



**Enjoy authentic Mexican and Tex-Mex dishes
from the heartland of Mexico and the Southwest
of the United States prepared by our Chef de
cuisine Pablo Flores from Mexico City.**

Cold Appetizers & Salads

(V, <input type="radio"/>) Mexican Cactus salad with red raddish, coriander dressing	50
(V, <input type="radio"/>) Mixed green salad	50
Spicy Caesar's salad with Parmesan & croutons	
<i>(V) Plain</i>	50
<i>Smoked Chicken</i>	60
<i>Cajun Prawns</i>	95
<input type="radio"/> Grilled chicken salad with honey dressing	60
Beef Taco Salad with Balsamic-Achiote dressing	65

South-West Shrimp Cocktail 95
4 Shrimp with smoky Chipotle dip

Soups

(A) Boston Lobster bisque finished with Tabasco & Brandy	60
(V) Bean soup with sour cream	50
(V) Zesty Tortilla soup	50
Soup of the day	50

Hot Appetizers

Chef Pablo's Nachos	
Tortilla chips, Chili con Carne & the Tex-Mex fixings	60
Bandido's Quesadillas	
Flour tortillas, cheddar cheese, tomato salsa, guacamole	
<i>(V) Plain</i>	50
<i>Chicken</i>	65
<i>Chunky Beef</i>	70
Wild West BBQ Wings	
Chicken Wings tossed in BBQ sauce, ranch dressing	60
(A) Fried Calamari "Corona Style"	
Calamari marinated in Cerveza Corona, chipotle dip	60

All prices in AED
 Dishes indicated with (V) are vegetarian, (A) contains alcohol,
 (P) contains pork, (N) contains nuts, Diabetic friendly
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Chili & Queso Fries French fries smothered with Chili con Carne & cheese	70
GO WEST Appetizer Platter The Best of-selection from our appetizer menu Including Nachos, Chicken Wings, Cheese Quesadilla	70

From the Cookhouse

*Our Cookhouse steaks come with grilled Corn,
Tomatillo Avocado dip, House fries or baked Potato,
and your choice of Mushroom sauce, Peppercorn sauce,
Rosemary jus, Chipotle Hollandaise or Sauce Béarnaise.*

Tenderloin Fillet	200g	195
New York Strip steak	250g	160
Rib-Eye steak	250g	160
T-Bone steak	400g	195
Lamb cutlets on the bone	500g	170
SURF & TURF Fillet steak (100g) and grilled Jumbo Prawns with mash & veggies		195
“El Mariachi” platter Combo of Beef, lamb & chicken		175
Grilled Chicken breast with Pasilla chili salsa and cilantro mash		110
Grilled Jumbo Prawns with Morita sauce, vegetables and rice		215

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Burgers

*All Burgers come fully loaded on a Burger bun
with Chipotle butter & Cheddar cheese and a side of House fries*

La BOMBASTICA 400g Double Beef patty, Chili & a fried egg	175
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Classic Cheeseburger	200g	100
Baked Bean Burger with flour tortilla	200g	105
Charred Jalapeno Burger	200g	105
Mexican Chili Burger	200g	105
Chicken Burger (classic or BBQ)	250g	70
Extra Toppings		
<i>Fried Egg, Onion rings, Mushrooms, (P) Bacon</i>	each	15

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Mama's Corner

Grilled Hammour with Mexican rice and garlic-guajillo sauce	160
Fiery three-bean Chili con Carne, flour tortillas, sour cream	75
(V) Vegetarian three-bean chili	65
<input type="radio"/> Catch of the day	
Choice of cooking styles: grilled, baked, Cajun or Vera Cruz	100
Burrito with Mexican rice and refried beans	
<i>Chicken</i>	85
<i>Beef</i>	100
<i>(V) Vegetable</i>	65
Enchiladas with refried beans and tomato rice	
<i>Chicken</i>	85
<i>Beef</i>	100
<i>(V) Vegetable</i>	65
(A) Lolita's Sizzling Fajitas	
Prepared after an old recipe from Chef Pablo's grandmother Lolita including bell peppers, sautéed onions and Cerveza Corona; flour tortillas, pico de gallo, guacamole, cheese & sour cream.	
<i>Chicken</i>	100
<i>Australian Angus Beef rump</i>	120
<i>Shrimp</i>	115
<i>Mixed</i>	120
<i>(V) Vegetable</i>	65

Sides

40

(V) Onion Rings (battered or spicy)	(V) French Fries
(V, <input type="radio"/>) Sautéed Mushrooms	(V) Corn Chips & Salsa
(V) Spicy Potato Wedges	(V, <input type="radio"/>) Market Vegetables
(V, <input type="radio"/>) Side Green Salad	(V, <input type="radio"/>) Grilled Corn on the Cob
(V) Garlic Bread	(V, <input type="radio"/>) Home-made baked Beans

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Pork Dishes

Appetizers

(P) Spicy Caesar's Salad with home-smoked Bacon, Parmesan & croutons	85
(P) Loaded Potato Skins with crispy Bacon, scallions & melted cheese	50
(P) Chorizo with melted cheese served with Pico de gallo, guacamole & flour tortilla	75

Main Courses

(P) BBQ Baby Pork Ribs with French fries & corn on the cob	110
(P) Cowboy Combo BBQ pork ribs, Chili con Carne & quesadilla	155

Side

(P) Refried beans with chorizo	50
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Desserts

To Share

Coconut crème and caramel with mango supreme and cocoa crisps	65
(A) Strawberry and pineapple meringue trifle with black pepper and aged tequila	65
Mango and white chocolate croustillant with vanilla ice cream	65

Singles

(N) Apple and toffee pie with vanilla ice cream	55
(A) Wagon wheel chocolate cake with orange tequila sorbet	55
Freshly sliced seasonal fruits with mango sorbet	50



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