

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 fruty secret ingredient to find

Main



Los Tacos ♦ 13 €

3 corn tortillas filled : **I with chicken poblano**, yellow corn and queso fresco,
I with beef birria, onions and radish, **I with pork cortadillo**, pico de gallo and white frijoles
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

Filling of your choice : **Poblano** Chicken with poblano pepper, onions, and green bell peppers

Birria Braised beef slow-cooked in a mild spiced sauce, **Cortadillo** Pork stewed with vegetables



Veggie Huitlacoques and mushrooms / **Vegan** + 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. Homemade tomato sauce.



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

Plat enfant ♦ 10 €

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

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

Cortadillo de porc : sliced pork stewed in a mildly spiced sauce with vegetables

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

Poulet Poblano : chicken stewed in a creamy sauce with poblano chili (mild), peppers, mild spices and cream

Quesadilla : tortilla filled with melted cheese

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

Mexican rice : rice with peas 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