

BEBIDAS - softdrinks -



Selters	0,5 l	4,20 €
Classic / Naturell	0,75 l	6,80 €
Afri Cola ^{1, 2, 12} / Afri Cola sugar-free ^{1, 2, 9, 10, 12}	0,33 l	3,80 €
Bluna ^{2, 12}	0,33 l	3,80 €
Orange / Lemon / Mix (Cola-Orange)		
Säfte: Apple, Passion fruit, Mango, Pineapple, Orange (also available as spritzers)	0,2 l	3,40 €
	0,4 l	5,10 €
Agua de Jamaica	0,4 l	5,50 €
Homemade hibiscus iced tea		
Agua de Tamarindo	0,4 l	5,50 €
Homemade tamarind iced tea		
Horchata ^F	0,4 l	4,90 €
sweet drink made from rice, cinammon and milk		

LIMONADAS



- homemade lemonades -

Naranja & Jengibre	0,4 l	5,10 €
Oranges, ginger, orange juice & Spicy Ginger		
Pepino ^{3, 12}	0,4 l	5,10 €
Cucumber, Cucumber Syrup & Bitter Lemon		
Limon & Menta	0,4 l	5,10 €
Lemon, fresh mint, Lemon juice & Soda		
Jamaica	0,4 l	5,10 €
Hibiscus iced tea, fresh mint & Soda		
Sandía & Fresa	0,4 l	5,10 €
Watermelon juice, Strawberries , Soda, Lime & frish mint		



MOCKTAILS



Sour Tulum

Passion fruit nectar, lime juice, lemon juice & passion fruit puree.

6,90 €

Ponche

Pineapple, orange, mango juice, lime juice, strawberry syrup & ginger beer.

7,90 €

El Dorado

Mint, fresh limes, cane sugar, lime juice & Ginger Ale

7,50 €

Paloma rosa

Graptefruit juice, lime juice, agave syrup & Soda with tajin rim

7,50 €

Margarita sin Alcohol

Non-alcoholic Margarita: Mango, Passion fruit, Strawberry, Pineapple-Jalapeño

6,90 €

APERITIVOS



Mexican Spritz

Aperol, Tequila, Lime juice, Sugar syrup & Soda

0,2 l

7,20 €

Mimosa Mexicana

Tequila, Orange juice, Sparkling wine

0,2 l

6,50 €

Dalia

Ramazotti Rosato, Sparkling wine, Soda & Lime

0,2 l

7,50 €

El Rojo²

Tequila, Grapefruit juice, Sparkling wine, raspberry syrup & Mint

0,2 l

6,90 €



CERVEZA



- draught beer -

Corona

San Miguel

0,33 l	4,50 €
0,5 l	5,90 €

- las mexicanas - subject to availability

Bohemia Oscura oder Negra Modelo
dark beer

0,33 l 4,50 €

Dos XX / Pacífico / Bohemia clara

0,33 l 4,60 €

Michelada

Corona, Lemon juice, Worcestershire Sauce,
Salt, Pepper & Tabasco. With Tajin rim.

0,5 l 5,50 €

0,3 l 4,10 €

- german beer -

Beck's Lemon Brew Naturradler

0,33 l 4,10 €

Franziskaner Weizen Naturtrüb

0,5 l 5,30 €

Spaten Münchner hell

0,5 l 5,30 €

- non - alcoholic -

Corona Cero

0,33 l 4,50 €

Beck's Blue Alkoholfrei

0,33 l 3,80 €

Rothaus Naturradler Alkoholfrei

0,33 l 3,80 €

Franziskaner Hefeweizen Alkoholfrei

0,5 l 5,30 €





- Exclusively from Latin America -

- tinto -

Viejo Feo Merlot 0,2 l 7,20 €

Region: Valle del Maule – Chile

Viejo Feo Cabernet Sauvignon 0,2 l 7,50 €

Region: Valle del Maule – Chile

CICCHITTI Primmo Malbec 0,2 l 7,20 €

Region: Lujan de Cuyo – Argentinien

L.A. Cetto Petite Sirah 0,75 l 24,90 €

Region : Baja California – Mexiko

- blanco -

Fuego Astral Sauvignon Blanc 0,2 l 7,20 €

Region: Valle Central – Chile

Viejo feo Chardonnay 0,2 l 7,50 €

Region: Valle del Maule – Chile

L.A. Cetto Chenin Blanc 0,2 l 9 €

Region : Baja California – Mexiko

- rosé -

Viejo Feo Pinot Noir 0,2 l 7,50 €

Region: Valle del Maule – Chile

- From the Region -

Riesling Trocken 0,2 l 5,50 €

Grauburgunder Trocken 0,2 l 4,50 €

Rosé Merlot 0,2 l 4,50 €

Weißwein / Roseschorle 0,4 l +1 €



MARGARITAS



Upon request: Mezcalita (with Mezcal San Cosme)

Clasica 7,90 €

Tequila Jose Cuervo, Triple Sec, fresh Lemon juice & Salt rim

Option: with Jalapeño +0,40 €

Jamaica 8,20 €

Tequila Jose Cuervo, Triple Sec, fresh Lemon juice,
Hibiscus Eistea & Sugar rim

Tamarindo 8,20 €

Tequila Jose Cuervo, Triple Sec, fresh Lemon juice,
Tamarind juice & Tajin rim

Piña y Jalapeño⁴ 8,20 €

Tequila Jose Cuervo, Triple Sec, fresh Lemon juice,
fresh Jalapeño Chili, Pineapple juice & Tajin rim

Mango⁴ 8,50 €

Tequila Jose Cuervo, Triple Sec, fresh Lemon juice,
Mangopuree & Tajin rim

Option: with Jalapeño +0,40 €

Maracuyá 8,50 €

Tequila Jose Cuervo, Triple Sec, fresh Lemon juice,
Passionfruit puree & tajin rim

Fresa⁴ 8,50 €

Tequila Jose Cuervo, Triple Sec, fresh Lemon juice,
Strawberry puree & Sugar rim

Option: with Jalapeño +0,40 €

Café¹ 8,90 €

Tequila Patrón XO Café, Espresso, Hazelnut syrup &
Sugar rim



COCKTAILS / LONGDRINKS



Paloma Tequila Jose Cuervo, Pink Grapefruitsoda, Lime juice with Tajin rim	7,90 €
Tequila Mule Tequila Jose Cuervo, Lime juice & Ginger Beer <i>upon request:</i> Mezcal Mule or Moscow Mule	7,90 €
Tequilito Tequila Jose Cuervo, Lime juice, fresh mint, white cane sugar & Soda	7,90 €
Matzatli Mezcal San Cosme, Lime juice, pineapple juice with Tajin rim	8,50 €
Tierra y Flor Mezcal San Cosme, cinammon syrup, lime juice & Hibiscus Eistea	8,90 €
Pasión de Oaxaca Mezcal, Tequila, Triple sec, cane sugar, Mango Püree, passion fruit puree, grapefruit juice, with tajin rim	8,90 €
Moctezuma Tequila Jose Cuervo, Lime juice, ginger, cane sugar & Corona	8,90 €
Mango Chili Mojito Habana Rum, Lime juice, Mango puree, fresh Mint, fresh chilis & Soda <i>upon request:</i> Mojito clásico	8,90 €

MEZCAL



San Cosme	2 cl	3,50 €
Del Maguey Vida	2 cl	4,10 €
Oro de Oaxaca - Mezcal Artesanal	2 cl	4,10 €
Casamigos	2 cl	3,90 €



TEQUILAS



- plata -

Reifung: 0 - 50 Tagen / Farbe: farblos

Jose Cuervo especial	2 cl	3,50 €
Espolón	2 cl	3,90 €
Jose Cuervo 1800	2 cl	3,90 €
Patrón	2 cl	4,30 €
Don Julio	2 cl	4,10 €
Herradura	2 cl	4,10 €
Casamigos	2 cl	4,10 €

- reposado -

Reifung: 2 -12 Monaten / Farbe: leicht Gold

Jose Cuervo especial	2 cl	3,50 €
Espolón	2 cl	3,90 €
Jose Cuervo 1800	2 cl	3,90 €
Patrón	2 cl	4,50 €
Don Julio	2 cl	4,50 €
Herradura	2 cl	4,10 €
Casamigos	2 cl	4,50 €

- añejo -

Reifung: 1 -3 Jahren / Farbe: dunkel Gold

Jose Cuervo 1800	2 cl	4,10 €
Patrón	2 cl	5,10 €
Don Julio	2 cl	4,90 €
Herradura	2 cl	4,50 €
Casamigos	2 cl	4,90 €



ANTOJITOS

snacks



Nachos con salsa with Pico de Gallo



6,50 €



Nachos con Guacamole

Avocado-Dip with lime, salt, onions, tomatoes & cilantro

8,50 €

Nachos con Queso



Nachos topped with melted cheese, served with jalapeños & Pico de Gallo

10,50 €

add meat: ground beef, chicken or Cochinita

13,50 €

Esquite^F

Creamy white corn, lime, chili powder & queso fresco

6,90 €

Flautas^F

Two fried corn tortilla tacos, filled with shredded chicken or potatoes. Served with salad & Crème fraîche

7,50 €

to share: 6 Flautas

14,90 €

Tostada^F

de Tinga / Cochinita / Avocado

Fried corn tortilla topped with black beans, salad, queso fresco, crème fraîche & pico de gallo.

Choose: Tinga Chicken, Cochinita pibil (marinated pork) or avocado slices.

6,90 €

to share: 2 Tostadas

12,50 €

Sopa de tortilla^F

Tomato-Tortilla-based soup served with cilantro, crème fraîche, avocado & crispy tortilla strips

8,50 €

tip:

Plato Moctezuma^F (Zum Teilen)

Nachos with Chicken or vegetables, topped with various salsas, cheese, crème fraîche, cilantro, onions, guacamole, pomegranate & fresh chili.

16,90 €

QUESADILLA



- for the small appetite -

3 small wheat-Tortillas, filled with melted cheese, served with lettuce and pico de gallo

Glutenfree option available (with Corn-Tortillas)

Queso^{F,A}
Cheese



8,50 €

Queso & Nopalitos^{F,A}
Cheese and Nopal cactus



8,90 €

Pollo^{F,A}
Chicken

9,50 €

Carne Molida^{F,A}
Minced beef

8,90 €

CHILAQUILES



Fried corn tortillas covered in the sauce and toppings of your choice.
Served with queso fresco, crème fraîche, cilantro, onions & avocado.

choose:



Salsa Roja / Salsa Verde/ Divorciados^F
(vegetarian)

14,50 €

con pollo^F
with shredded chicken

16,50 €

con huevo^{F,I}
two fried eggs

15,90 €

con pollo y huevo^{F,I}
two fried eggs and shredded chicken

16,90 €



TACOS



3 corn-tortillas topped with the meat of your choice or vegetables.
Served with onions, coriander, sauce & lime.

Nopalitos & Onions



tender cactus and onions

13,50 €



Hongos enchipotlados



mushrooms and onions in chipotle creamy sauce

14,50 €

Pollo Pibil



with 'pibil' chicken

15,90 €

Cochinita Pibil

pulled 'pibil' pork with a side of pickled onions

15,90 €

Al Pastor

seasoned and marinated pork with pineapple

15,90 €

Barbacoa

pulled beef

16,50 €

El Gobernador ^{F, C}

with shrimp in a tomato-pepper sauce and cheese

16,50 €

GRINGA



Flour-tortilla, filled with melted cheese, filling of your choice, salsa ranchera & Guacamole.
Topped with onions and coriander. Served with mexican rice and salad.

Al Pastor ^{A, F}

seasoned and marinated pork with pineapple

17,80 €

Pollo ^{A, F}

with grilled chicken

16,50 €

Res ^{A, F}

with grilled beef

18,50 €

Hongos ^{A, F}

with Mushrooms in a chipotle Sauce

15,90 €

ENCHILADAS



3 corn-tortilla rolls filled with shredded chicken **or** vegetables, topped with sauce and melted cheese. Sprinkled with onions, cilantro and sour cream. Served with a side of black beans, rice and salad.

con Salsa Roja^F 
with salsa ranchera

16,50 €

con Salsa Verde^F
with salsa verde

16,90 €

Divorciadas^F
with salsa verde & salsa ranchera

16,50 €



Vegetarian^F / Vegan
with Pepper, Zucchini & Onions.
Choose between salsa verde or ranchera.

15,90 €

Salsa verde is made with cilantro (see "Salsas")

ALAMBRE



Sautéed bell peppers, onions and mushrooms, tossed with cheese, **chorizo** & choice of meat **or** vegetarian. Served in a hot iron skillet with 1 Salsa* and 3 Flour-Tortillas**.

Vegetarian^{(A), F}



16,50 €

Pollo^{(A), F}
with chicken

18,50 €

al Pastor^{(A), F}
with marinated pork

19,90 €

Res^{(A), F}
with beef

21,50 €

** Siehe "Salsas"*

***Auf Wunsch: Glutenfrei mit Mais-Tortillas*



BURRITO



Flour-Tortilla roll, filled with black beans, mexican red rice, cheese & the meat of your choice or vegetables. Topped with sauce and guacamole.
Served with a side of salad and sour cream.

Carne Molida^{A, F} 15,50 €
minced beef

Pollo^{A, F} 15,90 €
chicken

Vegetarian^{A, F} 15,90 €
vegan at request



Cochinita Pibil^{A, F} 16,50 €
with pulled "pibil" pork

Barbacoa^{A, F} 16,90 €
with pulled beef

Res^{A, F} 16,90 €
mit grilled beef

CHIMICHANGA



Fried flour tortilla pocket, filled with beans, cheese & choice of filling.
Served with rice, salsa, crème fraîche & salad.

Vegetarian^{A, F} 15,90 €
with bell peppers, onions and zucchini.



Carne Molida^{A, F} 15,90 €
minced beef

Tinga de Pollo^{A, F} 16,50 €
with Tinga chicken

Cochinita Pibil^{A, F} 16,90 €
with pulled pibil pork



ENSALADA



Avocado salad with onions, tomatoes, cucumber, cilantro and queso fresco.
Served with house-dressing & the meat of your choice.

Vegetarian^F
vegan at request



11,90 €

Ensalada con Pollo^F
with chicken

12,90 €

Ensalada con Filete de Res^F
with grilled beef

14,90 €

ESPECIALES



Chile Relleno^F

15,50 €

Grilled bell pepper, filled with melted cheese, served in a Tomato sauce
with a side of black beans, mexican rice and sour creme. Topped with
onions and cilantro.

upon request: with Minced beef

16,90 €

Enmoladas (Mole Poblano)^{F,G,H,N} 

16,90 €

3 corn-tortilla rolls filled with shredded chicken **or** vegetables, covered with Mole
Poblano (chili-chocolate sauce). Sprinkled with onions, sesame seeds and sour
cream. Served with a side of black beans, rice and salad.

Plato Moctezuma^F



16,90 €

Nachos with salsa ranchera, salsa verde, melted cheese and creme. Topped with
shredded chicken **or** vegetables, Guacamole & Pico de Gallo. Served with
cilantro, pomegranate, fresh chilies, lime and onions.



SALSAS



Pico de Gallo

Fine-chopped tomato, onion & coriander seasoned with lime and salt.

Spicy upon request

2,50 €

Salsa Cascabel

Grilled tomatoes, onions & Cascabel chillies.

2,50 €

Salsa Ranchera

Grilled tomatoes, onions & morita chillies.

2,50 €

Salsa Verde

Tomatillo (green tomatoes), onions, cilantro & jalapeño chilli.

2,50 €

Salsa Chipotle

With Chipotle chillies and Vegan creme

2,50 €

Salsa Habanera

Grilled tomatoes, onions, garlic & habanero chillies.

2,50 €

EXTRAS



Tortilla (Corn or flour)^A

0,50 €

Crème fraîche^F

1,50 €

Jalapeños (pickled)^t

2,50 €

Shredded cheese^F

2,50 €

Mexican red rice

3,50 €

Black beans

3,50 €

Guacamole

4,90 €





PA' LOS PE-KES



- for kids up to 6 years old - 8,90 €

Taquitos dorados

Two fried Corn-Tortillas filled with white shredded chicken or potato.
Served with pico de gallo, sour cream and rice.

Taquitos

Two Corn-Tortillas with grilled beef or shredded white chicken.
Served with pico de gallo and mexican red rice.

Quesadillas

Two small flour-tortillas with melted cheese.
Served with rice and sour cream or pico de gallo.

upon request:

add minced beef or shredded white chicken.

Arroz con Pollo

mexican red rice with white shredded chicken.
with Pico de Gallo and Creme Fraîche.

Ask for a scoop of vanilla ice cream when you are done



Café Y Té *coffee & tea*



Café¹	3,20 €
Café con leche^{1,F} coffee with milk	4,10 €
Espresso¹	2,40 €
Espresso doble¹	3,80 €
Carajillo¹ Espresso, Licor 43 with ice cubes	4,30 €
Té Moctezuma Fresh mint, lime, Hibiscus tea	4,30 €
Té de Jengibre y Limón Ginger & lemon tea	4,10 €
Té de Manzana y Canela apple, Lime & cinammon tea	4,10 €

POSTRE *dessert*



Flan con Cajeta^F Homemade sweetened cream and gelatin dessert topped with 'cajeta' (thick caramel sauce made with goat's milk)	4,50 €
Platanos Fritos^F Fried sweet plantain with sour cream	5,50 €
Volcan de chocolate^{A, F, H} Small chocolate cake with a liquid chocolate core	5,80 €
Churros con Chocolate^{A, F, I} Fried pastry, covered with sugar and cinnamon. Served with chocolate sauce and a scoop vanilla ice cream.	6,50 €
Crumble de Mango y Coco^F Coconut crumble with coconut mousse, Mango and passion fruit.	5,90 €

