

OUR DISHES ARE SERVED WITHOUT CHILLIES,
Don't hesitate to ask us about our homemade spicy sauces

Starters



Coliflor Ceviche ♦ 9 €

Cauliflower and pico de gallo marinated in fresh lime, avocado, homemade avocado sauce and totopos



Las Quesadillas ♦ 10 €

3 Quesadillas served with pico de gallo and avocado



Los Nachos ♦ 11 €

Totopos topped with homemade melted cheese, pico de gallo and jalapeños



Lac Casa ♦ 12 €

Guacamole served in a molcajete and totopos
Avocado, pico de gallo, fresh lime, coriander and the fruity secret ingredient to find.

Kids menu

♦ 14 € ♦

I Drink

Pineapple and passion fruit juice



I Meal

QuesaDino : a homemade quesadilla in a dinosaur form with two beef meatballs, tomato sauce and a corn cob



Veggie option : 2 plant-based nuggets (wheat protein) insted of beef meatballs

I Dessert

Chocolate chip cookie with Smarties

Vocabulary

Agua Chile : green chili, cilantro and cucumber marinade

Beef Birria : ancestral beef stew made from braised beef cooked for several hours

Chipotle : medium - strength smoked Mexican chilli

Mexican chorizo : marinated ground pork, slow-cooked in a rich traditional spiced sauce

Frijoles : Mexican-style cooked black beans

Huitlacoche : black fungus from white corn, nicknamed 'the Mexican truffle'

Jalapeño : medium - strength green Mexican chilli pepper

Martajada : sauce made from crushed roasted tomatoes, onions and garlic

Molcajete : pre-Hispanic hand sculptured volcanic stone

Nopales : Mexican cactus leaves (taste between green beans and green pepper)

Pico de gallo : diced tomatoes, onions and fresh coriander

Chicken pibil : slow-cooked shredded chicken in achiote sauce, a traditional Mexican annatto-based spice.

Quesadilla : tortilla filled with melted cheese

Queso fresco : fresh, soft and crumbly Mexican-style cheese

Mexican rice : rice with green peas, diced carrots and corn

Taco : tortilla with a garniture, eaten with fingers in Mexico

Tortilla : white corn flour flat bread

Totopos : corn tortilla, fried and cut into triangles



Main dishes

in picture



Los Tacos ◇ 17 €

3 corn tortillas taco :

- 1 - **Chicken pibil** with pineapple and pickled red onions
 - 2 - **Beef birria** with nopales, onions and radish
 - 3 - **Mexican chorizo** with potatoes, pico de gallo and corn
- Homemade avocado sauce, fresh coriander and lime



Veggie Tacos : 1 with frijoles, 1 with huitlacoques and mushrooms and 1 with nopales ◇ 16 €

El Burrito ◇ 18 €

Filling of your choice :

Chicken pibil

Shredded chicken in achiote sauce (a traditional Mexican spice)

Birria

Braised beef slow-cooked in a mild spiced sauce



Mexican Chorizo

Marinated ground pork, slow-cooked in a rich spiced sauce with potatoes



Veggie

Huitlacoques and mushrooms



Vegan

Huitlacoques, mushrooms and avocado (no cheese)

Large wheat tortilla filled with frijoles, Mexican-style rice, homemade melted cheese and red onions pickles
Served with a mixed salad topped with crispy tortilla strips and homemade mango dressing



Huarache ◇ 18 €

Large homemade corn tortilla topped with frijoles, huitlacoques and mushrooms, nopales, queso fresco and radish, all drizzled with sour cream.

Served with green salad, grated carrots, cherry tomatoes and homemade mango dressing.

Add-on : choice of meat - Chiken pibil or Beef birria or Mexican chorizo ◇ 4 €



Ceviche Aguachile Style ◇ 20 €

Fresh fish (sea bream) marinated in a jalapeño sauce with cucumber, fresh coriander and lime.

Served cold in a molcajete with red onions. Totopos, Mexican-style rice and guacamole



El Volcan ◇ 22 €

Hot volcanic stone with homemade chorizo, chicken, nopales, onions and melted cheese;
served with 3 corn tortillas, frijoles and homemade tomato sauce



Carne Asada ◇ 24 €

Aged rib-eye steak from pasture-raised beef, flambéed with Tequila; served with white frijoles and queso fresco, nopales salad, pico de gallo, quesadilla, braised jalapeño and martajada sauce

Add-ons

Rice or Frijoles or Jalapeños ◇ 2,5 € / One quesadilla or Totopos ◇ 3 € / A scoop of guacamole ◇ 3,50 €

Suggestion

Specials



Homemade desserts



Chocolate Mousse ♦ 7,5 €

Made with traditional mexican chocolate topped with caramelized almonds

¡ Ay María ! ♦ 7,5 €

María biscuit entremets (Mexican butter cookies) with a freshly squeezed lime mousse and a hint of vanilla



Corn Flan ♦ 7,5 €

Our version of flan topped with cajeta (mexican dulce de leche) and caramelized pop-corn

Hot drinks

Organic coffee ♦ 2 €

Caféophil, a passionate coffee roaster, creates this Mexican organic coffee with cocoa notes

Organic teas ♦ 3,5 €

White | Green | Herbal tea

Alcools 4cl 100% MEXICANS

Corn Liquor 30% ♦ 7 €

Grilled corn flavour with notes of vanilla and caramel

Jalapeños Liquor 30% ♦ 7 €

Jalapeños chilli macerated in sugar cane alcohol. Fresh flavor, very lightly spicy

Chipotle Liquor 30% ♦ 7 €

Chipotle chilli macerated in sugar cane alcohol. Smoky flavor, lightly spicy

Tequila Reposado 38% ♦ 7,5 €

Steamed blue agaves. Notes of vanilla, wood and agave honey

Mezcal Espadín 40% ♦ 7,5 €

Green agave cooked in the ground by hand. Herbaceous, vegetal and smoky taste

Rhum Hongos 40% ♦ 7,5 €

With ancestral mushrooms. Woody and caramel aromas with hints of spices

Tasting 3 x 2cl ♦ 11 €

3 alcohols to choose from, it's up to you !

Spirits and tasting are served with orange slices and Tajin : mexican powder made from dehydrated lime, salt and dried chillies

Follow us and leave us a comment !



Graphic design : www.leagosselin.fr / @imleag