

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
HUANCAINA 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 <i>Ceviche</i> marinade with yellow pepper and <i>Leche de Tigre</i> with red onion, sweet potato and <i>canchitas</i> (choose spicy level).	€ 15.00
FUSION CEVICHE	Corvina <i>Ceviche</i> marinade with yellow pepper and <i>ponzu</i> , accompanied by avocado , red onion and fried wonton paste (choose spicy level).	€ 16.50
PASSION AGUACHILE	Corvina fish with spicy passion fruit,avocado,cucumber ,red onion and passion fruit <i>aguachile</i> .	€ 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 <i>pico de gallo</i> (red onion, chopped tomato, coriander).	€ 16.00
CANTINA TACOS	3 Tacos with shredded barbecued pork, served with avocado, <i>pico de gallo</i> (red onion, chopped tomato, coriander) and sour cream.	€ 15.00
"AL PASTOR" TACOS	3 Tacos with pork meat marinade with <i>pastor</i> sauce, <i>pico de gallo</i> (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 <i>pico de gallo</i> (red onion, chopped tomato, coriander).	€ 13.00

BRIOCHES

Served in brioche bun with potatoes

MÉXICO

Dry-Aged beef burger with avocado, mexican nachos, pico de gallo (red onion, chopped tomato, coriander) and chili mayonnaise. € 15.00

ARARA

Beef burger with cheddar , bacon and Jack Daniels sauce. € 15.00

PULLED PORK

Pulled pork with barbecue sauce and semi-cured cheese. € 14.00

PASTRAMI

Beef ,melted cheese, pickles , green leaves and tzatziki sauce. € 14.00

GRILL

SWEETWATER BUFFALO WINGS

Chicken wings marinade in green chili and coriander. € 17.00

BBQ RIBS

Barbecued ribs with cabbage salad and potatoes. € 28.00

GRILED RIB EYE

Rib Eye served with our chef's potatoes. € 19.00

BACALAO Á BRÁS

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. Mèrebutterincluded
€2.50 / per person.