

BOTANITAS

GUACAMOLE "CONMADRE"

Avocado, tomato, onion, fresh jalapeño, coriander, and lime. Served with tortilla chips.

9,50 €

NACHOS ORIGINALES

Homemade tortilla chips, cheese mix, pico de gallo and jalapeños

9,90 €

BRAVAS MEXICANAS

Confit and then fried potatoes, bathed in 3 sauces: alioli, coriander and chipotle.

7,50 €

SOPES DE COCHINITA (2 UNITS)

Corn base, bed of refried beans, Latin cheese, avocado and pickled onion.

9,00 €

NACHOS AL PASTOR

Homemade tortilla chips, cheese mix, onion, coriander, guacamole, al pastor meat, jalapeños, and pineapple

12,00 €

NACHOS DE LA SIERRA

Homemade tortilla chips, cheese mix, guacamole, beans, beef, pico de gallo and jalapeños

12,50 €

CHEESE FINGERS

Breaded Latin cheese fingers accompanied by chipotle pepper jam

9,50 €

SOPES DE DESHEBRADA (2 UDS)

Corn base with refried beans, shredded beef, avocado, cheese, coriander, and cream

9,00 €

"CHORIQUESO" CASSEROLE

Melted cheese with chorizo and natural mushrooms. A touch of coriander on top. Served with flour tortillas.

9,50 €

QUESADILLAS

*With homemade tortilla*HUITLACOCHÉ 

DESHEBRADA

GRILLED CHICKEN

SHRIMP *new*

5,50 €

ONLY CHEESE AVOCADO NATURAL MUSHROOMS 

4,90 €

SALAD

CAESAR SALAD

Lettuce, Parmesan cheese, grilled chicken, Caesar sauce, croutons, bacon and cherry tomatoes.

9,50 €

SPECIALTIES

QUESABIRRIAS (3 UDS) *nuevo*

13,50 €

Cheesy birria tacos in double toasted corn tortillas, plus salsa. Includes consomé for dipping.

Def. Birria: a classic Mexican beef preparation marinated in chiles and spices, then shredded.

CARNE ASADA

15,50 €

Marinated skirt steak (beef), grilled on a bed of beans, chorizo and mushrooms. Accompanied by grilled corn and 2 quesadillas to assemble your taquito.

LOS DE ALAMBRE

With a base of bacon, red and green bell peppers, onions, and melted cheese. A touch of chipotle cream, sesame seeds, and coriander.
You choose the main ingredient:

PORK ALAMBRE

13,50 €

*With 4 flour tortillas*SHRIMP ALAMBRE

14,50 €

CHICKEN ALAMBRE

12,50 €

VEGETARIAN ALAMBRE

with natural mushrooms, without bacon

12,50 €

LOS DE PIBIL

TORTA DE COCHINITA PIBIL *new*

13,50 €

On a homemade burger bun: refried beans, cochinita pibil, cilantro cream, avocado, latin cheese, and pickled onions. With a side of fries.

COCHINITA PIBIL

11,50 €

Slow-cooked oven-baked shredded pork in Yucatecan sauce. Served with pickled red onion and coriander. Served with corn tortillas.

LOS CLASICOS *3 units*

TROMPO

Marinated pork al pastor, onion, coriander, and pineapple. Served in a corn tortilla.

11,50 €

PIRATA

Grilled flank steak, cheese, avocado, coriander, and onion. Served in a flour tortilla.

11,50 €

CAMPECHANAS *improved*

Grilled flank steak, marinated pork, cheese, avocado, coriander. Served on a corn tortilla.

11,50 €

GRILLED GRINGAS

Pork al pastor, mango chutney, cheese, pickled red onion, coriander, and avocado. Flour tortilla

12,50 €

SHRIMP TACOS

Tempura shrimp, red lettuce, mango and chipotle mayonnaise, green salsa, pico de gallo, and coriander. Served on a corn tortilla.

12,90 €

BARBACOA

Monterey-style shredded beef tacos with onion and coriander. Add lime!

12,50 €

VEGANIZE YOUR TACO

PIRATE, TROMPO, AND GRINGA TACOS

Change the meat
for vegetable protein

1,00 €

Swap cheese for
vegan cheese

1,00 €

DRINKS

BEERS AND MICHELADAS

CAÑA 2,90 €

MAHOU MAESTRA 3,00 €

MEXICAN BEERS 3,50 €

Corona, Pacifico, Negra Modelo, Modelo Especial

CHELADA 4,50 €

Natural lemon juice and beer. Salt frosting.

MICHELADA  5,50 €

Maggi sauce, Perrins, spicy, lemon juice and beer

CLAMATO  6,00 €

Same as the michelada + Clamato

Make them with Mexican beer +0.50

AGUAS FRESCAS

3,00 €

**LEMONADE
JAMAICA
TAMARIND
HORCHATA MX**

JARRITOS

3,50 €

**PIÑA
TANGERINE
GRAPEFRUIT
GUAVA
MANGO**



SOFT DRINKS

**COCA-COLA
COCA-COLA ZERO** 2,80 €

NESTEA

WATER 0.5 2,00 €

*In case you are thirsty...for
the dangerous kind*



COCKTAILS

LEMON MARGARITA 6,00 €

FROZEN MARGARITA
Mango with chamoy or tamarind

MARGACHEVE 6,50 €

Lemon Margarita + Corona

MOJITO
Rum, mint, brown sugar
and a touch of
grapefruit

FRESCAL
Strawberries, mezcal, and
mint

TEQUILA SUNRISE 6,00 €

Tequila, grenadine and
orange juice

PALOMA 5,50 €

Tequila with a glass of grapefruit and salt

MARGARITA PITCHER 18,00 €

Lemon, mango or tamarind

TEQUILA AND MEZCAL

BASICS 3,50 €

PREMIUM 5,00 €

AGED/ULTRAS 7,00 €

WINES

RIOJA 3,00€/ 17€

MENCÍA 3,00€/ 17€

ALBARIÑO/GODELLO 3,00€/ 17€