

Take away

Starters



Coliflor Ceviche ♦ 8 €

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



Las Quesadillas ♦ 9 €

3 Quesadillas served with pico de gallo and avocado



Los Nachos ♦ 10 €

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



Lac Casa ♦ 11 €

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

Main



Los Tacos ♦ 13 €

3 corn tortillas taco :

1 - One Chicken pibil, with pineapple and pickled red onions

2 - One Beef birria, with nopales, onions and radish

3 - One Mexican chorizo, with potatoes, pico de gallo and corn.

Homemade avocado sauce, fresh coriander, homemade tomato sauce and lime



Veggie Tacos ♦ 12 €

1 with frijoles, 1 with huitlacoques and mushrooms and 1 with nopales

El Burrito ♦ 14 €

Large wheat tortilla filled with frijoles, Mexican-style rice, homemade melted cheese and red onions pickles

1 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

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



Veggie : Huitlacoques and mushrooms / **Vegan** : Veggie + avocado (no cheese)



Huarache ♦ 14 €

Large homemade corn tortilla topped with frijoles, huitlacoques and mushrooms, nopales, queso fresco and radish, sour cream. Green salad, grated carrots, cherry tomatoes and homemade mango dressing.

Add-on : choice of meat - Chiken pibil or Beef birria or Mexican chorizo ♦ 3 €



Ceviche Aguachile Style ♦ 16 €

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

Served cold with red onions, Totopos, Mexican-style rice and guacamole



Kids dish ♦ 10 €

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

Dessert

Home made Cookie ♦ 3,5 €

Chocolate chip cookie with Smarties

Vocabulary

Aguachile : green chili, cilantro, and cucumber marinade

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

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

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

Pico de gallo : diced tomatoes, onions and fresh coriander

Chicken pibil : low-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