

LUNCH MENU

STARTERS

GUACAMOLE: Avocado Salad with Fresh Cheese and Totopos €9 half portion €5

“NATXOS” CHILAQUILES: Corn Totopos with Chorizo, Sour Cream, Fresh Cheese, Three-Chili and Tomato Salsa. €7.5

OUR TACOS TACO PRICE PER ONE 3 with cheese
€3.5

Corn Tortilla

CARNITAS Pork Confit, Onion, Coriander, Lemon and Avocado Salsa.

TINGA Chicken in Red Sauce with Sour Cream and Avocado Salsa.

CHOCHINITA PIBIL Pork Marinated in Achiote and Citric Paste, Pickled Onion and Avocado Salsa.

PASTOR: Adobo Marinated Pork with Onion, Avocado Salsa, Lemon and a Hint of Pineapple.

ASADA: Roast Beef. € 3.5 €4.0 with cheese

CHAMPIÑÓN: Stewed Mushrooms, Avocado Salsa and Crunchy Onion.

QUESADILLA: Cheese, Avocado Sauce, Onion, Tomato (2 pieces)

OUR QUESADILLAS: Flour tortilla

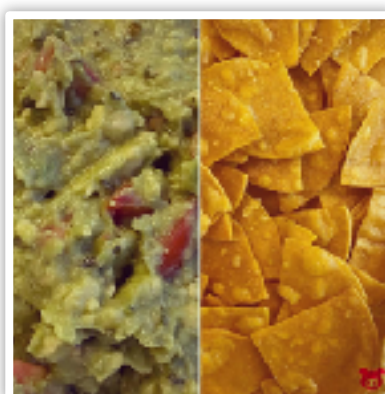
QUESO: Avocado Salsa, Onion and Tomato. €4.5

GRINGA: Pastor Marinated Pork with Cheese, Avocado Salsa, Tomato and Onion. €6

COMBINADA: Cheese with choice of added



Genuine Mexican food



Guacamole with Totopos



VAMPIRITO

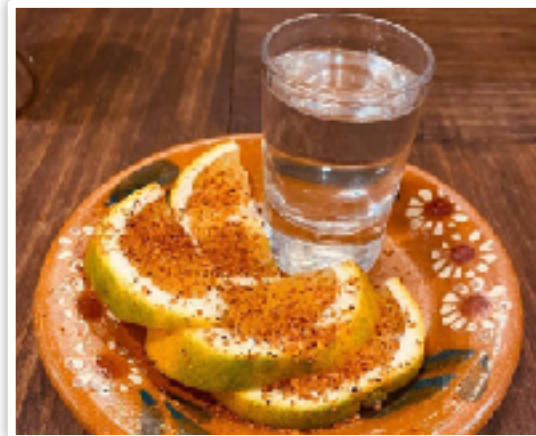
Tequila, Sangrita, Salt and Lemon

CHARRO NEGRO

White Tequila, Lime and Cola Soft Drink

PALOMA

White Tequila, Lime, Salt and Grapefruit Soft Drink



COCKTAILS €7

MARGARITA.

Tequila, Lemon, Agave Syrup and Salt.

MEZCALINA

Mezcal with Lemon, Agave Worm Salt and Hibiscus Tea.

JALAPEÑO MARGARITA.

Tequila, Lemon, Salt and Jalapeño Slices.



MEXICAN BEER €3.5

MICHELADA: Cocktail of Tomato and Species with Beer. €6

CLAMATO NATURAL: Cocktail of Tomato and Species. €4

TEQUILAS: Selection served with Lemon and Agave Worm Salt. €3- €5- €7

MEZCAL: Selection served with Orange and Agave Worm Salt. €5- €7

RUM/ WHISKY/ GIN / VODKA WITH MIXER. €6.5

BOTTLED WATER. €2

RANGE OF SOFT DRINKS €2.5

GLASS OF BEER €2.4

RED & WHITE WINE €1.4 - €1.80