

STARTERS

ILHA BELLA — 12 €

Cod salad marinated in orange and lime, with arugula, red onion, rice vinegar, and avocado 🌱🐟

LA PIEL QUE HABITAS — 12 €

Sautéed broad beans, burrata, walnuts, sundried tomatoes and truffle oil 🍄🌱🍷

MO SALAO — 9 €

Hummus with carrot and green apple 🌱🍏

NACHOS — 11 €

Yellow and blue corn, bean sauce, mozzarella and guacamole

VEGGIES vegan cheese 13 €

PUERCOS pulled pork 14,5 € 🍖🌱

DOGFISH IN ADOBO — 12 €

Fried with chickpea flour and accompanied with wasabi mayo 🐟🌱🍷

PATATAS PAJARITAS — 9 €

Sweet potatoes, potatoes, yams and purple potatoes accompanied by our slightly spicy mayo 🍌🌱🍷

ASADO TACOS — 12 €

3 beef rib tacos cooked at low temperature in a red tomato sauce with mild chilies. They come with jalapeño jam and pickled onions.

ITINERANTE PRICE ACCORDING TO MARKET

We vary depending on the season and our desire. Just ask.

DESSERTS

TIRAMISU — 4,5 €



CARROT CAKE — 4,5 €



SANDWICHES

They all come with sweet potato fries.

THE VEGAN — 10 €

Walnut and raisin bread, romesco sauce, grilled zucchini and tomato, and rosemary-confit leek 🍷

SAIFUL&SOHEL — 10 €

Red fruit bread, parsley, baked spiced eggplant, vegan cheese 🌱

MIGA NORTE — 10,5 €

Red fruit bread, scamorza cheese on a bed of ratatouille over mushrooms, corn, and basil 🍷

AVE MOJADA — 11,5 €

Walnut and raisin bread, grilled free-range chicken marinated in lemon, ginger, and garlic. With avocado and plum sauce 🍷🌱

PULLED PORK — 12 €

Multigrain bread filled with our 12-hour-cooked pulled pork. Served with mozzarella and BBQ sauce 🌱🍷

GREAT SULLIVAN — 12 €

Multigrain bread, 200g beef skirt steak burger, chimichurri, tomato and arugula 🍷

CHINESE BURGUER — 12 €

A millenary hamburger whose ingredients we don't know (or maybe we do) 🍌🌱🍷

DON CACHO CAVALLO — 12,5 €

Red fruit bread, 2 Smash burgers of 100g each, caccio cavallo (cheese) and grilled onions 🍷🍌

MC MANOWAR — 17,5 €

Multigrain bread, 2 burgers of 200g each, bow tie sauce, pickles, melted mozzarella, arugula and tomato 🍌🌱🍷

IRAKERE — 11,5 €

Multigrain bread, breaded cod loin, pickles and tartar sauce 🐟🌱🍷

JUAN PAVO II — 11,5 €

Walnut and raisin bread, shredded turkey leg cooked in a pot with oranges and spices. Served with yogurt and cilantro sauce 🌱🍷🍌

EXTRAS Gluten-free bread 1.5 // Cheese 1 // Sauces 1 // Chimi 0.5 // Avocado 2 // Jalapeños and pickles 1

COCKTAILS

CLASSICS

MOJITOS

Classic.....	8
Passion Fruit or Strawberry.....	9
Green Tea and Sake.....	9

CAIPIRINHAS

Classic.....	9
Passion Fruit or Strawberry.....	10

CAIPIROSKAS

Classical.....	8
Passion Fruit or Strawberry.....	9

MARGARITAS

Classical.....	9
Jamaica.....	10
Mezcalita.....	11

CYNAR JULEP9

BLOODY MARY8,5

MULES

JAPANESE

Sake, lima exprimida, ginger beer....9

ASNITO

Mezcal La Planta, squeezed lime, spicy tincture, ginger beer.....10

MOSCOW

Vodka, squeezed lime, ginger beer.....9

DARK & STORMY

Spiced rum, squeezed lime, ginger beer.....9

BURRITO

Tequila, squeezed lime, almond syrup and ginger beer.....9

OUR THING

SABLOSITO ——— 9€

Sake, Cointreau, orange juice and almond syrup

PINCHE PANCHO ——— 11€

Mezcal La Planta and Verdita, our official drink to pair with mezcal: pineapple juice, mint, cilantro, jalapeño and a touch of lime

SILVERADO ——— 11€

Mezcal La Planta, freshly squeezed lime juice, fresh basil leaves and agave syrup

COMISION DE FIESTAS DEL
DISTRITO CENTRO ——— 11€

Mezcal La Planta, grapefruit juice, squeezed lemon, soda, a touch of chili salt

PIRINGUNGIN ——— 9€

Dry Gin, grapefruit juice, squeezed lemon and soda

APOSTLE OF ATOXAC - 12€

Mezcal La Planta, orange juice, mango, a touch of radish, and a few drops of spice. Delicious.

Kisses: ask our waiters



PAJARITOS
MOJADOS

DRINKS

APPETIZERS

Portotonic.....	6
Aperol/Campari Spritz.....	6,7
Campari with orange.....	7
Averna & ginger beer.....	7
Cynar & Grapefruit.....	7
Fernet.....	8
Lillet with tonic.....	6,5
Ricard Pastis.....	5,50
Negroni.....	9
Levantamueertos #2	
<i>Lillet, Bombay Gin, Cointreau, lemon.....</i>	<i>10</i>
<i>Tap vermouth, Madrid.....</i>	<i>3</i>
<i>Vermouth Argentó</i>	
<i>draft vermouth, lemon, soda.....</i>	<i>3.5</i>

BEERS

TAP

E. Levante caña.....	2
E. Levante doble....	3.4

CRAFT

Veer IPA 33c.....	4.5
Bailandera Wheat....	4.5
Veer Tap caña.....	3
Veer Double Tap.....	4.5

MICHELADAS

Alhambra, Corona....	6
N. Modelo, Daura....	6,5

BOTTLE 33CL

Estrella Levante.....	3
Keler.....	3.2
Alhambra.....	3.7
Daura.....	3.3
Corona.....	3.5
Negra Modelo.....	4
Mahou.....	3.3
O.O E. Levante.....	3
O.O Toast.....	3.2

AGAVE

MEZCALS

Ojo de Tigre (Espadín, Tobalá).....	8
Montelobos (100% Espadín).....	10
Picaflor Wild (Espadín, Madrecoishe....	12
Durango Landslides (Cenizo).....	10
San Luis Landslides (Salmiana).....	12

MEZCAL LA PLANTA

Espadín (Oaxaca).....	8
Cupreata (Guerrero).....	11.5
Pechuga-Cupreata.....	13.5
Cupreata-Salmiana.....	14.5
Tobalá.....	16
Sacatoro.....	14.5
Tobasiche.....	16

TEQUILAS/RAICILLA

Olmea Reposado.....	3.5
Espolón Blanco.....	6.5
Derechito Blanco.....	8
Goya Blanco.....	7.5
1800 Añejo.....	12
Herradura Blanco/Reposado.....	8.5 // 9.5
Raicilla La Venenosa Tabernas.....	11

WINES

REDS

Alcorta Rioja Crianza.....	4 // 20
Cantaburros (<i>Tempranillo, Ribera</i>).....	3.5 // 17.5
Organic El Vigía de Atalaya (<i>Garnacha tintorera, Almansa</i>).....	4 // 22
Solar de la Victoria Roble (<i>Juan García, Arribes del Duero</i>).....	4 // 22

WHITES

Alcorta (Verdejo, Rueda).....	3.2 // 16
Cosechero (Albariño, Ourense)	3.2 // 16
Primavera Blanc (Chardonnay-Moscatel).....	3.5 // 17.5
Pazo dos Godellans (Godello, Ourense).....	3.5 // 17
Codorníu Benjamín 20cl (Cava).....	5

OTHER STUFF

Tinto de Verano / Kalimotxo.....	3.5
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SOFT DRINKS

Jamaica.....	4
Pomeda.....	4
Lemonade.....	4