



- FUNDADO EN 2008 -
MEXICAN BAR AND KITCHEN



our tortillas are freshly made every morning, of a mexican imported corn flour. we use them to make all of our tacos, tostadas and enchiladas.

PRINCIPALES

52

ENCHILADAS VERDES

corn tortillas filled with shredded poached chicken, salsa verde of tomatillos, sour cream, shredded cheese, onion & cilantro.

ENCHILADAS ROJAS

corn tortillas filled with white cheese, salsa roja of guajillio chiles, sour cream, onion & cilantro.

TINGA

smoked chicken in tomato & chipotle sauce & mozzarella cheese. served with four corn tortillas.

BARBACOA DE CORDERO

slow cooked beef & lamb, salsa verde, roasted cactus, onion & cilantro. served with four corn tortillas.

CHILI A LA NEGRA MODELO

a rich dark spicy ground beef stew with tomatoes, green peppers and mexican beer. served with a wheat-flour tortilla & rice.

LIME SOUP

Yucatán style soup, made of a rich vegetables stock with lime & habanero. topped with crispy tortillas, fresh onions & cilantro.

NACHOS

home-made fried tortillas

NACHOS CLASICO

served with tomato salsa 28

NACHOS SUPREME

topped with frijoles, cheddar cheese, guacamole, sour cream, mexican pickles & tomato salsa 48

CEVICHERIA

cured in fresh squeezed lime

PERUVIAN TIRADITO

fresh sea fish, red onion, radish, habanero & lime salsa, cilantro & roasted corn

PINEAPPLE TIRADITO

fresh pineapple, red onion, radish, habanero & lime salsa, cilantro & roasted almonds

CLASSIC CEVICHE

fresh sea fish, tomatoes, red onion, cilantro, lime, chili & leche de tigre

AGUACHILE

lime cured shrimp, onion, cucumber, cilantro & chili water in pestle & mortar

CEVICHE DE "JICAMA"

fresh diced kohlrabi, hibiscus flowers, almonds, red onion, cilantro, radish, lime, tajin & hibiscus vinaigrette

our habanero chiles, which are called madam janet, are locally and organically grown in jaffa.

BURRITO

wrapped wheat-flour tortilla

TINGA / CHILI CON CARNE

HONGOS

wheat-flour tortilla, rice, frijoles, guacamole, jalapeño, fresh lettuce

EXTRAS

corn/wheat tortilla 3
frijoles 12
guacamole 14
cilantro-lime rice 12
sour cream 10
mexican pickles 8

ALCOHOL

DRAFT BEER

mahou IPA 30/36

MICHELADA

spiced beer, fresh lime, salt & tabasco 28/34

CLASSIC MARGARITA/SPICY

tequila 'cuervo', cuantro, fresh lime & salt rim 45

LUNCH BAR

SAN MIGUEL ESPECIAL

spanish light lager beer
-18/27-

FROZEN LIME MARGARITA

a frosty smoothie of tequila 'cuervo gold', lime & agave nectar
-29-

AGUA FRESCA

natural, home-made, non-alcoholic drink:
coconut/hibiscus/tamarind
-8-

SPARKLING

SOFT DRINKS

coke/zero/sprite 12
mineral water 12
soda/tonic 10

DESSERTS

sweets from the latin cuisine

CAFE DE OLLA

spiced hot mexican coffee 8

FLAN CASERO

vanilla milk & yolks cream, with a rich caramel syrup 22

CHURROS

served with chocolate & dulce de leche 24