

# MEXICAN CUISINE

In this house we have the commitment to spread our cultural traditions of Mexico, a unique country, and our flag food makes a special experience for those who like its intense and varied flavor, its spiciness, of our strong drinks and peculiar desserts. That is why Mexican cuisine is recognized as intangible cultural heritage by UNESCO.



STARTERS



TO SHARE



TACOS, GRINGAS AND QUESADILLAS



MAIN COURSES



VEGGIE AND VEGAN



DESSERTS



LUNCH MENUS





## COUVERT

3.80€

Corn chips accompanied with our house sauce.

## DEVIL SHRIMPS

17.90€

Shrimp sautéed with butter and garlic, accompanied by our devil sauce and lemon.

## STUFFED JALAPEÑOS

5.80€

Breaded jalapeño peppers, stuffed with cheddar cheese, served with sour cream.

## SHRIMP CEVICHE

16.20€

Directly from our Mexican shores, comes this dish based on pico de gallo, spices, and lemon juice. Excellent option to enjoy in front of the beach and in times of intense heat.

## NACHOS

- Simple (with cheddar cheese sauce) 6.50€
- Specials (with cheddar cheese sauce and beans) 6.70€
- Chili (chili with meat and cheddar cheese sauce) 7.30€

## GUACAMOLE

5.70€

Avocado puree mixed with pico de gallo, lemon juice and freshly ground pepper.

## CHORIZO AND BEAN CHIMICHANGAS 7.00€ (Spicy sauce is recommended but optional)

Very popular snack in northern Mexico and part of the United States. Stuffed and fried wheat flour tortillas are perfect to start a wonderful, very Mexican experience.







For 2 People

(Spicy sauce is recommended but optional.)

## QUESAPIZZA 🌾🌶️🍷

25.40€

30cm wheat flour tortillas stuffed with our pastor pork, with cheese and pineapple. Accompanied by our mexican sauces.

## PASTOR NACHOS 🌶️🍷

18.00€

Corn tortilla chips bathed in melted cheese and beans, topped with our pastor pork, jalapeño peppers, onion and coriander, and guacamole. Served with our mexican sauces.

## COCHINITA NACHOS 🌶️🍷

17.00€

Corn tortilla chips bathed in melted cheese and beans, covered with our pork al pibil, pickled onion and guacamole. Served with our mexican sauces.

## NACHOS NORTEÑOS 🌶️🍷🌱

16.00€

Excellent vegetarian option to share with friends, family or partner. With 100% Mexican and fresh ingredients such as nopales, mushrooms, jalapeños and our very mexican sauces.





## BREADED TURKEY TACOS

14.50€

Wheat flour tortillas stuffed with beans and breaded turkey strips with onion, coriander with oregano mayonnaise.

## COCHINITA TACOS

13.10€

Wheat tortillas stuffed with the ancestral cochinita al pibil. Original recipe of the Mayas, from the state of Yucatan, Mexico. It is pork marinated with achiote, spices, lemon and orange juice, accompanied with pickled onion, rice and beans. An emblem of national gastronomy.

## PASTOR TACOS

13.20€

(Spicy sauce is recommended but optional.)

Corn tortilla stuffed with our pastor pork, with onion, coriander and pineapple, our mexican sauces and lemon. Accompanied with rice and guacamole.

## BREADED SHRIMP TACOS

15.20€

(Spicy sauce is recommended but optional.)

Corn tortillas, breaded shrimp, chipotle mayonnaise, pickled onion and lemon. Accompanied with beans and guacamole.

## ROASTED BEEF TACOS

13.70€

(Spicy sauce is recommended but optional.)

Corn tortillas stuffed with our roast beef, onion, coriander and lemon. Our mexican sauces. Accompanied with rice and guacamole.



## MEXICAN TACOS 🌿🌶️

12.00€

(Spicy sauce is recommended but optional.)

A very colorful dish, A LA MEXICANA!  
Corn tortillas stuffed with guacamole, pepper and mushroom fajitas, bathed in our mexican sauces, onion and coriander, lots of flavor from Mexico".  
Accompanied with rice and guacamole.

## PASTOR GRINGAS 🌿🌶️🍷

13.70€

(Spicy sauce is recommended but optional.)

Wheat flour tortillas with cheese, stuffed with our pastor pork, onion, coriander, pineapple and lemon, with our mexican sauces.

## ROASTED MEAT GRINGAS 🌿🌶️🍷

14.70€

(Spicy sauce is recommended but optional.)

Wheat flour tortillas with cheese, stuffed with our roast beef, onion, coriander and lemon, with our mexican sauces.

## GRINGA "LA VEGGIE" 🌿🌶️🍷🌱

12.00€

(Spicy sauce is recommended but optional.) (Vegan option without cheese)

Wheat tortillas with cheese stuffed with a mixture of fresh vegetables such as nopales, corn and cauliflower accompanied with our mexican sauces, onion with coriander and lemon.

## COCHINITA QUESADILLA 🌿🌶️🍷

13.70€

(Spicy sauce is recommended but optional.)

Wheat tortilla with cheese stuffed with our cochinita pibil, mexican sauces and pickled onion.

## LOCA QUESADILLA 🌿🌶️🍷

16.00€

Wheat tortilla with cheese stuffed with roast beef, slightly spicy, accompanied by our mexican sauces and sliced jalapeños.







## MOLE POBLANO 🍷🌶️🌿

17.00€

Original dish from the state of Puebla, Mexico. Traditionally served with chicken bathed in mole sauce, accompanied with sautéed vegetables and rice.

## CHILI AND MEAT 🌶️

15.70€

Fusion dish between Mexico and the United States, the famous Tex-Mex. Stewed beef with tomato sauce and crushed chipotle sauce, mixed with beans and served with rice.

## STUFFED POTATO 🌶️🍷🌿

16.00€

(Spicy sauce is recommended but optional.)

Filled with cheese, our roast beef, filleted lettuce, covered with our mexican sauces and served with guacamole.

## CHARRO BEANS 🌶️🍷

15.30€

(Spicy sauce is recommended but optional.)

Cooked in their own broth, prepared with bacon and chorizo. Served with cheese and our pork pastor with our mexican sauces and lemon. Accompanied with corn chips.

## PIBIL CHICKEN

15.30€

Traditional Yucatan dish, tender chicken meat cooked in our emblematic pibil sauce. Accompanied with rice, beans and pickled onion.

## CAPERED CHICKEN

15.30€

Regional dish from the state of Yucatan. It was traditionally served at weddings, birthdays and Holy Week, among the Mayan communities. Tender chicken meat cooked with spices, lemon juice, tomato, onion and roasted peppers, olives and capers. Accompanied with rice and beans.





## CHICKEN FAJITAS

15.30€

Because you asked for it, a classic of the house is back, chicken fajitas with red and green peppers with onions, all roasted together, accompanied with rice and beans, with corn tortillas, so you can make a "taco" with us.

## BURRITO LOCO 🌶️🍷🌿

18.50€

It's back! But improved. Wheat tortilla, stuffed with beans, rice, cheddar cheese and roasted beef, accompanied with jalapeño potatoes, guacamole and our mexican sauces. Would be crazy not to try!

## SIRLOIN WITH CORIANDER 🍷

25.00€

Roasted beef sirloin to taste with our coriander and spice cream, accompanied with flavored potato wedges.

## AUNT STEW (CORIANDER CHICKEN) 🍷

15.30€

"Auntie's stew" refers to family gatherings on weekends at the house of grandmother or uncles, feel at home when you try this dish based on shredded chicken mixed in a coriander sauce and other mexican ingredients, accompanied with rice and grandma's beans.

## BREADED SHRIMPS 🍷🌿🌶️

19.00€

(Spicy sauce is recommended but optional.)

On a bed of filleted lettuce, breaded shrimp bathed in chipotle mayonnaise and pickled onion. Accompanied with guacamole, rice and beans.

## RANCH STEAK 🍷

17.50€

Thin grilled beef fillet, gratin with cheese, accompanied with rice, beans and a fresh nopal salad. Bathed with our very mexican sauce.

## CAESAR SALAD 🍷🌿

Iceberg lettuce and cherry tomato dressed with our homemade caesar dressing and parmesan cheese.



Grilled Chicken 12.00€

Breaded Shrimp 16.00€

## SIDE ORDERS

|                        |       |
|------------------------|-------|
| MEXICAN RICE           | 2.90€ |
| CORN TORTILLA          | 1.90€ |
| GUACAMOLE              | 3.30€ |
| WHEAT TORTILLA         | 1.80€ |
| BEANS                  | 3.20€ |
| CORN CHIPS             | 2.00€ |
| AROMATIC POTATO WEDGES | 4.50€ |

## EXTRAS

|               |       |
|---------------|-------|
| TAKE AWAY BOX | 0.50€ |
|---------------|-------|

# CHILDREN'S MENU

(Main course + Drink + Scoop of ice cream)

12.70€

## BURGUER-KIDS

Grilled beef burger with cheese, accompanied with flavored potato wedges and ketchup.

## QUESA-KIDS

For the little ones in the house, we have chicken and cheese quesadillas with flavored potato wedges and ketchup, their favorite!

## BEBIDAS

- Water 33cl
- Pepsi 30cl
- Ice tea 33cl
- Pepsi Max 30cl



# VEGGIE AND VEGAN



## COUVERT

3.80€

Corn chips accompanied with our house sauce.

## NACHOS

6.50€

Corn chips with cheddar cheese sauce and green sauce.

## STUFFED JALAPEÑOS

5.80€

Breaded jalapeño peppers, stuffed with cheddar cheese, served with sour cream.

## GUACAMOLE

5.70€

Avocado puree mixed with pico de gallo, lemon juice and freshly ground pepper.

## NORTEÑOS NACHOS

16.00€

(Spicy sauce is recommended but optional.)

Excellent vegetarian option to share with friends, family or partner. With 100% Mexican and fresh ingredients such as nopales, mushrooms, jalapeños and our very mexican sauces.

## MEXICAN TACOS

12.00€

(Spicy sauce is recommended but optional.)

A very colorful dish, A LA MEXICANA! Corn tortillas stuffed with guacamole, pepper and mushroom fajitas, bathed in our mexican sauces, onion and coriander, lots of flavor from Mexico".

Accompanied with rice and guacamole.

## GRINGA "LA VEGGIE"

(Vegan option without cheese)

12.00€

(Spicy sauce is recommended but optional.)

Wheat tortillas with cheese stuffed with a mixture of fresh vegetables such as nopales, corn and cauliflower accompanied with our mexican sauces, onion with coriander and lemon.



# DESSERTS

After a rich meal, there is always a little room for dessert.

From a wide variety of milk-based ice creams, fresh and seasonal fruits to those with a sublime flavor that end up giving the finishing touch to a 100% Mexican meal.

## STRAWBERRIES AND CREAM 🍷

6.00€

Heat? This dessert will refresh your soul with a sweet combination of strawberries and our sauce that you will love.

## CHOCOFLAN (IMPOSSIBLE CAKE) 🍷🌿

6.30€

Classic homemade flan flavored with cream cheese, on a spongy chocolate, dipped in a caramel sauce, impossible to miss.

## DRUNK BANANAS 🍷

6.30€

Long live Mexico and its desserts! End a wonderful meal with caramelized macho bananas in tequila accompanied with vanilla ice cream.

## POPOCATEPETL (EL VOLCAN) 🍷🌿

7.00€

Chocolate petit gateau, accompanied by strawberries of the season.

## CHURROS 🍷🌿

5.70€

Traditional fried dough, accompanied by chocolate and sprinkled with sugar and cinnamon.







# COUVERT

- Corn chips accompanied with our house sauce

## STARTERS

- GUACAMOLE 

Avocado puree mixed with pico de gallo, lemon juice and freshly ground pepper.

- CHORIZO AND BEAN CHIMICHANGAS     
(Spicy sauce is recommended but optional.)

Very popular snack in northern Mexico and part of the United States. Stuffed and fried wheat flour tortillas are perfect to start a wonderful, very Mexican experience.

- NACHOS   

Corn chips with cheddar cheese sauce and green sauce.

## MAIN COURSES ( 1/2 PORTION)

- COCHINITA TACOS   
(Accompanied by rice and bean)

Wheat tortillas stuffed with the ancestral cochinita al pibil. Original recipe of the Mayas, from the state of Yucatan, Mexico. It is pork marinated with achiote, spices, lemon and orange juice, accompanied with pickled onion, rice and beans. An emblem of national gastronomy.

- PASTOR GRINGAS     
(Accompanied by rice and guacamole)  
(Spicy sauce is recommended but optional.)

Wheat flour tortillas with cheese, stuffed with our pastor pork, onion, coriander, pineapple and lemon, with our mexican sauces. Accompanied with rice and guacamole.

- PIBIL CHICKEN

(Accompanied by rice and bean)

Traditional Yucatan dish, tender chicken meat cooked in our emblematic pibil sauce.

Accompanied with rice, beans and pickled onion.

- CAPERED CHICKEN

(Accompanied by rice and bean)

Regional dish from the state of Yucatan. It was traditionally served at weddings, birthdays and Holy Week, among the Mayan communities.

Tender chicken meat cooked with spices, lemon juice, tomato, onion and roasted peppers, olives and capers.

Accompanied with rice and beans.

- PASTOR TACOS 🌶️

(Accompanied by rice and guacamole)

(Spicy sauce is recommended but optional.)

Corn tortilla stuffed with our pastor pork, with onion, coriander and pineapple, our mexican sauces and lemon.

Accompanied with rice and guacamole.

- CHILI AND MEAT 🌶️

(Accompanied by rice)

Fusion dish between Mexico and the United States, the famous Tex-Mex. Stewed beef with tomato sauce and crushed chipotle sauce, mixed with beans and served with rice.

- ROASTED BEEF TACOS 🌶️

(Accompanied by rice and guacamole)

(Spicy sauce is recommended but optional.)

Corn tortillas stuffed with our roast beef, onion, coriander and lemon. Our mexican sauces. Accompanied with rice and guacamole.

- AUNT STEW (CORIANDER CHICKEN) 🍷

(Accompanied by rice and bean)

"Auntie's stew" refers to family gatherings on weekends at the house of grandmother or uncles, feel at home when you try this dish based on shredded chicken mixed in a coriander sauce and other mexican ingredients, accompanied with rice and grandma's beans.

- CAESAR SALAD 🍷🌿🍷

Grilled chicken, iceberg lettuce and cherry tomato seasoned with our homemade caesar dressing and parmesan cheese.

- CHARRO BEANS 🌶️🍷

(Spicy sauce is recommended but optional.)

Cooked in their own broth, prepared with bacon and chorizo. Served with cheese and our pork pastor with our mexican sauces and lemon. Accompanied with corn chips.

- RANCH STEAK 🍷

(Accompanied by rice, bean and nopal salad)

Thin grilled beef fillet, gratin with cheese, accompanied with rice, beans and a fresh nopal salad. Bathed with our very mexican sauce.

- MEXICAN TACOS 🌶️🌿

(Accompanied by rice and guacamole)

(Spicy sauce is recommended but optional.)

A very colorful dish, A LA MEXICANA! Corn tortillas stuffed with guacamole, pepper and mushroom fajitas, bathed in our mexican sauces, onion and coriander, lots of flavor from Mexico". Accompanied with rice and guacamole.

- GRINGA "LA VEGGIE" 🌶️🌿🍷🌱 (Vegan option without cheese)

(Accompanied by rice and guacamole)

(Spicy sauce is recommended but optional.)

Wheat tortillas with cheese stuffed with a mixture of fresh vegetables such as nopales, corn and cauliflower accompanied with our mexican sauces, onion with coriander and lemon. Accompanied with rice and guacamole.

## DESSERTS

- STRAWBERRIES AND CREAM 🍷

Heat? This dessert will refresh your soul with a sweet combination of strawberries and our sauce that you will adore.

- CHURROS 🍷🌿🍷

Traditional fried dough, accompanied by chocolate and sprinkled with sugar and cinnamon.

# DRINKS

- Water 33 Cl • Pepsi 30 Cl
- Pepsi Max 30 Cl • Ice Tea 33 Cl
- Frize 25 Cl • Glass of Sangría 20 Cl
- Estrella Damm 25 Cl
- Glass of wine 20 Cl or  
Draft beer Malquerida 20 Cl

# COFFEE

- Coffee, Decaffeinated or Tea



VALID FROM MONDAY TO FRIDAY (EXCEPT HOLIDAYS)



# ALLERGENS

This menu has a large number of products that can cause allergies. In case you are allergic or intolerant to certain ingredients, please inform the service staff.

**ALLERGENS:** sesame seeds, almonds, shellfish, egg, peanuts, tree nuts, mayonnaise

**LACTOSE:**  cheese, cream **GLUTEN:**  wheat

**SPICY:**  **VEGAN:**  **VEGETARIAN:** 

No dish, food product or drink, including the cover, may be charged if it is not requested by the client or if it is not used.  
(Article 135, section b, section 3 of Decree Law No. 10/2015, of January 16) / VAT INCLUDED AT THE CURRENT RATES.

