

SNACKS & SPECIALS

STARTERS

GUACAMOLE "CONMADRE"

Avocado, tomato, onion, fresh jalapeño, coriander and lime. Accompanied by tortilla chips

8,50 €

TOSTADAS DE POLLO (2UDS) 8,90 €

Fried corn tortilla, refried beans, shredded chicken, lettuce, avocado, sour cream, Latino cheese, and pico de gallo.

NACHOS ORIGINALES 8,50 €

Homemade tortilla chips, mixed cheeses, pico de gallo and jalapeños

NACHOS DE LA SIERRA 10,95 €

Homemade tortilla chips, mixed cheeses, guacamole, beans, beef, pico de gallo and jalapeños

BRAVAS MEXICANAS 6,70 €

Fries potatoes accompanied with 3 sauces, garlic mayonnaise, coriander, chipotle.

SOPES DE COCHINITA (3 UNITS) 8,50 €

Corn base, black bean cream, Latin cheese, avocado and pickled onion.

QUESADILLAS

With large artisan tortilla

ONLY CHEESE 4,50 €

NATURAL MUSHROOM 4,80 €

AVOCADO 4,80 €

NOPAL 4,80 €

HUITLACOCHÉ 5,50 €

MEXICAN BARBACOA 5,50 €

GRILLED CHICKEN 5,50 €

SALAD

CAESAR SALAD 8,50 €

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



SPECIALTIES



OAXACAN TAMAL 4 CHILIES (1 unit) 8,50 €

Artisan tamale stuffed with braised pork ribs in a four-chile marinade. In banana leaf. Decorated with pickled onion and sour cream

GRILLED OCTOPUS TOAST (1 unit) 8,50 €

Grilled octopus marinated with guajillo chile mayonnaise, garlic and paprika. On blue corn toast, avocado puree and green tomatillo sauce

MOLE EMPANADAS (2 units) 8,50 €

Corn dough, chicken in mole, avocado, sesame, coriander and sour cream.

MEXICAN GRILLED MEAT 14,00 €

Marinated cut of beef, finished on the grill on a bed of beans, chorizo and mushrooms. Accompanied by 3 flour tortillas to taquer.

MIGUELAS DE MAR (5 UNITS) 9,50 €

Crispy and creamy croquettes with octopus and a light touch of chipotle smoke.

TACOS

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3 units

PIRATA

Grilled flank steak, cheese, natural avocado cream, coriander. in flour tortilla

10,50 €

TROMPO

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

9,90 €

CAMPECHANAS

Grilled flank steak, chorizo, cheese, natural avocado cream, coriander. In corn tortilla

10,50 €

GRINGAS A LA BRASA

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

11,25 €

TEMPURA SHRIMP TACOS

Tempura shrimp, red cabbage lettuce, mango and chipotle mayonnaise, yellow chili paste, pico de gallo, coriander. In corn tortilla

12,50 €



FISH TACOS

Breaded fish, red cabbage, iceberg, avocado, pico de gallo, chipotle cream and chipotle/tamarind sauce. In corn tortilla

12,90 €

ALAMBRES

with 3 tortillas



ALAMBRE DE CERDO DE CASTAÑA

Chestnut pork shank, bacon, cheese, red and green peppers, onion, chipotle cream, sesame and coriander. with flour tortilla

11,50 €



ALAMBRE DE POLLO DE CORRAL

Free-range chicken, bacon, cheese, red and green peppers, onion, chipotle cream, sesame and coriander. with flour tortilla

11,50 €



ALAMBRE VEGETARIANO



Natural mushroom, cheese, red and green pepper, onion, chipotle cream, sesame and coriander. with flour tortilla

9,90 €

TACOS IN CASSEROLE

with 3 tortillas

COCHINITA PIBIL

Slow-cooked pulled pork in a Yucatecan sauce. Accompanied with pickled red onion and coriander. Accompanied by corn tortillas

9,50 €

BARBACOA DE RES

Taquitos of beef barbecue cooked in a pot in the style of Monterrey. Accompanied with corn tortillas

9,50 €

MELTED CHEESE "CHORIQUESO"

Melted cheese with chorizo and natural mushrooms. A touch of coriander and pico de gallo on top. Accompanied with flour tortillas

9,50 €

 *veganize your taco*

PIRATA TACOS, TROMPO AND GRINGA

Swap meat for vegetable protein + 1€

Swap the cheese for vegan cheese + 1€

*cook slowly
eat slowly
live your life*

DRINKS AND SODAS

BEERS AND MICHELADAS

*delicious.
From the house...*



CORONA	3,30 €
PACIFICO	3,50 €
NEGRA MODELO	3,50 €
MODELO ESPECIAL	3,50 €
MICHELADA (beer, spicy, mix of sauces and lemon juice) ..	4,50 €
CLAMATO (same as michelada + clamato)	5,50 €
CHELADA (beer and lemon juice with ice and salt rime) ..	4,50 €
DRAFT BEER	2,50 €
BOTTLE OF BEER	2,50 €



COCKTAILS

LEMON MARGARITA	5,50 €
FROZEN MARGARITA (mango con chamoy o tamarindo)	6,00 €
MARGACHEVE (lemon daisy + Coronita)	6,50 €
MOJITO (rum, mint, brown sugar and a touch of grapefruit)	6,00 €
TEQUILA SUNRISE tequila, grenadine and orange juice)	6,00 €
FRESCAL (natural strawberries, mezcal and mint)	6,00 €
PALOMA (tequila, grapefruit jarrito and salt frost)	6,00 €
PINA COLADA (rum, pineapple, coconut milk)	6,00 €
MARGARITA PITCHER (lemon, mango, tamarind)	18,00 €

TEQUILA & MEZCAL

BASIC	2,50 €
PREMIUM	5,00 €
AÑEJO/ULTRAS	7,00 €

WINES

RIOJA	2,95€/ 17€
MENCIA	2,95€/ 17€
ALBARIÑO	2,95€/ 17€

AGUAS FRESCAS

LEMONADE	2,80 €
JAMAICA	2,80 €
TAMARINDO	2,80 €
HORCHATA MX	2,80 €

JARRITOS

PINENAPPLE	3,50 €
TANGERINE	3,50 €
PINK GRAPEFRUIT	3,50 €
GUAVA	3,50 €
MANGO	3,50 €

OTHERS

MINERAL WATER	1,80 €
COCA COLA	2,50 €
COKE ZERO	2,50 €
NESTEA	2,50 €