



SELECTION OF HANDMADE TACOS

* yeasted cheesy mushrooms, garlic

kale, cultured cashew cream

*cauliflower ceviche, avocado cream, cucumber

*beetroot tartare, pickled onions, chipotle cream

*roasted courgette, tomatoes, smoked almonds



DIPS AND SMALL BITES

*baby potatoes

*guacamole

*pico de gallo

*cultured cashew cream

*chipotle cream

*crispy tortillas

*nachos & cheesy sauce

MEXICAN WEDDING FEAST

BY VEGAN MAGDA





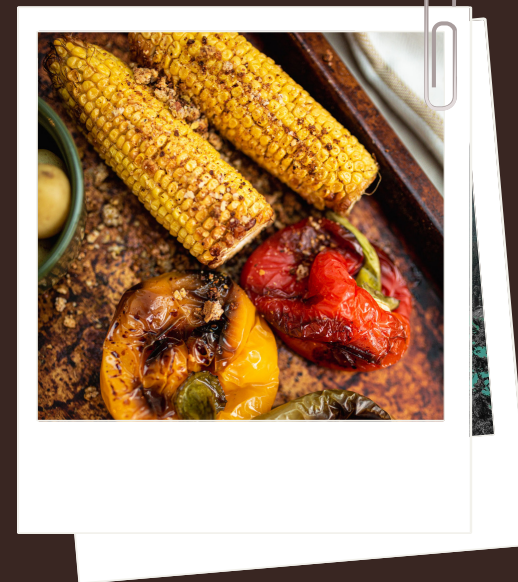
SHARING PLATTERS MAIN COURSE

- *AREPAS WITH AVOCADO CREAM, SMOKED SOUR CREAM & CHILLI
- *GORDITAS WITH SPICY PINTO BEANS, PARSLEY OIL & ROASTED GARLIC
- *FRIJOLES COLOMBIANOS- BLACK BEANS STEW WITH POTATOES, PLANTAINS, TOMATOES



SELECTION OF ROASTED VEGETABLES

- *WHOLE SMOKED CAULIFLOWER, SMOKED PUMPKIN SEEDS MAYAN HUMMUS
- *CORN ON THE COB & ALMOND COTIJA SALTY CRUMBLY CHEESE
- *WHOLE SQUASH WITH CHIPOTLE ROASTED PEANUTS & SALSA



ABOUT MY FOOD

Everything I cook is 100% handmade, seasonal and fresh, I believe in vegetable magic and getting the most out of them. All the spreads, creams, cheeses are made only from natural ingredients, and nothing is processed. And you can taste it. I love abundant tables and atmosphere of sharing.

YOUR TABLE

You can choose your favourite dishes and suggest something else. This Mexican feast is designed to be shared, so food would be spread in clusters for people to pass, make their own tacos and cut through vegetables. If you wish to have a bit more formal service, it can be adapted.