

# 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)

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**

**thompadre** – 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**

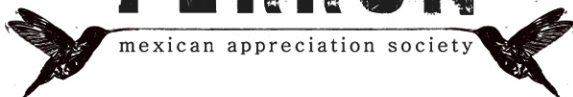
## wine

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**  
 Niel 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 Kaapee Vonikel **R240**  
 Wildekrans Brut MCC **R360**

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



**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, guacamolito, 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 mozafrican 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**

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 add ancho mole **R150**

**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 **R13**  
 green rice **R22**  
 taco **R15**  
 tortilla **R18**  
 mexican potatoes **R25**  
 black bean & corn salsa **R13**  
 side salad with feta **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**

## you

## sides

## paz y amor

## cervezas

