

# WHAT THE HELL ARE GORDITAS?

GOOD QUESTION! GORDITAS ARE HAND-MADE MEXICAN FLATBREADS STUFFED WITH ALL KINDS OF YUMMY FILLINGS. WE'RE THE FIRST (AND SO FAR THE ONLY) PEOPLE IN LONDON MAKING THEM!

FOR OUR FILLINGS, WE'VE CREATED RECIPES THAT TAKE INSPIRATION FROM AUTHENTIC MEXICAN DISHES (AND WE'RE ACTUALLY MEXICAN, SO WE KNOW WHAT WE'RE TALKING ABOUT!) AND WE'VE GIVEN THEM A 'FOODIE' SPIN BY USING THE BEST GOURMET INGREDIENTS.

WE HOPE YOU ENJOY THIS TASTE OF OUR HOMETLAND!

SANTIAGO & PEDRO

   @GOURMETGORDITAS



## THE 3 CHEESE GORDITA (V) - £ 6

MELTED CHEDDAR, RED LEICESTER, AND MOZZARELLA CHEESE DRIZZLED WITH CHIPOTLE ALIOLI.

## THE PORK GORDITA - £ 7

SLOW-COOKED PULLED PORK IN AN ORANGE AND CHILLI MARINADE WITH A SPICY PINEAPPLE CHUTNEY.

## THE CHORIZO GORDITA - £ 7

SMOKY CURED CHORIZO AND CREAMY MASHED POTATOES COVERED IN MELTED MATURE CHEDDAR

## SAMPLERS

### THE GORDITA SAMPLER - £ 10

FOR WHEN YOU CAN'T MAKE UP YOUR MIND, 3 MINI-GORDITAS: 1 PORK, 1 CHEESE, 1 BLACK BEAN.

### THE GORDITA PLATTER - £ 20

SIX MINI-GORDITAS, ONE OF EACH FROM OUR EVERYDAY MENU. BIG ENOUGH TO SHARE!

# MENU

## THE CHICKEN GORDITA - £ 7

ROASTED CHICKEN WITH ALMONDS, PISTACHIOS, AND JALAPEÑOS IN A CREAMY PECAN SAUCE.

## THE BLACK BEAN GORDITA (V) - £ 7

BLACK BEANS AND CRISPY PLANTAINS COVERED IN MELTED CHEDDAR WITH AN ARTICHOKE HEART DRIZZLE.

## THE STEAK GORDITA - £ 8

GRILLED STEAK WITH CARAMELISED SPRING ONIONS AND MELTED CHEDDAR, TOPPED WITH MANGO GUACAMOLE.

## SIDES

### SWEET POTATO FRIES (V) - £ 3.5

SPRINKLED WITH HOME-MADE ANCHO CHILI SALT AND SERVED WITH A CHIPOTLE MAYO DIPPING SAUCE.

### HIBISCUS BLOSSOM SALAD (V) - £ 4

MIXED GREENS WITH HIBISCUS BLOSSOMS SAUTEED WITH ONIONS AND GARLIC AND A SPICY JALAPEÑO DRESSING.