

Tex- Mex Theme Dinner Menu
Pembroke Suite Restaurant
Thursday, 29th April 2010

Tex-Mex Bandeja

(Mexican Salsa, Devil Sauce, Guacamole accompanied with tortillas)

Sopa de Frijol Negro

Black Bean Soup original of the Jalisco region

Pimientos Rellenos

Capsicum peppers stuffed with a crabmeat and avocado mixture as prepared in the southern region of Guerrero

Bacalao a la veracruzana

Pan fried and simmered in a fresh tomato sauce, this fillet of cod is served with a slightly piquant flavour – in the Vera Cruz style

Sangrita Sorbet

A refreshing tomato and citrus fruit flavoured ice to cleanse the palate – the Durango way

Pechuga de pollo estito yucateco

Pot roasted breast of chicken, prepared in the tradition Mayan way of the Yucatán

Or

Chilli con Carne

A spiced up minced beef stew served on a bed of American long grain rice, accompanied with nachos – the original Texan

Hortalizas frescas y Patatas

Fresh vegetables and potatoes

Pecos Flambé

tropical fruit flambéed by your table and served along with a luscious honey tart

Tarta de chocolate y almendra

A dark chocolate and almond gâteau original of Morelos

The Lone Star

A combined plated sweet presenting the typical dessert flavours of Texas – Mexico region made with spicy chocolate fondant, strawberry margarita granite, chilli lime jelly and strawberry coulis

Café de olla o Champurrado con galletas de maní

Cinnamon and orange flavoured black coffee or flavoured hot chocolate accompanied by freshly baked peanut biscuits

Rio Grande Cocktail

A smooth textured after meal cocktail made with Kahlua and orange liqueur served on ice

Price per person €35 – Reservations T: 2379 3333