

TEMTEMPIE

Might have one while you wait for someone, or as a side for your appetizer or main dish.

QUESO FUNDIDO (FONDUTA) 260g €10.00
cheeses mix, tortillas chips, sweet paprika.

GUACAMOLE 160g €10.00
fresh avocado, fresh chives, fresh or dried cilantro, lemon/lime juice, seeds oil, fresh jalapeño, jalapeño pickle, tortillas chips and sweet paprika, radish foil.

TORTILLAS CHIPS €2.50
corn chips, sweet paprika.

SELECTED MEAT TARTARE** 160g €13.00
raw meat selected and sliced by the Chef himself and well seasoned with fresh onion, gherkin, Dijon mustard, naturally smoked oil, avocado, chimichurri, chipotle mayonnaise, salad, tortillas chips.

PICO DE GALLO 190g €2.50
fresh tomatoes, fresh chives, green spicy pepper, lime, cilantro.

TRIS OF HOMEMADE SAUCES 90g €3.50
trilogy of sauces, from the sweetest to the spiciest.

RICE AND BEANS 200g €3.00
white rice with red beans, mexican grndmother's memory.

TRIS OF SNACKS 90g €2.50
sweet corn, spicy corn, peanuts

STUFFED JALAPEÑO* 32g €2.00 cad.

ANTOJITOS

appetizer

NACHOS €8.00
tortillas chips, cheese, homemade rustic sauce (made of fresh tomatoes, spicy peppers and/or fresh imported chiles, onion, garlic, seeds oil), cream, sweet paprika, avocado, spices, jalapeño pickle.

CHILLI €10.00
mixed minced meat, seasoned with imported spices, beans and onion.

PORK €11.00
marinated pork cooked at low temperature and slightly smoked with our wood oven.

BEEF €13.00
selected meat cooked with the vacuum-seal method to keep untouched the flavour and make the meat soft to the palate.

CHICKEN €10.00
chicken breast's strips marinated and sauteed in the pan.

AL PASTOR €13.00
Mexico City style's pork in a spicy marinade and pineapple.

DOUBLE PORTION (x4 ppl) + €5.00

SHRIMP* €13.00
shrimps seasoned with or homemade sauce.

DOUBLE PORTION (x4 ppl) + €7.00

CEVICHE MIXTO €14.50
shrimps* and octopus* and/or squidfish* sauteed and served in a sour marinade, salad, homemade mexican sauce, lime, fresh spicy pepper, avocado, fresh onion, cilantro, tortillas chips.

ENSALADILLA DE CAMARÓN €14.50
fresh avocado, used as shell and filling of a shrimp* salad, fresh spicy pepper, lime, cilantro, radish foil, fresh onion, tortillas chips.

PATATE AL FORNO CON SPECK €6.00
potatoes cooked in the wood oven seasoned with salt, black peper, oil, speck I.G.P.

FRENCH FRIES* WITH CHEDDAR AND BACON €5.00

** Our selected beef might be: Argentinian Angus, Black Angus U.S.A., Australian Angus, Uruguayan Angus, o European Bovine, All Prime cuts.
Based on the highest standard reachable on sell.

suggested extra
+Guacamole 4€, +Cheese 1.5€, +Shrimps 5€, +Pork, Chicken 3€ +Beef, Al Pastor 3.5€
+Jalapeños Pickle 1€, +Spicy peppers (Habanero, Jalapeño, De Arbol) 2€, +Spiced Sour Cream 1.5€
+Red Onion 1€ + Chipotle Mayonnaise 1.5€+Green Sauce 1.5€+Red Sauce1.5€

prodotto surgelato*

TACOS

A serving of 3 soft tortillas of 12/14 cm, they are Mexican's favourite Street Food and one of the most symbolic Mexican dishes.
Perfect to share, might be served as an appetizer

legend



slightly spicy



spicy



very spicy



new



gourmet



gourmet



pistachio

VEGETARIAN €8.00
seasonal grilled vegetables, smoked cheese

CHICKEN €8.00
chicken strips mariated and sauteed in the pan

CHILLI €8.00

SAUSAGE €8.00
sausage "chorizo" style, seasoned with imported spices and slightly spicy.

PORK €8.00
meat cooked at low temperature, soft texture

BEEF €10.00
selected beef**, cooked at low temperature

CAMPECHANO €10.00
chicken and steak.

AL PASTOR €11.00
Mexico City style's pork in a spicy marinade and pineapple.

ADD ONE TACOS €3



SHRIMP* €12



OCTOPUS*€12

ADD ONE TACOS €4

Each serving includes 3 tacos, completed with green salad, avocado, jalapeño pickle, radish foil, and our homemade sauce (slightly spicy).

suggested extra

+Tris of sauces 3.5€+Guacamole 4€, +Cheese 1.5€, +Shrimp* 5€, +Pork, Chicken 3€ +Beef, Al Pastor 3.5€ +Jalapeños Pickle 1€, +Spicy Pepper (Habanero, Jalapeño, De Arbol) 2€, +Spiced Sour Cream 1.5€, Rice and Beans 3€, Pico de Gallo 2.5€, Green Sauce 1.5€, Red Sauce 1.5€

ENCHILADAS

IT IS OUR SPICIEST DISH

CHICKEN €13.50
tacos filled with chicken strips (marinated with imported chillies, exotic fruits and spices), wet in our homemade sauce, green salad, fresh onion in julienne, cream, habanero and/or fresh jalapeño, avocado, sweet paprika,white rice.

BEEF €15.00
tacos filled with beef strips (marinated with imported chillies, exotic fruits and spices), wet in our homemade sauce, green salad, fresh onion in julienne, cream, habanero and/or fresh jalapeño, avocado, sweet paprika,white rice.

Garnish: +Tris of sauces 3.5€+Guacamole 4€, Rice and Beans 3€, Pico de Gallo 2.5€

QUESADILLAS

SINCRONIZADA €8.00
tortilla stuffed with cheese, ham, served with mixed salad, cream, sweet paprika.

CHICKEN €8.50
tortilla stuffed with cheese, marinated chicken, served with mixed salad, cream sweet paprika.

VEGETARIAN €8.50
tortilla stuffed with cheese, seasonal grilled vegetables covered with smoked cheese, served with mixed salad, cream, sweet paprika.

POTATOES AND SAUSAGE €9.50
tortilla stuffed with cheese, wood oven potatoes, chorizo (spiced sausage), served with mixed salad, cream, sweet paprika.

BEEF AND PISTACHIO €12.50
tortilla stuffed with cheese, selected meat, pistachio pesto sauce, served with mixed salad, cream, pistachio flour.
(In Mexico they have pistachio, but they haven't understood how to use it yet).

SHRIMP €14.50
tortilla stuffed with cheese, sauteed shrimps*, served with mixed salad, cream, sweet paprika.

OCTOPUS €14.50
tortilla struffed with cheese, sauteed octopus* and/or squidfish*, served with mixed salad, cream and sweet paprika.

BURRITOS

CHILLI €12.00
tortilla stuffed with meat (pork and beef mixed minced meat, beans, onion, seeds oil, spices), green salad, cheese, our homemade sauce, served with mixed salad,avocado, cream, sweet paprika.

CHICKEN €12.00
tortilla stuffed with marinated chicken strips, beans, onion, our homemade sauce, green salad, cheese, served with mixed salad, avocado, cream, sweet paprika.

BEEF €14.00
tortilla stuffed with beef strips (selected meat**), green salad, beans, onion, served with mixed salad, avocado, cream, sweet paprika.

PISTACHIO €16.00
tortilla stuffed with meat (pork and beef mixed minced meat) with a creamy pistachio pesto sauce, rustic chopped pistachio, green salad, cheese, small Philadelphia cheese pieces, served with mixed salad, avocado, cream, pistachio flour.

MIXTO €16.00
tortilla stuffed with chicken and beef strips, beans, onion, rice, green salad, corn, served with mixed salad, avocado, cream, sweet paprika.

PORK AND BEEF €16.00
tortilla stuffed with pork cooked in the oven, selected beef strips, beans, rice, green salad, corn, served with mixed salad, avocado, cream, sweet paprika.

Garnish: +Tris of sauces 3.5€+Guacamole 4€, Rice and Beans 3€, Pico de Gallo 2.5€

suggested extra

+Cheese 1.5€ +Pork, Chicken 3€ +Beef, Al Pastor 3.5€ +Jalapeños Pickle 1€
+Spicy Pepper (Habanero, Jalapeño, De Arbol) 2€ +Spiced Sour Cream 1.5€
+Rice 1.5€ +Beans 1.5€

UNIQUE DISHES

PORK ALAMBRE €15.50
marinated pork (with exotic fruits'juice, spices and imported spicy peppers), steam cooked and smoked in our wood oven, peppers, onion, smoked cheese, potatoes, bacon, mixed salad, avocado, rice, tortillas.

CHICKEN ALAMBRE €15.50
marinated chicken strips (with exotic fruits'juice, spices and imported spicy peppers), peppers, onion, bacon, smoked cheese, potatoes, mixed salad, avocado, rice, tortillas.

CHICKEN FAJITAS €14.50
marinated chicken strips (with exotic fruits'juice, spices and imported spicy peppers), peppers, onion, bacon, smoked cheese, potatoes, mixed salad, avocado, tortillas.

BEEF FAJITAS €16.00
beef strips (selected meat**), Peppers, onion, smoked cheese, potatoes, mixed salad, avocado, tortillas.

SEAFOOD FAJITAS €20.00
octopus* and/or squidfish*, shrimps*, peppers, onion, mexican sauce, smoked cheese, potatoes, mixed salad, avocado, tortillas.

BEEF STEAK €16.00
beef steak (selected meat**), mixed salad, Grana cheese flakes, balsamic vinegar icing I.G.P., potatoes, tortillas.

MEXICAN OCTOPUS €18.00
octopus* and/or squidfish* sauteed with or homemade sauce (slightly spicy), potatoes, onion, chimichurri sauce, green salad, tortillas.

HOME MADE
SANGRIA



It is synonym of happiness and joviality, since ever the sangria accompanies "fiesta's moments" and perhaps, that's the why it is the most loved by our clients all around the world.

Homemade fermented wine with fruit and spices, it has a floreal seasoning and a sweet taste, but not monotonous. Our sangria gives to the palate a soft sparkling feeling, a slightly spiced aftertaste and a pleasant smell. Perfect if drunk with ice. It is the perfect toast and the ideal combination for every occasion, dish and event.

GLASS € 4.00 | ½ LITER € 7.50 | 1 LITER € 12.00

BEVERAGE

Small natural water € 1.00

Big natural water € 2.00

Big sparkling water € 2.00

Drinks in the glass 33cl € 2.00

Big Coke € 4.50

BEER

Corona: € 3.50

Corona (lime and salt): € 4.00

Corona Michelada: € 4.00

Hoegaarden: € 4.50

Heineken 66cl: € 5.00

Birre Artigianali: € 6.50

Franziskaner 50cl: € 5.50

Leffe Blonde/Ambrée
Rouge: € 5.50