



Cocktails

Michelada ◇ 8 €

Corona, lime juice, tomato juice, Maggi sauce, chipotle

El Cuba ◇ 10 €

Amber rum, lime juice, passion fruit juice

Teq' Killing Me ◇ 11 €

Tequila, homemade hibiscus syrup, lime juice, pineapple juice

Chill - ito ◇ 12 €

Mezcal, lime juice, Pimento (soft drink with ginger, tonic and chilli)

Margarita ◇ 12 €

Tequila, Orange Liquor, lime juice, agave sirup

Margarita del FUEGO ◇ 12 €

Tequila, Chipotle Liquor, lime juice, agave sirup



Soft drinks

STILL DRINKS

Hibiscus Infusion ◇ 4,5 €

Homemade cold infusion of hibiscus flowers

Exotic Cocktail ◇ 4 €

Pineapple and passion fruit

SPARKLING DRINKS

Alcohol free Michelada ◇ 7,5 €

Corona 0,0% lime juice, tomato juice, Maggi sauce, chipotle

Corona 0,0% ◇ 5,5 €

Mexican Cola soda ◇ 4,5 €

Mexican Lime soda ◇ 4,5 €

Mexican Mango soda ◇ 4,5 €

Pimento ◇ 4,5 €

Ginger, tonic and chilli

Perrier 33cl ◇ 4 €

With a slice of lime

Badoit 1l ◇ 5,5 €



Bottled beers

100% MEXICANS

Corona 4,5% ◇ 6 €

Blonde with cereal and lemon flavours

Sol 4,5% ◇ 6 €

Blonde with light notes of corn

White 5,5% ◇ 6,5 €

Craft white brewed with orange peel

Amber 5% ◇ 6,5 €

Craft amber with notes of caramel

IPA 7% ◇ 6,5 €

Craft Ipa with citrus and pine flavours



Alcohols 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 agave
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



¡Salud!