



Since January 8th 2018, Stephanie and Cuauhtli make your dream come true in this Mexican restaurant. It is now their time to get away to new horizons before coming back this summer full of energy. Meanwhile, they let you in beautiful hands, the ones of Marie-Estelle, a client, that became a friend, head waitress and now restaurant manager. She will know how to take care of you with her professionalism, her little attentions, her touches of humor and, of course, her knowledge of the Mexican culture.

Take a real trip to Mexico in an eye-catching setting, designed like an art gallery. This place is meant to be convivial and rich in exchanges around good dishes concocted by two Mexican chefs from Guadalajara and drinks each more original than the next. What's more, the smiling, welcoming staff are on hand to tell you all about the dishes and much more, in a cheerful, relaxed atmosphere. And don't forget to take a look at the boutique to bring home a little piece of Mexico!

*Have a nice time at home!*





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

## Starters

### Avocado Sauté ♦ 9€

Pan-fried avocado with an amazing taste, onions and green salad

### Los Tres Amigos ♦ 9€

3 Quesadillas served with pico de gallo and avocado

## Starters to share (2 people)

### La Playa ♦ 10€

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, lime, coriander and a secret ingredient to find (it's a fruit)

## Kids menu

♦ 14€ ♦

### 1 Drink

Pineapple and passion fruit juice

### 1 Meal

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

### 1 Dessert

Giant chocolate chip cookie with Smarties

## Vocabulary

**Barbacoa:** an ancient dish of beef slow cooked for hours

**Chicken pibil:** pre-Hispanic chicken dish cooked with  
Achiote (flowers based mexican spice)

**Chipotle:** medium strength smoked Mexican chilli

**Frijoles:** Mexican-style cooked black beans  
(pronounced "frirolesse")

**Jalapeño:** medium-strength green Mexican chilli pepper

**Mexican rice:** rice with peas and corn

**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

**Quesadilla:** tortilla filled with melted cheese  
Queso = cheese in Spanish

**Taco:** tortilla with a garniture, usually eaten with fingers

**Tortilla:** white corn flour flat bread

**Totopos:** corn tortilla, fried and cut into triangles



# Main dishes



in pictures

## Le Big Smile (vegetarian) ♦ 15 €

One large wheat tortilla filled with melted cheese and our mexican blend of mushrooms, frijoles and nopales served with pico de gallo, avocado and homemade tomato sauce

## Los tacos ♦ 16 €

3 corn tortillas topped : one with chicken pibil, pineapple and red onions ; one with barbacoa, nopales and radish ; one with homemade chorizo, pico de gallo and corn ; Avocado sauce, fresh coriander, cream, homemade tomato sauce and lime

## El Burrito ♦ 17 €

1 large wheat tortilla filled with chicken pibil, frijoles, mexican rice, homemade melted cheese and red onions marinated in vinegar and agave syrup ; served with pico de gallo and green salad with mango and red fruits vinaigrettes

**Vegetarian Burrito** with mushrooms instead of chicken ♦ 17 €

**Vegan Burrito** with mushrooms and avocado, without cheese ♦ 17 €

## Le Ceviche ♦ 18 €

Fresh fish (sea bream) marinated for hours in lime and pico de gallo ; served cold in a molcajete with totopos, mexican rice and chipotle cream

## 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

## El Asado borracho ♦ 24 €

Delicious free-range farmed Argentinian beef flame-grilled in Tequila ; served with mexican rice, grilled nopal leaf, pico de gallo and homemade sauce

## ♦ Extra ♦

Ricen frijoles or jalapeños ♦ 2 € / One quesadilla ♦ 3 € / A scoop of guacamole ♦ 3,50 €

## Suggestion

## Events





# Homemade desserts



## Chocolate Mousse ♦ 7 €

Made with traditional mexican chocolate topped with caramelized almonds

## ¡ Ay María ! ♦ 7 €

Layered María biscuits and homemade squeezed lime mousse

## Mango Mousse ♦ 7 €

Delicious, fresh and fruity mousse with mango coulis and pomegranate seeds

# Hot drinks

## Coffee • Caféophil ♦ 7 €

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

## Organic teas ♦ 7 €

White | Green | Herbal tea

# Alcohols 4cl

100% mexicans

## Corn Liquor 30% ♦ 7 €

Perfectly balanced grilled corn flavour with notes of vanilla and caramel

## Jalapeños Liquor 30% ♦ 7 €

Jalapeños chilli macerated in sugar cane alcohol provide a fresh flavor, very lightly spicy

## Chipotle Liquor 30% ♦ 7 €

Chipotle chilli macerated in sugar cane alcohol provide a smoky flavor, lightly spicy

## Tequila Reposado 38% ♦ 7,5 €

Blue agave cooked in the open air. Aromas 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!

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

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