NACHOS

	NACHITOS	NACHOS
TRADITIONAL Totopos with cheese and pico de gallo	9,85€	16,15€
WITH GUACAMOLE Totopos with cheese, guacamole, and pico de gallo	14,20€	21,80€
SPECIALS Totopos with cheese, guacamole, pico de gallo and meat of your choice		
WITH ROPAVIEJA	20,95€	32,90€
WITH PIBIL	18,40€	29,80€
POLLO CHIPOTLE	16,40€	28,40€
PASTOR	19,10€	31,40€

PAPACHOS

	PAPACHITOS	PAPACHOS
TRADITIONAL Sliced fries with cheese and pico de gallo	10,80€	17,15€
WITH GUACAMOLE Sliced fries with cheese, guacamole and pico de gallo	15,20€	22,30€
SPECIALS Sliced fries with cheese, guacamole, pico de gallo and meat of your choice		
WITH ROPAVIEJA	21,95€	33,10€
WITH PIBIL	19,95€	30,35€
PASTOR	20,25€	31,90€
POLLO CHIPOTLE	18,50€	28,90€

TO START

GUACAMOLE 11,45€
Avocado, celery, onion and jalapeño accompanied by totopos

TUNA FONDA 10,90€
Tuna onion, celery, amyonesa and chipotle accompanied by corn chips

QUESADILLOTA 10,80€
Large tortilla filled with cheese, can include: pumpkin flower, chorizo, mushrooms, jalapenos, pastor or cochinita pibil

FLAUTAS CHICKEN (3) 8,10€
Fried tacos filled with green sauce and sour cream

FLAUTAS VEGETARIAN (3) 8,60€
Fried tacos filled with green sauce and sour cream

GORDITAS (2) 7,25€
Corn and wheat dough stuffed with pastor meat and cheese

CEVICHE ACAPULCO 15,25€
Marinated fish in lemon with onion, tomato, avocado and the secret of the house

SPECIALITIES

ENCHILADAS GREEN OR RED 15,35€
Golden chicken tacos with red or green sauce and grilled cheese, accompanied by rice

ENCHILADAS CHIPOTLE 18,40€
Golden chicken tacos with gratin cheese, accompanied with rice bathed in chipotle sauce and blue cheese

ENCHILADAS DE MOLE 18,70€
Golden chicken tacos with gratin cheese, accompanied with rice covered with "mole", a typical Mexican chocolate sauce, nuts and spices

ENCHILADAS VEGGIE 18,65€
Golden fried tacos stuffed with artichoke, onion, cheese and the secret of the house

Sauces to choose from: pumpkin flower, pistachio or spinach.

ENFRIJOLADAS 16,65€
Golden fried chicken tacos with bean sauce and grilled cheese, accompanied by rice

VEGAN DISHES NEWS

VEGAN NACHITOS / NACHOS WITH GUACAMOLE Nachitos: 15,35€ Nachos: 22,35€
Corn chips with beans, vegan cheese, pico de gallo, guacamole, jalapeños

VEGAN TACOS CASSEROLE Casserole: 9,85€ Big casserole: 16,70€
Onion, nopales, jalapeno pepper, mushroom all chopped and grilled with vegan cheese

VEGAN FONDA CHILAQUILES 14,90€
Corn strips, spinach sauce, onions, mushroom peppers and gratin vegan cheese

GUACAMOLE 11,45€
Avocado, cilantro, onion and jalapeño. Accompanied with corn chips

VEGETABLE TACOS WITH PASILLA SAUCE Each: 3,20€ Portion: 12,55€
Sautéed vegetables and potatoes served with a pasilla chilli sauce.

TACOS (Can be gluten-free)

MIN. 2 TACOS / SE SIRVEN CON TORTILLA DE MAÍZ

	UNIT	ORDEN (4)
AL PASTOR Grilled pork with onion, cilantro and pineapple	3,20€	12,55€
SUADERO Marinated beef with onion and cilantro	4,15€	16,25€
COCHINITA PIBIL Accompanied by red onion	3,45€	13,55€
VILLAMELON Beef with nopales, chorizo, a touch of chicharron, and two drops of habanero sauce, spicy!	4,35€	16,90€
ARRACHERA Marinated beef entrail, grilled with cilantro onion and guacamole	4,15€	16,00€
POLLO CON RAJAS Chicken with strips of poblano chili, onion and a touch of sour cream and cheese	3,70€	14,30€
POLLO OAXACA Diced chicken breast topped with grilled cheese and mushrooms.	3,70€	14,30€
VERACRUZANOS Grilled macerated tuna loin, topped with chipotle mayo and lettuce.	4,15€	16,30€
BIRRIA Beef shin marinated in a dried chilli sauce.	4,45€	17,30€

CREPA POBLANA 17,85€
Salty crepe filled with shredded chicken and topped with poblano chili sauce and gratin cheese

GREEN OR RED CHILAQUILES 14,25€
Fried corn strips, with chicken, gratin with cheese and accompanied by green or red sauce

CHILAQUILES DE MOLE 17,00€
Fried corn strips, with chicken, gratin with cheese and dipped in mole, typical Mexican chocolate sauce, nuts and spices

CHILAQUILES PIBIL 16,00€
Fried and stewed corn strips with cohcinita pibil, gratin with cheese

CHILAQUILES FONDA 13,95€
Sautéed corn tortilla strips with peppers, onions and mushrooms, served with your choice of sauce (spinach, pistachio or squash blossom) and topped with melted cheese.

SALAD

CESARIN SALAD 9,20€
Wedge salad, avocado, chicken, parmesan cheese, fried bread and house dressing

TO ACCOMPANY

CHARROS BEANS 6,20€
With pepper, onion

GUACAMOLE 6,25€

REFRIED BEANS 6,20€
With onion, chorizo and pork

RICE OF THE DAY 4,95€

FOR THE KIDS

PAPACHAVOS 7,25€
Sliced French fries with grilled cheese

POLLOESCUINCLE 9,85€
Grilled squared chicken breast with baked potato

CHICKEN AND CHEESE MINI-CASSEROLE 9,85€
Grilled chicken breast chunks with melted cheese, served with tortillas for tacos.

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PRICES INCLUDE VAT

CASSEROLES (Can be gluten-free)

	CASSEROLE	BIG CASSEROLE

ALL COME WITH PANCAKES FOR MAKING TACOS

ALAMBRES

DE PASTOR 12,00€ 23,20€
Marinated pork with green and red peppers, bacon and onion and cheese

BEEF 14,40€ 31,10€
Beef with green and red peppers, bacon and onion and cheese

CHICKEN 13,45€ 26,55€
Chicken with green and red peppers, bacon and onion and cheese

CHICKEN

CHIPOTLE CHICKEN 12,90€ 25,05€
With cheese sauce, cream cheese, cream and chipotle

CHICKEN WITH PUMPKIN FLOWER 14,65€ 28,55€
With pumpkin flower sauce, mushrooms and cream

CHICKEN WITH CUITLACOCHE 13,15€ 26,35€
With cuitlacoche sauce (edible corn fungus), sweet corn and cheese

PORK

COCHINITA PIBIL 10,90€ 21,95€
Pork leg marinated with orange juice and achiote

PASTOR WITH CHEESE 11,25€ 23,05€
Marinated pork with cheese

BEEF

ROPA VIEJA 15,35€ 28,55€
Shredded beef stewed with peppers, onion and tomato

PISTACHIO TIPS 16,45€ 31,45€
Grilled beef tips with pistachio sauce

TIRAS BARRIO

Strips marinated and grilled with peppers, jalapenos and onion

CHICKEN 10,15€ 21,95€

VEGETARIAN CASSEROLE WITH CHEESE

Green and red pepper, mushrooms, pumpkin flower, onion and nopales with cheese 9,20€ 18,01€

OUR SPICIEST DISH

CHICKEN TINGA 9,05€ 16,05€
Chicken with chipotle chili sauce

HABANERO TIPS 16,45€ 28,57€
Beef with habanero chili sauce

DESSERTS

ICE CREAM (2 SCOOPS)	4,80€
CAJETA CREPES	7,30€
TEQUILA FLAN	4,75€
MANGO CREAM	5,45€
LEMON CREAM	6,40€
PASSION FRUIT CREAM	6,75€
BUÑUELITOS	4,55€
CHILANGO BROWNIE	5,00€
CHILANGO BROWNIE WITH ICE CREAM	6,93€
GREAT AUNT CAKE	6,95€
CHEESE CAKE WITH GUAVA JAM	6,83€

COFFEES

COFFEE 1,65€
The usual one, alone, cut or with milk

COFFEE WITH ICE 1,80€

POT COFFEE 2,50€
Pot coffee with a bite of kalhúa or chocolate tequila

CAFÉ DE OLLA 2,10€
Traditional Mexican recipe with cinnamon and brown sugar

CLASSIC INFUSIONS 1,70€
Black tea, chamomile, and pennyroyal mint.

SELECTION INFUSIONS 2,10€
China Gunpowder green tea, forest fruits, and green tea with ginger and lemon.

WATERS AND SOFT DRINKS

FRUIT WATER AND SLUSHES 3,80€
Mango guava strawberry or lemon (cider glass)

FRUIT WATER JUGS 8,80€
Mango guava strawberry or lemon

COCA COLA (350 ML) 3,15€
Normal Zero or Zero Zero

AQUARIUS OR NESTEA (300 ML) 3,20€

LEMON OR ORANGE KAS (200 ML) 2,75€

JUICES 2,75€
Pineapple, peach or grape

JUGS (330 ML) 3,80€

COCKTAILS

WITH TEQUILA

	CUP	JUG
MARGARITA Lemon strawberry mango or guava	7,95€	21,40€
TEQUILA SUNRISE		

WITH RUM

	COPA	JARRA
DAIQUIRI Lemon strawberry mango or guava	7,95€	21,40€
MOJITO	7,95€	21,40€
PINA COLADA	7,95€	21,40€

MEZCAL

XOCOLATL 5,80€
Young mezcal 400 conejos, chocolate, condensed milk y sweet cream

WITHOUT ALCOHOL

PINA COLADA 5,80€

THE CHELAS

MEXICAN

CORONITA 4,30€	CORONA 0,0 4,30€	SPECIAL MODEL 4,55€
PACÍFICO 4,55€	BLACK MODEL 4,80€	

DRAFT BEER

	CAÑA	CAÑÓN	1 LITER
CLASSIC MAHOU	2,95€	4,20€	8,65€
MAHOU RADLER	3,60€	4,75€	10,95€
MAESTRA TOSTADA	3,60€	4,75€	10,95€

1/3 BOTTLE

MAHOU	2,95€	MAHOU 0,0 TOAST	3,62€
ALHAMBRA VERDE	3,41€	ALHAMBRA RESERVA ROJA	3,89€
MAHOU GLUTEN FREE	3,73€		
SAN MIGUEL 0,0	3,62€		

TEQUILA SELECTION

JOSE CUERVO SILVER	2,70€	JOSE CUERVO TRADICIONAL	6,50€
JOSE CUERVO ESPECIAL	4,80€	1800 REPOSADO	6,90€
HERRADURA REPOSADO	8,45€	DON JULIO REPOSADO	8,50€
1800 CRISTALINO AÑEJO	8,65€	MAESTRO DOBEL DIAMANTE REPOSADO	9,60€

MUPPETS 1,85€
Tequila and Sprite, hit and drink

TEQUILA CREAM 2,15€
House recipe

CUCARACHA 2,75€
White tequila and flambéed coffee liqueur

MEZCAL 400 CONEJOS

JOVEN	6,25€
ESPADIN	8,95€
REPOSADO	8,75€

THE WINES

	CUP	BOTTLE	1/2 BOTTLE
HOUSE WINE Rioja Cosechero	2,20€	11,00€	
LAN CRIANZA Rioja	3,10€	15,50€	11,25€ (500 ml)
VALDUBÓN Ribera del Duero	2,95€	14,75€	
RUEDA	2,10€	9,90€	
ALBARIÑO	2,95€	14,75€	
NAVARRA ROSÉ	2,20€	11,00€	
GODELLO	3,25€	17,75€	

FOR ALLERGENS, PLEASE CONSULT OUR STAFF

GLUTEN · MILK · EGGS · PEANUT · SESAME · SOY · SHELL FRUITS
MUSTARD · MOLLUSKS · FISH · CELERY · CRUSTACEANS · SULFITES · LUPINS

VEGAN DISHES · SPICY DISHES

PLEASE BE AWARE THAT CROSS-CONTAMINATION MAY OCCUR WITH ANY OF THE 14 MAJOR ALLERGENS.