

ZERO 20

MEXICAN FOOD COCKTAILS AND DREAMS

TO SHARE

NACHOS WITH CHEESE  7,9€
Homemade corn tortilla chips with melted cheese.

CLASSIC NACHOS OR WITH MEAT (+ €2)  11,9€
Homemade corn tortilla chips, guacamole, pico de gallo, beans, cheese, sour cream, jalapeños.

PATATAS BRAVAS  6,9€
Our potatoes with homemade brava sauce and aioli.

CEVICHE TOSTADA   8,9€
Crispy corn base, fish, pico de gallo, mango, avocado (2 UNITS)

FRIED FISH TACOS  7,9€
Crispy taco, seasoned sautéed fish, cabbage, avocado (2 UNITS)

CRUNCHY TUNA   9,9€
Crispy corn base, guacamole, fresh tuna marinated with Maggi sauce, sesame oil, and chives (2 units)

CHICKEN FINGERS   8,9€
Juicy panko-breaded chicken fingers with homemade sweet and sour sauce and mayo chipotle.

OLIVES 3€
Small bowls of olives.



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OUR TAQUERIA (2 UNITS)

VEGETARIAN, VEGAN, FISH

CAULIFLOWER  **7.9€**
Tempura cauliflower with
sour cream, pico de gallo and
guacamole.

VEGGIE **7.9€**
Mix of red and green peppers,
onion, zucchini, carrot, mango and
sesame.

VEGETAL  **7.9€**
Melted cheese, beans, lettuce, pico
de gallo, guacamole.

NOPALES  **7.9€**
Melted cheese, cactus (nopales),
pico de gallo, guacamole.

MUSHROOMS AL PASTOR **7.9€**
Marinated mushrooms with achiote
grilled, onion, cilantro, pineapple.

BAJA CALIFORNIA    **7.9€**
fish,Guacamole, cabbage, carrot,
homemade sauce and sour cream.

CHICKEN, PORK, BEEF

CAMPECHANO **7.9€**
Chorizo and beef with onion, cilantro and
guacamole.

TONGUE **8.9€**
Slow-cooked beef tongue, onion, cilantro
and guacamole.

SUADERO **8.9€**
Slow-confit beef in pork lard, onion, and
fresh coriander.

PASTOR **7.9€**
Pork marinated with achiote sauce, grilled,
onion, cilantro and onion.

CARNITAS **7.9€**
Pork confit for 8 hours, onion, cilantro,
tomato, guacamole.

COCHINITA PIBIL **8.9€**
Pork marinated with achiote sauce, beans
and pickled onion.

CHICHARRÓN **7.9€**
Crispy pork belly pieces, chipotle mayo,
avocado, onion, cilantro.

BREADED CHICKEN  **7.9€**
Crispy chicken, shoestring potatoes,
chipotle mayo, avocado.

ARRACHERA WITH CHEESE  **8.9€**
Grilled beef skirt steak, mozzarella,
guacamole, onion, cilantro

Los 14 alérgenos que deben ser informados por obligación



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MAIN

CHICKEN MACHETE QUESADILLA (veggie option)  **14,9€**
Thick corn base, melted cheese, pico de gallo, lettuce, sour cream and chicken.

HUARACHE (steak / pork / chicken / veggie option)  **16,5€**
Thick corn base with beans, melted cheese, onion, cilantro, guacamole, sour cream.

CHICKEN FAJITAS WITH CHEESE (ALAMBRE)  **17,9€**
Chicken strips, cheese, red and green peppers, onion, zucchini with 4 homemade corn tortillas (VEGGIE OPTION)

CHICKEN ENCHILADAS IN RED SAUCE (veggie option)  **16,5€**
Four tortillas covered in spicy sauce with chicken, cheese, cilantro, onion, sour cream.

CEVICHE   **17,9€**
Fish of the day, cilantro, onion, tomato, avocado, mango, homemade corn chips and sesame.

AGUACHILE (VERY SPICY)   **18,9€**
Cooked shrimp marinated in lime and green chili, cucumber, red onion, cilantro and avocado.

COCHINITA PIBIL **17,9€**
oven-baked pork casserole marinated with achiote Sauce AND spices with frijoles and red onion plus 5 homemade corn tortillas





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DRINKS

- Water 70cl 3€
- Sparkling water 3 €
- Natural fruit water (mango, strawberry or pineapple) 3,90 €
- Coke 3 €
- Coke zero 3 €
- Lemon Fanta 3 €
- Orange Fanta 3 €
- Nestea 3 €
- Aquarius 3 €

- Corona / Negra Modelo /Modelo especial / Pacifico 3.50€
- Ambar Chelada / Ambar Michelada 5,90 €
- Mexican beer Michelada / Chelada 6,90 €
- Ambar Gomichela 6,90 €
- Mexican beer Gomichela 7,90 €

- Draft beer / Shandy 3 €
- ESTRELLA GALICIA Jar 5,5 €
- IPA 4 €
- free alcohol 3 €
- Glass of Sangría 6,9 €
- White wineglass 3,5 €
- Red wineglass 3,5 €

Dessert of the week 5,20 €

