

MENU 2023



Starters (to share ... or not)

Guacamole	Smashed avocado, lime, onion, tomato, coriander, served with tortilla chips	8
Quesadilla XL de boeuf	Wheat tortilla, melted cheese, accompanied by pico de gallo (tomato, onion, coriander) and avocado cream	10
Camarones al Coco	Breaded coconut and panko shrimp, chipotle (smoked dried pepper) mayonnaise	11
Cóctel de camaron	Shrimps, clamato preparado (spicy tomato sauce), coriander, avocado, cucumber, red onion.	11
Pulpo al chipotle	Grilled octopus served in a sauce made of tomato, onion and chipotle (smoked dried pepper)	13
Nachos	Tortilla chips, cheddar cheese, smached black beans , avocado, pico de gallo (tomato, onion, cilantro), sour cream, jalapeños.	13.5

The ceviches (RAW FISH MARINATED IN LIME)

TO BUILD ACCORDING TO YOUR TASTE

1

THE BASE

2

MARINADE

3

SIDE DISH

fish of the day	16.50
Raw shrimp	17.50
Octopus	19
Mixto (fish, shrimp, octopus)	18.5
beef	16
vegetarian (Portobello)	14.50

Aguachile	Lime, cilantro, cucumber, red onion, avocado, pepper
Exotico	Mango, lime, cilantro, red onion, pomegranate
Agrumes	Lime, bergamot, orange, mandarin, cilantro, red onion, avocado
Coco gingembre	Coconut milk, ginger, lime, cilantro, red onion, pomegranate

Sweet potato frie

Black been puree

Mexican rice (red rice with tomato)

El Burrito WITH SIDE DISH

Wheat tortilla, black been puree, salad, tomato, red onion, avocado, chipotle mayonnaise

Beef	14.50
Vegetarian (portobello)	13.50

Desserts

Cheesecake "Crudo"	Lime cheesecake, speculoos cookie, lemon curd	7
Mousse au chocolat	Dark chocolate mousse, heart of dulce de leche, dark chocolate crumble, fleur de sel	7

Formule enfant

Beef quesadilla with side dish + Beverage + Child ice Cream	10
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Prix nets en euro, service compris

Règlements acceptés : Espèces - Carte bancaire - Chèques vacances