



SOFT DRINKS

- Water
- Soft drinks
- 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 sangria 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.

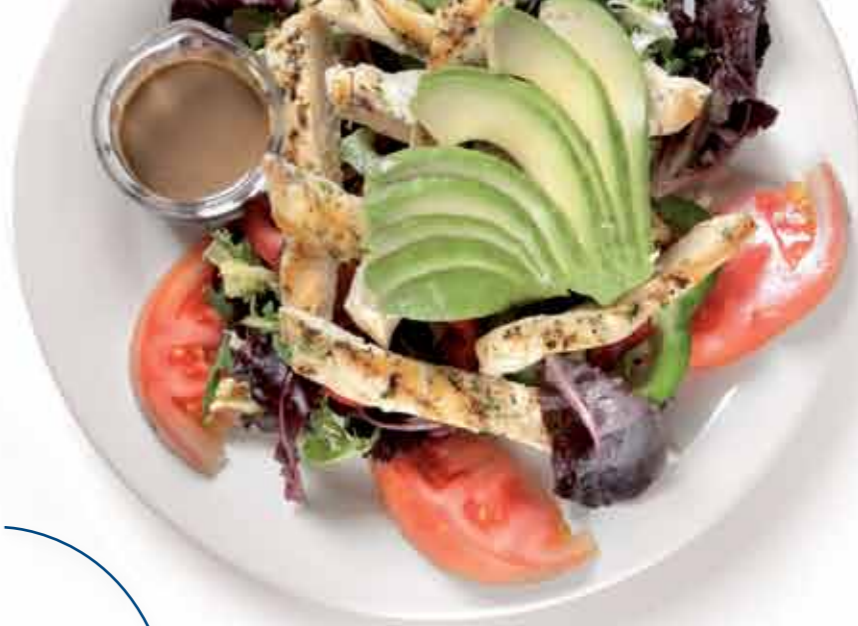
COLD PLATES

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 spicy 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

Four tacos of grilled beef, slow cooked beef, chicken and seasoned slow cooked pork.
No substitutions **8.90**



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



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



ARRACHERA

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



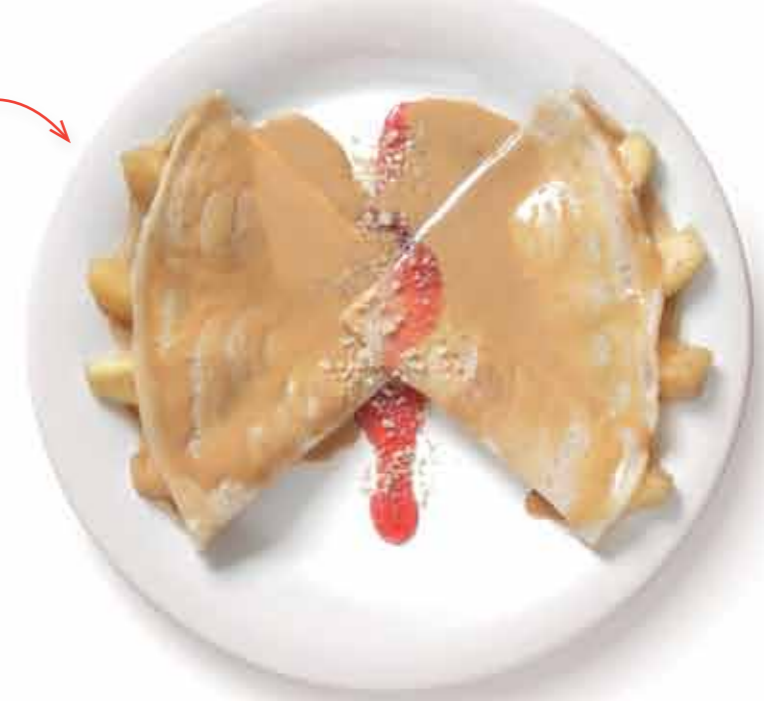
Crepes 5.50
Homemade crepes with apple, nuts and cinnamon, smothered in milk caramel sauce.

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

DESSERT

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

Cheese	Jalapeños
Sour cream	Guacamole
Refried beans	Grilled beef
Green sauce	Chicken
Chipotle sauce	Chips
1.00	Mushrooms
	Corn Tortillas
	Flour Tortillas
	1.50



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 any allergies

Prices include 10% VAT.



