

MEXICAN FOOD · COCKTAILS AND DREAMS

COCKTAILS

RON

Mojito	8,9€
ron, limón, menta, azúcar, soda	
Mojito de fruta	9,9€
ron, limón, menta, azúcar, fruta	
Caipirinha	8,9€
cachaça, limón, azúcar	
Piña colada	10,9€
ron blanco, malibú, zumo de piña, leche, azúcar	
Cocobana	9,9€
ron blanco, malibú, zumo de piña, azúcar	
Daiquiri	8,9€
ron blanco, zumo de limón, azúcar	
Daiquiri de fruta	9,9€
ron blanco, zumo de limón, fruta, azúcar	
Cubalibre	8€
ron porthos, cocacola, rodaja de limón	
Zombie	10,9€
ron blanco, ron negro, brandy, absenta, zumo de limón, granadina, azúcar	

GINEBRA

Gin fizz	8,9€
ginebra, zumo de limón, soda	
Gin-tonic	8€
ginebra, tónica, rodaja de limón	
Tom Collins	9,9€
ginebra, zumo de limón, azúcar, soda	

TEQUILA

Mezcalita	10,9€
Mezcal,cointreau, azúcar, zumo de limón	
Margarita	8,9€
tequila, cointreau, azúcar, zumo de limón	
Margarita de fruta	9,9€
tequila, cointreau, zumo de limón, azúcar, fruta	
Margarita reina	10,9€
tequila, cointreau, zumo de limón, azúcar, cerveza	
Tequila Sunrise	9,9€
tequila, zumo de naranja, zumo de limón, granadina	
Long Island Ice Tea	9,9€
tequila, vodka, ron blanco, cointreau, zumo de limón, coca cola, azúcar	

VODKA	
Sex on the beach	9,9€
vodka, licor de melocotón, granadina, zumo de naranja, azúcar	
Caipiroska	8,9€
vodka, limón, azúcar	
Swimming pool	9,9€
vodka,blue caraçao, malibú, zumo de piña, leche, azúcar	

WHISKY

Whisky con soda	8,9€
whisky, zumo de limón, soda	
Old fashioned	9,9€
whisky, angostura, zumo de limón, soda, azúcar	
Whisky sour	9,9€
whisky, zumo de limón, azúcar, angostura	



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.



ZERO20

MEXICAN FOOD, COCKTAILS AND DREAMS

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



ZERO 20
MEXICAN FOOD COCKTAILS AND DREAMS

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)**   17,9€
Cooked shrimp marinated in lime and green chili, cucumber, red onion, cilantro and avocado.
- POZOLE (VEGGIE OPTION)** 18,9€
Traditional broth with cacahuazintle corn, lettuce, radish, oregano, onion, cilantro, and lime to taste, served with 2 corn tostadas.
- COCHINITA PIBIL** 17,9€
oven-baked pork casserole marinated with achiote Sauce AND spices with frijoles and red onion plus 5 homemade corn tortillas



ZERO20

MEXICAN FOOD · COCKTAILS AND DREAMS

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 €

Los 14 alérgenos que deben ser informados por obligación

