Booking Form

Party Organiser:							
Tel. No:							
Company Name (if applicable):							
No. in party:	Party	Date:	Party Time:				

Name	Starter	Main Course	Dessert/Strawb Teq

Remember to hand this form into the restaurant when you pay your £5 deposit per person.

Tacos Locos student discounts and promotions do not apply during the month of December. The management has the right to withdraw this offer at any time without notice.

All prices are per person. Service charge is not included in the above prices. Discounts available for Student Societies. All charges and discounts are applicable to food bills only.

TACOS LOCIS

Canterbury's
Ultimate
Christmas
Party Venue

45 St. Peters Street,
Canterbury, Kent CT1 2BG
Tel: 01227 379330 Fax: 01227 456050
www.tacoslocos.co.uk

Christmas Fiesta Menu

Lunch £15.95 (Sun-Friday)
Evenings £19.95 (Sun-Thurs)
Weekend £23.95 (Friday & Saturday)
(per person)

Free cocktail for party organiser

Starters

- 1. Rustica bread. Brushed with homemade garlic butter and topped with salsa and melted cheeses
- **2. Seafood and Avocado Ceviche.** A popular dish from Acapulco of very fresh prawns & calamari, cherry tomatoes, and tropical avocado. Accompanied by a wedge of fresh lime and crusty bread
- **3. Quesadillas Azteca.** Warm floured tortilla filled with your choice of (a) Roasted Peppers and goats cheese (v) (b) Spicy Beef † (c) Prawn with Avocado accompanied by a sour cream dip
- **4. Flame Grilled Tennessee Chicken Wings**Chicken wings tossed in our famous JD BBQ glaze
- 5. Nachos Rancheros (v)

Tortilla chips served with melted cheese and salsa, sour cream, guacamole, pico de gallo & jalepeños

6. Tacos Locos Loaded Potato Skins

Your choice of filling served with sour cream

- (a) Cheese & Chorizo
- (b) Chilli con Carne 🕈
- (c) Pico de Gallo and cheese (v)

Drinks Packages

Must be ordered in advance

Agwa Bombs	3 for £10
Bottles of House Wine	only £12
Bottles of House Bubbly	£20
Bucket of Six beers*	for only £18

Spirits on the table (70cl)

Jose Cuervo Tequila	£ 60
Russian Standard Vodka	£70
Bacardi	£70
Jack Daniels	£ 80
Cascabel Tequila	£ 80
(Blanco, Honey or Café)	
Chivas	£100



Flamegrilled strips of your choice served on a bed of mild peppers & onions, arrives sizzling with a side presentation of guacamole, sour cream, salsa, pico de gallo, cheese & warm tortillas

9. Chicken Fajita 10. Steak Fajita 11. Vegetable Fajita (v)

Burrito del Pacifico

Oven baked flour tortilla with your choice of filling, Mexican cheeses and Jalapeños, accompanied by Mexican rice, sour cream, quacamole and a black bean salsa

Main Courses

- 12. Chilli Chicken 🕴 13. Spicy Beef Chilli 🕴 14. Three Bean Chilli (v)
- **15. Flamegrilled Sirloin Steak.** An extra mature 8oz Sirloin steak served straight from the grill with Tacos Locos fries, our Fiesta salad, a grilled tomato & honey mustard dip
- **16.** Marinated Chicken and Black King Prawn skewers, brushed with Garlic butter. Flame grilled marinated chicken and Prawn skewers, brushed with garlic butter and finished with a squeeze of fresh lime, served on a bed of Mexican rice, fresh fiesta salad, and a drizzle of garlic butter

17. Full Rack of Jack Daniels BBQ Ribs

Our Famous baby back ribs are seasoned, flame grilled, slow cooked and hand glazed with JD BBQ sauce, fall off the bone delicious! Served with Tacos Locos fries, fresh fiesta salad and crispy coleslaw

18. Seabass and Orange Salad

Fillet of Seabass oven baked with fresh orange and thyme. Served on a bed of fresh leaves and avocado, drizzled with orange chilli

19. Caesar Tortilla Burger

Our prime choice Beef Burger wrapped in a flour tortilla, crispy Cos leaves, all topped with Parmesan and Caesar dressing. Served with Tacos Locos fries and crispy coleslaw

Desserts

denotes spicy

Churros

Soft dough, fried until crisp and golden, sprinkled with cinnamon sugar and served with caramel sauce

Mexican Mousse

Rich chocolate mousse folded with Kahlua cream accompanied by cinnamon dusted and caramelised mini sweet banana

Home made Cranberry and Ginger Cheesecake

Ginger biscuit base, waves of cranberry sauce swirling through a creamy cheesecake, lightly caramelised with a fruity sorbet

or **A shot of Strawberry Tequila**