

STARTERS

OLD-SCHOOL SALAD	Caramelized goat cheese, smoked salmon, crunchy onion and miso vinaigrette salad.	€ 16.00
WALDORF SALAD	Tomato, green apple, celery, baby leaves, walnuts and onion salad with lime mayonnaise.	€ 13.00
PIL-PIL CAUSA	Causa with Pil-Pil prawns, red onion, avocado and smoked pepper mayonnaise; served on a potatoes puree with chili and lime.	€ 16.00
VEGETARIAN CAUSA	Tomato, avocado, eggs and onion causa with sweet chili mayonnaise served on a potatoes puree with chili and lime.	€ 12.00
HUANCAYA CAUSA	Causa with shredded chicken ,red onion, avocado and huancaina sauce; served on a potatoes puree with chili and lime.	€ 14.00
FRIED EGGS & PRAWNS	Fried eggs with prawns and smoked pepper.	€ 12.50
MORTER GUACAMOLE	Home-made guacamole and fried totopos .Purest mexican style. *Half portion available*	€ 17.00
BEIJING DUCK BAO	Steamed bread stuffed with peking duck, onion, aromatics and pickles.	€ 10.00
NEM'S WITH CREOLE SAUCE	Vietnamese rolls stuffed with fish and vegetables served with lettuce, aromatic herbs and creole sauce.	€ 12.00

RAW'S

LIMEÑO CEVICHE	Corvina Ceviche marinade with yellow pepper and Leche de Tigre with red onion, sweet potato and canchitas (choose spicy level).	€ 15.00
FUSION CEVICHE	Corvina Ceviche marinade with yellow pepper and ponzu, accompanied by avocado , red onion and fried wanton paste (choose spicy level).	€ 16.50
PASSION AGUACHILE	Corvina fish with spicy passion fruit,avocado,cucumber ,red onion and passion fruit aguachile.	€ 16.50
SPICY TUNA TARTARE	Red tuna tartare on avocado with carasau bread.	€ 21.50
NATURAL OYSTER	Oyster with salt, pepper and lime.	€ 7.00
FRENCH OYSTER	Oyster with Mignonette vinaigrette.	€ 7.00
CAVIAR	Organic Caviar from Rio Frio, served with carasau bread.	€ 60.00

MEXICAN-STYLE

BEEF TACOS	3 Tacos with smoked beef, grilled onion, tomato, chili and pico de gallo (red onion, chopped tomato, coriander).	€ 16.00
CANTINA TACOS	3 Tacos with shredded barbecued pork, served with avocado, pico de gallo (red onion, chopped tomato, coriander) and sour cream.	€ 15.00
"AL PASTOR" TACOS	3 Tacos with pork meat marinade with pastor sauce,pico de gallo (red onion, chopped tomato, coriander) and grilled pineapple.	€ 14.00
VEGETARIAN TACOS	3 Tacos filled with red cabbage kimchee marinade with chili, beans, avocado and pico de gallo (red onion, chopped tomato, coriander).	€ 13.00

BRIOCHE

Served in brioche bun with potatoes

Dry-Aged beef burger with avocado, mexican nachos, pico de gallo (red onion, chopped tomato, coriander) and chili mayonnaise.

€ 15.00

MÉXICO

ARARA

PULLED PORK

PASTRAMI

SWEETWATER BUFFALO WINGS

BBQ RIBS

GRILED RIB EYE

BACALAO Á BRÁS

GRILLED MUSSELS

Beef burger with cheddar , bacon and Jack Daniels sauce.

€ 15.00

Pulled pork with barbecue sauce and semi-cured cheese.

€ 14.00

Beef ,melted cheese, pickles , green leaves and tzatziki sauce.

€ 14.00

GRILL

Chicken wings marinade in green chili and coriander.

€ 17.00

Barbecued ribs with cabbage salad and potatoes.

€ 28.00

Rib Eye served with our chef's potaotes.

€ 19.00

Grilled Cod with potatoes cream.

€ 17.00

GRILLED MUSSELS

€ 17.00

DESSERTS

QUIBEBE

Pumpkin compote with vanilla ice cream and goat cheese.

€ 7.00

DULCE DE LECHE FOAM
PETIT FOUR

Millefeuille with *dulce de Leche* foam.

€ 7.00

QUINDIM

Coconut sponge cake with passion fruit foam and passion fruit ice cream.

€ 8.00

BROWNIE & VANILLA

Our chocolate brownie accompanied with vanilla ice cream.

€ 8.00



VAT INCLUDED
TABLE SERVICE:

House snack, homemade bread and
French Isigny Ste. Mère butter included
€2.50 / per person.