

## ✿ MARGARITAS ✿

**Classic Margarita** 11 €

Tequila, triple sec, agave and lime.

**FLAVORS:** Lime, Passion fruit or Strawberry.

**Frozen Margarita (Slushy)** 9,5 €

**FLAVORS:** Passion fruit or lime.

**Margarita Jalapeño** 11 €

Tequila, lime, Triple sec, agave and jalapeño.

**Margarita Mango Spicy** 13 €

Tequila, red chili, lime, triple sec and mango.



## ✿ MEZCALITAS ✿

**Mezcalita** 12 €

Mezcal, lime, orange, triple sec and artisanal agave.

**Mezcal sour** 12€

Mezcal, egg white, lime, Angostura and artisanal agave.

**Mezcal mango** 11,5 €

Mezcal, lime, pineapple and mango.

**Amores de Oaxaca** 13 €

Amores mezcal in fresh basil, lime and artisanal agave.

**1 L. Pitcher of Margarita Frozen** FLAVORS: Passion fruit or lime. **30 €**

*Enjoy all your Margaritas with Patron Tequila for only 2€ more.*

## MICHEs

500 mL. - 1L.

**Michelada** 6,5 € - 13 €

Beer, clamato, sauces, salt and lemon.

**Cubana** 6 € - 12 €

Beer, sauces, salt and lemon.

**Chelada** 5,5 € - 11 €

Beer, salt and lemon.

**Gomichela** 15 €



## TEQUILAS

**Strawberry Tequila** 3 €

**Jose Cuervo** 4 €

**Sor María** 5 €

**Tradicional** 5 €

**1800 reposado** 8 €

**Herradura** 8 €

**Patron** 9 €

**3 Tequilas Tasting** 20 €

## TACOCTELERÍA

\* MIXOLOGÍA MEXA \*



## MEZCALES

**Bruxo** 6 €

**Ojo de tigre** 6 €

**Derrumbres** 7 €

**Union** 7 €

**Amores** 7 €

**400 conejos** 7 €

**Alacran** 7 €

**DOHA** 10 €

**3 Mezcales Tasting** 20 €

## MEXICAN COCKTAILS

**Paloma** 11 €

Tequila, lime, grapefruit & grapefruit soda.

**Mexican mule** 10 €

Tequila, lime, angostura and ginger beer.

**Mojito** 9,5 €

**FLAVORS:** Classic, Mango o Strawberry. Bacardi, lime, mint, artisanal agave and soda.

**Caipirinha** 10 €

Cachaça, lime and artisanal agave.

**Tropical climax** 13€

Vodka, lime, passion fruit, grapefruit, Malibu, white chocolate & mixed juices.

**Piña colada chingona** 9,5 €

Bacardi carte blanche, Malibu, lime, coconut and pineapple.

**Tulum Sunset** 12 €

Santa Teresa Rum, Jamaica, lime, orange angostura, banana and mango.

**Pisco Sour** 11 €

Pisco, lemon, sugar, egg white and angostura.

## NON-ALCOHOLIC COCKTAILS

Classic Mojito & Piña Colada

7 €





# TO SHARE



## Guacamole 10 €

Tortilla chips, avocado, tomato and onion.

**\* Add pork rinds for only 1€**

## Nachos 13 €

Tortilla chips, yellow cheese, pico de gallo, sour sauce, chili con carne and jalapeños.

## Nachos with guacamole 17 €

Tortilla chips, guacamole, chili with meat, yellow cheese, sour sauce and jalapeños.

**\* Add to your nachos  
any meat from our tacos for 5€**

## Vegetarian Nachos 17 €

Tortilla chips, guacamole, soy beans, cheese yellow, sour sauce and jalapeños.



## Tamales (2 pcs.) 8 €

Corn dough wrapped in banana leaf with your choice of filling:

Chicken in green sauce, Chicken in mole, Pork in red sauce or cheese with peppers.

## Tatemada corn cob (2 pcs.) 8 €

with cream, mayonnaise, cheese and chili.

## Croquettes cochinita Pibil 11 €

7 homemade stuffed croquettes.

## Choriqueso 9 €

Melted cheese with chorizo accompanied of wheat tortilla.



# TACOS



2 made  
Tacos

1 Casserole  
+ 6 Tortillas

### Chicken Tinga

Chicken with onion in tomato sauce.

5 €

14 €

### Cochinita pibil

Pork in achiote marinade.

5 €

14 €

### Pastor

Flambéed pork with pineapple.

6 €

17 €

### Mexa Beef

Beef with onions and Red Sauce.

5,5 €

16 €

### Carnitas

Pork in its juice.

5,5 €

16 €

### Carrot Tinga

Carrot in tomato sauce with chipotle.

4,5 €

14 €

### Beans with cheese

Beans, sweet corn, cheese and pico de gallo.

4,5 €

14 €

### Lamb Barbacoa

Hidalgo-style lamb meat accompanied by consommé.

20 €



2 made Tacos



Casserole with 6 tortillas



## TASTE ALL OUR TACOS!



5 meat tacos

13 €

Taquiza (3 people) \* Barbacoa non-included

49 €

10 meat tacos (2 of each)

23 €

3 casseroles to choose + 18 tortillas + rice, guacamole & beans.

# QUESADILLAS

2 pcs. 12 €



Wheat tortilla, cheese & meat of your choice.

\*Only cheese also available.

# BURRITOS

1 pc. 13 €



Wheat tortilla, rice, beans, pico de gallo, cheese and meat to choose from.

**Meat types: Chicken Tinga, Mexa Beef, Pastor, Carnitas & Cochinita Pibil.**







# MEXICAN

Flavors



## Flautas (5 uds.)

Stuffed fried corn tortilla rolls prepared with lettuce, sour cream, cheese and guacamole: 2 chicken, 2 potato and 1 beans.

12 €

## Enchiladas Suizas

Corn tortillas stuffed with chicken, bathed in green sauce, gratin with cheese, sour cream, onion and cilantro.

15 €

## Vegetarian Enchiladas

Corn tortillas stuffed with vegan beans, dipped in green sauce, gratin with cheese, sour cream, onion and cilantro.

15€

## Red Chilaquiles

Fried corn chips, red sauce, chicken, cheese, sour cream, cilantro and onion.

15 €

## Vegetarian Chilaquiles

Fried corn chips, red sauce, beans, cheese, sour cream, cilantro and onion.

15 €

## Daddy's Alambre

200g. beef with peppers, onion and lots of melted cheese accompanied with 6 tortillas.

17 €



## DRINKS

Mineral water 2,5 €

Mineral water 1L. 4,5 €

Sparkling water 3,5 €

Jamaica water 5 €

Tamarind water 5 €

Lemonade 5 €

Soft Drinks 3,5 €

Cocacola/zero, Fanta, Aquarius, Nestea & Sprite.

Tap beer 3,5 €

Pint beer 5 €

Beer 0.0 4 €

Gluten Free Beer 4 €

Mexican beer 4 €

Corona, Modelo (black/special), XX, Sol, Pacífico & Katrina.

Bucket 6 mexican beers 20 €

Felina (Gluten free) 6,5 €

Natural soft drink with alcohol, 5% alc.

Tinto de verano 6€

Red wine 4 € 15 €

Rioja / Rivera. Glass Bottle

White wine 4 € 15 €

Rueda / Albariño. Glass Bottle

## MIXED DRINKS

Gin, Vodka, Whisky, Ron or Tequila.

8,5 €



Premium Drinks

+2 €



## DESSERTS & CAFETERIA

Chocoflan 4,5 €

Avocado pie 4,5 €

Corn bread 4,5 €

Tequila flan 4,5 €

Coffee & tea 2,5 €

