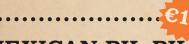
SALLY CINNAMONS MEXICAN RESTAURANT - BAR PAWN SHOP - RECORD STORE

ENTRANTES



POPPERS €8.50

FRIED JALAPENOS STUFFED WITH A BLEND OF CHEDDAR AND GOOEY MOZZARELLA AND COATED IN BREADCRUMBS, SERVED WITH SHREDDED RED SLAW AND AN ELOTE SAUCE.



MEXICAN PIL PIL

FRESH PRAWNS COOKED IN A CHILLI OIL WITH FRESH CHILLI'S AND CORIANDER. SERVED WITH TOASTED SOURDOUGH BREAD.

GUACAMOLE

FRESHLY MASHED AVOCADO WITH SCALLION, TOMATO, CORIANDER AND LIME. SERVED WITH CORN TORTILLA CHIPS.





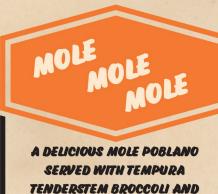
CORN AND CHORIZO COOKED ESQUITES STYLE WITH AN ELOTES SAUCE OF MEXICAN CREMA, FETA CHEESE, MAYONNAISE, CHILLI AND CORIANDER, SERVED WITH A CRISPY TOSTADA AND SALSA.

CHORIZO ME CRAZY

TATATAS BRAVAS

POTATO CUBES, HEAPED GUACAMOLE, PICO DE GALLO, SALSA TAQUERA, MEXICAN CREMA, CRUMPLED FETA CHEESE AND MICRO GREENS.





TENDERSTEM BROCCOLI AND FETA CHEESE. FINISHED WITH MEXICAN CREAMA & CORIANDER.

CORN

CORN RIBS, LIGHTLY FRIED, COATED IN A CHIPOLTE BURNT SCALLION BUTTER, WITH SIRACHA AND CHILI SEASONING.

PLATOS

EL MONSTRUO

14 OZ NEW YORK STRIPLOIN STEAK COOKED TO YOUR LIKING SERVED ALONGSIDE PAPAS FRITAS WITH A STACK OF WARM TORTILLAS, SALSA TAQUERA, MEXICAN CREMA, PICO DE GALLO, GUACAMOLE AND DRESSED ROCKET. IDEAL FOR SHARING, OR, IF YOU DARE, VENTURE IT ALONE!

€45

BREAST OF CHICKEN COOKED ON THE BONE WITH MEXICAN RED RICE ON A BED OF RICH MOLE POBLANO SAUCE.

TAOUITOS €14

WHOLE CHICKEN COOKED LOW AND SLOW THEN SHREDDED WITH THE SKIN AND ALL. ROLLED UP & DEEP FRIED WITH PICO & HABENERO HOT SAUCE. SERVED ON A BED OF SHREDDED LETTUCE. FINISHED WITH PICO DE GALLO, GUAC, MEXICAN CREAMA & SALSA TAQUERA.

TACOS 3 CORN OR FLOUR TACOS

BIRRIA QUESO

BEEF SHORT RIB COOKED LOW & SLOW. SERVED ON CRISPY FLOUR TORTILLAS WITH MOZZARELLA, ONION & CORIANDER. BIRRIA CONSOMME DIP ON SIDE.



FRESH COD IN A LIGHT CRISPY BATTER WITH DRESSED CORIANDER. ZINGY PINEAPPLE AND CORN SALSA & GUACAMOLE.

FINISHED WITH A SALSA TAQUERA

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PORK BELLY WITH KOREAN BBQ SAUCE, GUACAMOLE, JALAPENO MAC 'N' CHEESE, AND PICKLED RED CABBAGE.



BEST ESPRESSO IN TOWN

CHICKEN STRIPS DIPPED IN CHILLI OIL WITH SHREDDED ICEBERG LETTUCE, JULIENNE PEPPERS AND AVOCADO CREMA.

MARINATED AND PULLED JACKFRUIT WITH PICKLED ONION, SALSA VERDE AND DRESSED ROCKET. FINISHED WITH MEXCICAN CREMA.





POSTRES



TIRAMISU €7

OUR TAKE ON THE ITALIAN CLASSIC BUT WITH SALLYS OWN TWIST OF COFFEE TEQUILA.





CINNAMON CHEESECAKE WITH A CARAMELISED SUGAR GLAZE AND A VANILLA BEAN ICE CREAM

STICKY TOFFEE PUDDING

SERVED WITH TOFFEE SAUCE AND VANILA ICE CREAM