 Klein Constantia Cab Sauv / Merlot **R155**
 Dalla Cia Cabernet Sauvignon **R280**
 Pulpit Rock Pinotage **R155**
 Linton Park Shiraz **R165**
 Nel Joubert Cabernet Sauvignon **R155/R38**
 De Grendel Merlot **R220**

rose
 Pierre Jourdan Tranquille **R120/R32**
 Peter Falke Blanc de Noir - Merlot / Pinotage **R175**

sparkling
 Mumm Champagne **R1300**
 Simonsig Kaapse Vonkel **R240**
 Wildekrans Brut MCC **R360**

the classics

chilli – a steaming bowl of velvety beefy goodness, filled with beans, onions, chilli & spices. Served with rice, sour cream, cheese, lime & coriander **R97**

sizzling steak – fillet steak with mexican potatoes, black bean & corn salsa, crema & guacamole **R150**
 add ancho mole **R10**

oh happy glaze – pork belly slow-cooked with chilli, lime & agave, served with mexican potatoes, refried beans & crema **R120**

holy mole – grilled chicken supreme with a spicy green herb & pumpkin seed mole, served with mexican potatoes, roasted tomato salsa, crema & a side salad **R110**

bowl of beans – (v) black beans with spicy aubergine, coriander rice, pumpkin seeds, fresh avo & fire-roasted tomato salsa **R85**

guacamole **R18**
 salsa **R13**
 crema **R16**
 refried beans **R13**
 pickled pink onions **R9**
 cheese **R12**
 green rice **R23**
 tortilla **R15**
 mexican potatoes **R18**
 black bean & corn salsa **R25**
 side salad with feta **R13**
R28

a little bit of sweetness

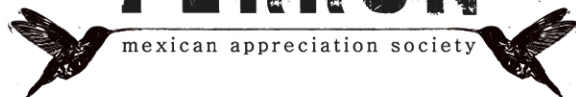
churros – delicious mexican doughnuts, rolled in cinnamon & sugar, served with your dipping choice of chocolate or coconutty dulce de leche **R56**

chocolate lulana – dark chocolate tart, with a crunchy biscuit base & a dollop of crème fraiche **R65**

I scream, you scream – vanilla bean & dulce de leche ice cream, served with shavings of dark chocolate & peanut brittle **R65**

arancini – deep fried coconut rice pudding with roasted apple, crema & cinnamon **R54**

if you like piña – griddled pineapple with toasted coconut flakes & honey caramel served with vanilla ice cream **R52**



los mas pequeños

the little ones

we recommend 2 - 3 plates per person. We also recommend you order more once you've tasted how good these are...

black bean tostadas – (v) two crisp tortillas with frioles. Served with a fresh tomato salsa, guacamoli, crema, cheddar cheese & coriander **R52**

courgette & pea tostadas – (v) with caramelised red onion, lime, avo, spring onion & coriander on two crisp tortillas **R52**

popeye empañadas – (v) spinach & a trio of cheeses, wrapped in pastry & deep fried, served with a roasted tomato salsa **R52**

tamales – (v) with butternut, black beans & goats cheese, a squeeze of lime & coriander **R52**

mushroom quesadillas – (v) black mushrooms fried with chilli & onions, toasted in a tortilla with oodles of cheese **R52**

spicy chicken quesadillas – chipotle chicken in a spicy marinade, toasted in a tortilla with loads of cheddar cheese **R54**

prawns in adobe – shelled mozanbian prawns marinated in ancho chilli & orange juice **R60**

ceviche verde – diced fresh kinglip cured in lemon juice & apple cider vinegar, dressed with coarsely chopped parsley, basil, green olives, chilli & tomato **R75**

sweet potato on corn fritters – (v) caramelised spicy honey & lime sweet potato served on two sweetcorn fritters, a splash of tomato salsa, guacamole & feta cheese **R52**

pasilla, mushroom & potato taco – (v) chargrilled pasilla chillies with potato, mushrooms, lime & crema served on two hard / soft shell tacos **R49**

slow cooked pork taco – two hard / soft shell corn taco piled with mexican marinated pork, guacamole & pickled pink onions **R56**

popcorn pollo taco – fried chicken breast marinated in spicy buttermilk served in two soft shell tacos with slaw, guac & roasted tomato salsa **R60**

steak stripper taco – strips of beef, pickled cucumbers, cheddar cheese, guacamole & salsa served on two hard / soft shell tacos **R60**

fish taco – lightly battered hake served on two soft tacos with a crunchy mexican slaw, spicy crema, guacamole & a squeeze of lime **R56**



mexico i love you

sides

paz y amor

cervezas



Corona **R40**
 ITA Imperial Tequila Ale 660ml **R130**
 Frost Hammer Yellow Ale **R46**
 Naked Mexican 500ml **R40**