



## SOFT DRINKS

- Water
- Soda
- Juice
- Mexican fruit water 2.00
- Espresso 1.20
- Espresso with milk 1.30
- Coffee with milk 1.40
- Cappuccino 1.80
- Tea 1.60
- Red Bull 3.00

## BEERS

- Coronita
- Sol
- Negra Modelo
- Modelo Especial
- Pacífico 3.50
- Heineken (small/ large) 2.20 / 3.50
- Rosa Negra Lemon IPA 3.90
- Heineken (bottle)
- Buckler (alcohol free)
- Cruzcampo (double malt) 3.00
- Michelada (supplement 1.80)  
Choice of beer plus salt, lime, hot sauce, worchestershire sauce and maggi sauce.
- Rusa (supplement 1.30)  
Choice of beer plus salt and lime.



## WINES

- Red** glass/ bottle
- House wine 3.10/12.90
- Recommended 15.90
- White** glass/ bottle
- House wine 3.10/12.90
- Recommended 14.90
- Cava (bottle) 14.90
- Mexican sangría 3.50



## SMOOTHIES

- Mixed berry
- Melon, pineapple, kiwi and mango
- Strawberry and pineapple
- Strawberry and banana
- Mango and Strawberry 4.50



## COCKTAILS

- Margarita frozen 3.90
- Margarita on the rocks 5.90  
Tequila, triple sec, salt, sugar and freshly squeezed lime juice. Also available in strawberry, passionfruit, tamarind or guava flavours.
- Margarita premium 7.90
- Mojito 3.90  
Rum, brown sugar, fresh mint and freshly squeezed lime juice. Also available in strawberry, passionfruit, tamarind or guava flavours.
- Mojito premium 7.90



- Daikiri 5.90  
Rum, sugar and freshly squeezed lemon juice. Also available in strawberry, passionfruit or tamarind flavours.

- Caipiroska 5.90  
Vodka, dark sugar and freshly squeezed lime juice. Also available in strawberry, passionfruit or tamarind flavours.

- Caipirinha 5.90  
Cachaça, dark sugar and freshly squeezed lime juice. Also available in strawberry, passionfruit or tamarind flavours.

- Piña colada 5.90  
Coconut rum, pineapple juice and coconut milk.

- Tequila sunrise 5.90  
Tequila, grenadine and orange juice.

- Mezcalero 5.90 🍷  
Mezcal, orange, guava juice and tajin (powdered chile).

- Ravalero 5.90 🍷  
Tequila, passionfruit, dark sugar, freshly squeezed lime juice and chili powder.

- Tequila tropical 5.90  
Tequila, coconut rum, pineapple and passionfruit



## TEQUILAS AND MEZCALES

Shot 4cl./ Long shot 6cl.

- Tequila de la casa 2.25 / 2.75
- Patron Blanco 3.00 / 4.00
- Herradura Blanco 3.00 / 4.00

- Patron Reposado 3.50 / 5.00
- Herradura Reposado 3.50 / 5.00
- Jimador Reposado 2.50 / 3.50
- Cuervo Tradicional 3.50 / 5.00
- Don Julio Reposado 4.50 / 6.50

- Patron Añejo 4.00 / 6.50

- Mezcal Gusano Rojo 3.00 / 4.00
- Mezcal Danzantes 4.00 / 6.00
- Mezcal Recomendado 4.50 / 6.50
- Mezcal Alipus 4.00 / 6.00

Order your tequila with Banderita (house Sangrita and lemon juice). 2.50



# STARTERS

## Torta (mexican sandwich) 6.90 🍷

Breaded steak sandwiched with ham, mozzarella cheese, avocado, jalapeños, sliced tomato and onion, refried beans with our homemade chipotle sauce.

## Guacamole 6.50 ♡

Mashed avocado mixed with fresh lime juice and pico de gallo (chopped tomato, onion and coriander) served with corn tortilla chips.



## Nachos with cheese sauce 5.90 ♡

Corn tortilla chips on a base of refried beans smothered in our homemade cheese sauce, topped with jalapeños and pico de gallo (chopped tomato, onion and coriander).

## Aztec soup 5.50 (with chicken 6.50) 🍷

Strips of fried corn tortillas in a tomato-based Mexican soup with chicken stock, chiles, avocado, cheese and sourcream.

## Flautas 5.50

Fried corn tortillas filled with shredded chicken, lettuce, beans, sour cream, onion and tomato.

## Sampler platter 10.90

Chalupas of cochinita and suadero, bean sopes, corn on the cob, flautas and guacamole.

## Cheese filled jalapeños 5.50 ♡ 🍷

Deep fried breaded jalapeños filled with melted cheese.



## Chicken salad 7.50

Grilled chicken breast with mixed lettuce leaves, avocado, tomato, peppers and balsamic dressing.

(without chicken 5.50) ♡

## Shrimp salad 7.50

Sautéed shrimp with mixed lettuce leaves, avocado, tomato, sesame seeds, red onion and mango dressing.

# COLD PLATES

## Ceviche 6.50

Diced fish cooked in fresh lime juice with chopped mango, tomato, onion, coriander, ginger & avocado served with corn tortilla chips.

## Shrimp cocktail 6.50 🍷

Shrimp in a spicy tomato based sauce with fresh lime juice, chopped onion, coriander, lemon & avocado.



# HOT PLATES

## Chicken Mole 10.90 🍷

Typical mexican dish of grilled chicken with a dark sauce made of peppers, chocolate, sesame, nuts and spices served with rice and beans.

## Enchiladas rojas 10.90 ♡ 🍷

Corn tortillas filled with melted cheese covered in a spicy tomato sauce served with rice, beans, salad and guacamole.

## Enchiladas tapatias 10.90 🍷

Corn tortillas filled with shredded chicken breast covered in a green tomato sauce, onion, sour cream and melted cheese.

## TACOS

Four corn tortillas and a type of meat to choose:

- Grilled beef
  - Suadero (stewed beef)
  - Chicken (chicken with guacamole)
  - Cochinita (seasoned slow cooked pork)
  - Vegetarian (black bean, corn, guacamole) ✓
  - Weekly special (ask your waiter)
- 8.90**

### Taco variety plate 8.90

Four tacos of grilled beef, slow cooked beef, chicken and seasoned slow cooked pork. No substitutions



## QUESADILLAS

Three flour tortillas filled with melted cheese and a type of meat to choose:

- Grilled beef
  - Chicken
  - Gringas (marinated chicken and pineapple)
  - Cochinita (seasoned slow cooked pork)
  - Shrimp, mushroom and onion
  - Vegetarian (mushroom and onion) ✓
- 7.90**



## ARRACHERA

Grilled flank steak served with rice, beans, salad and guacamole. **11.90**

## FAJITAS

A meat of your choice sauteed with onions, peppers and mushrooms served with six corn tortillas :

- Beef / Chicken / Shrimp / Vegetarian ✓
- (two people) **15.90**
- Cheese supplement **1.90**

## BURRITOS

Large flour tortilla filled with beans, rice, cheese, pico de gallo, lettuce, coriander, sourcream and a type of meat to choose:

- Grilled beef / Cochinita (seasoned slow cooked pork) Chicken
  - Shrimp, mushroom, onion
  - Vegetarian (black beans, corn, guacamole) ✓
- 8.90**

With extra of guacamole on the side 1.50



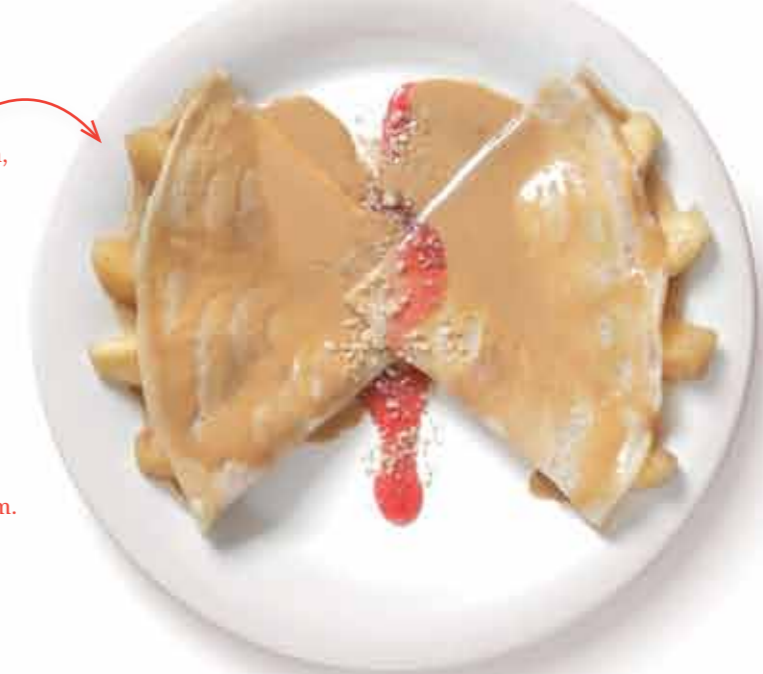
**Crepes 5.50**  
Homemade crepes with apple, nuts and cinnamon, smothered in milk caramel sauce.

**White chocolate mousse 5.90**  
Homemade white chocolate mousse on a chopped pistachio base and dark chocolate drops

## DESSERTS

**Ice cream 4.50**  
Two scoops of either chocolate or vanilla ice cream.

**Molten chocolate cake 5.90**  
Coulant cake with a melted chocolate center served with vanilla ice cream and nuts.



## EXTRAS

Sold only with main dishes

- |                |                 |
|----------------|-----------------|
| Rice           | Jalapeños       |
| Cheese         | Guacamole       |
| Sour cream     | Grilled beef    |
| Refried beans  | Chicken         |
| Green sauce    | Chips           |
| Chipotle sauce | Mushrooms       |
| <b>1.00</b>    | Corn Tortillas  |
|                | Flour Tortillas |
|                | <b>1.50</b>     |



## EXTRA INFORMATION

The two tomato sauces served at the table are homemade (one is spicy and the other is not).

We do not separate bills  
We do not accept 500€ notes

✓ = Vegetarian    🍷 = Spicy

Ask our wait staff if you need:  
**Spicier sauces**  
**Dishes without coriander**  
**Gluten free tortillas**  
Crayons for the kids

We are open seven days a week:  
Sunday - Thursday: 13:00 - 00:30  
Friday - Saturday: 13:00 - 1:30

Inform your server if you have food allergies

Prices include 10% VAT.



