### Starters

- GUACAMOLE: Creamy avocado blended with onion, cilantro, and lime, served with corn tortilla chips. 8€
- NACHOS: Tortilla chips topped with melted cheese, beans, guacamole, pico de gallo, sour cream, and jalapeños. 14€ (small 10€)
  - •TEQUEÑOS: cheese sticks served with tomato jam €2/unit.
    - YUCAS BRAVAS: Fried yuca served with sauces. 8€
- •PAPIFRITAS: French fries topped with chipotle sauce, bacon, melted cheese, and pico de gallo. 8€
- CHICKEN STRIPS: Breaded chicken breast accompanied by honey and mustard sauce. 10€
- BREADED SHRIMP: Accompanied by habanero, mustard, and honey sauce. 15€
- PATACONES: Fried plantain medallions served with your choice of DEVIL'S TUNA (accompanied by guacamole) or BETABEL \$\\$\\$\\$(\served \text{ with guacamole and grated egg}). 9€
- •CRISPY TACOS: Stuffed with chicken, cheese, and pico de gallo. 7€
- CRISPY SHRIMP: Filled with shrimp and cheese, accompanied by guacamole, sour cream, and pico de gallo. 8€

# **Ouesadillas**

- HAM: melted cheese and ham on whole wheat tortillas (perfect for children). 9€
- GRINGA DF: al pastor beef, melted cheese, and pineapple. 9€
- CORN: Select from squash blossoms, mushrooms, or button mushrooms. 9€ (two pieces)
- QUESABIRRIA: Shredded beef accompanied by beef broth and melted cheese. 5€ & @ ( (also available with a gluten-free corn tortilla). 4.50€

### Burritos

- ALAMBRE: Strips of beef and chicken sautéed with bacon, vegetables, and cheese. 10.50€
  - •SHRIMP: Sautéed prawns accompanied by vegetables, mushrooms, and cheese. 12€

• CARNITAS: ribs, ham, roasted and shredded pork shoulder.



• PASTOR: ground pork simmered in a dried chili sauce with pineapple.



• SUADERO: marinated and finely chopped beef, topped with melted cheese.

- TINGA POBLANA: a chicken breast stew prepared in chipotle chili sauce, served with pico de gallo.
- COCHINITA PIBIL: slow-cooked and shredded pork in achiote sauce.

3.50€ unit

### Gourmet tacos

• CHIPOTLE SHRIMP: Shrimp in chipotle chili sauce accompanied by pico de gallo.



 SAUTEED SHRIMP: shrimp accompanied by guacamole and pico de gallo.



• BREADED PRAWNS: accompanied by guacamole and pico de gallo.



• CORVINA: sautéed corvina served with guacamole, pico de gallo, and fried plantains.



LENGUA: Braised tongue accompanied by beans and sour cream.



• CHIVO: lamb stew in a chili and lime broth

4.50€ unit

VEGETABLE: Sautéed vegetables, cheese, and pico de gallo. €3.50



 VEGAN AL PASTOR: Mushrooms accompanied by chili and 

Red Salsa, Green Salsa, Chipotle, Habanero, Valentina, 🥒 Valentina Seafood, 🌙 Carolina Reapers 👀

# Allergens









Fish

Minced cilantro sulfitos Diced onion Dairy items Spicy

# Ceviches and seafood

- SHRIMP CEVICHE: Marinated shrimp accompanied by onion. tomato, cilantro, avocado, and chifles. 14€
- TUNA CEVICHE: Tuna marinated in lime and salt, accompanied by onion, tomato, avocado, cilantro, and chifles. 14€



- CORVINA CEVICHE: prepared with lime and salt, accompanied by onion, tomato, avocado, cilantro, and chifles. 15€
- 🧶 🔯 🚷 🔘 • OYSTER CEVICHE: Prepared with lime and salt, accompanied by avocado, pico de gallo, and cocktail sauce. 4.50€ unit.

  - MAREMOTO: An assortment of all ceviches. €20
- AGUACHILE: Prawns prepared with salt and lime, served with onion, avocado, and cucumber, 14€



• ENCHILADAS: Filled with chicken and cheese in a corn tortilla, drizzled with your choice of sauce (green, chipotle, or enfrijolada).

13€

- PATACON COMBINED: plantain medallions, lettuce, pico de gallo, and avocado, accompanied by your choice of - PORK -
  - SHRIMP MEAT AND CHEESE 13 € -🔑 🚷 🔕 🚹 🔘 😃 👚
- VEGAN ENCHILADAS: Filled with sautéed vegetables, coated in sauce (green or red) and beans, 13€

## Salads

- BEET SALAD: Cooked beetroot, carrot, and onion combined with mayonnaise and a hard-boiled egg. 9€
  - CASSAVA SALAD: cassava, avocado, egg, red onion, tomato, cilantro, and a hint of Tajín and lime. 9€
  - VEGAN CEVICHE: Marinated mango with onion, cilantro, avocado, and tomato, served with chifles. 14€

## Desserts

- SWEET CHIMICHANGA: A wheat tortilla filled with apple and cream cheese, drizzled with chocolate and dulce de leche. 6€
- SWEET NACHOS: Cinnamon-infused tortilla chips accompanied by ice cream, dulce de leche, Nutella, and cookies and cream. 6€
  - CREPES: (Dulce de leche or Nutella) served with cream. chocolate, and ice cream, 6€

