

# FAJITAS

A sizzling, spicy dish served in our traditional pans with wheat flour tortillas and salad. **A dish you can eat with your fingers!**

- Fajitas Chicken - 18,50
- Fajitas Lamb tenderloin - 24,50
- Fajitas Beef tenderloin - 22,50
- Fajitas Entrecôte - 20,00
- Fajitas Pork tenderloin - 20,50
- Fajitas Vegetable and cheese - 18,90
- Fajitas Prawn - 23,50
- Fajitas Tuna - 22,50
- Fajitas Luxe prawns, tuna, croaker and large prawns - 23,50



## GRILLED MEAT

- Chicken breast fillets - 18,70
- T-bone Steak, ± 650 grams - 30,10
- Bife de Ancho, Rib-eye, ± 300 grams - 22,50
- Bife de Chorizo, Entrecôte, ± 300 grams - 20,20
- Beef tenderloin, ± 180 grams - 24,50
- Beef tenderloin, ± 300 grams - 30,10
- Pork tenderloin - 21,20
- Lamb cutlets - 25,50

Each dish is served with french fries and salad

IGIC Included

# COCKTAILS

## Margarita a la Roca - 9,10

Tequila, Triple seco, lemon juice and ice cubs, with a rim of salt

## Margarita Clásico - 9,10

Tequila, Triple seco, lemon juice, with a rim of salt

## Mexican Margarita - 9,10

Tequila, Triple seco, lemon juice, egg white and a rim of salt

## Strawberry/Mango Margarita - 9,10

Tequila, Triple seco and fresh frozen strawberries/mango with a rim of sugar

## Tequila Sunrise - 9,10

Tequila, fresh orange juice and grenadine

## Mojito Cubano - 9,10

Havana rum, slices of lime, mint, brown sugar, crushed ice and soda

## Caipirinha - 9,10

Cachaca rum, slices of lime, brown sugar and crushed ice

## Banana/Strawberry Daiquiri - 9,10

Bacardi, Triple sec, banana/strawberry liqueur, with fresh banana/strawberries

## Piña Colada - 9,10

Bacardi, Triple sec, Malibu, fresh pineapple, coconut cream

## Flores Pequeñas - 9,10

Rum Arehucas, Cointreau, banana liqueur and fresh orange juice

## Cocktail Salut - 8,90

Fresh fruit mix with grenadine

## Michelada - 6,10

Sol, maggi, perry, tabasco, clomato, salt and crunched ice

## Chelada - 5,10

Sol, lime juice and salt

## Sangria - 13,50 / 22,00

Fresh fruit mixed with red wine and orange juice ½ or 1 litre

## Sangria Cava - 15,50 / 25,50

Fresh fruit mixed with cava and orange juice ½ or 1 litre



## CERVEZAS MEXICANAS

Pacífico	5,00
Modelo	5,10
Negra Modelo	5,20
Dos XX	5,00
Sol	5,00
Desperado	5,30





## APPETIZERS

**Ceviche de Bacalao y Gambas - 12,10**

*Cod and prawns marinated in lemon juice and capers, served with avocado*

**Quesadilla de Nopalitos - 10,00**

*Wheat flour tortilla, melted cheese, nopales, corn and sour cream*

**Aguacate Relleno - 12,20**

*With prawns, topped with a cocktail sauce*

**Guacamole con Totopos - 11,60**

*The classic guacamole, served with crispy nachos*

**Sopa Casera - 9,10**

*A typical Mexican soup, served with bread*

**Quesadilla con Gambas - 14,60**

*A wheat flour tortilla filled with melted cheese, prawns and Guajillo chili pepper sauce*

**Pollo Maximiliano - 10,60**

*Crunchy chicken with Pipián sauce and wheat flour tortillas*

**Alitas de Pollo con Chipotle - 10,70**

*Spicy fried chicken wings with Chipotle-Honey sauce*

**Chorizo Santa Cruz - 11,60**

*Two spicy Mexican sausages with a sweet sauce and wheat flour tortillas*

**Quesitos con salsa de Calabaza - 12,50**

*Fried goat cheese wrapped in bacon with sweet pumpkin sauce*

**Poppers rellenos - 10,70**

*Deep fried Jalapeño chili peppers filled with two different types of cheese*

**Nachos Pobres - 11,70**

*Nacho chips with melted cheese, Jalapeño chili peppers, guacamole and sour cream*

## SALADS AND SIDES

**Ensalada Mexicana - 9,50**

*Lettuce, tomato, avocado and onion salad*

**Ensalada Valentina - 12,80**

*Mixed salad with tuna and goat cheese*

**Ensalada Grande - 17,10**

*Large mixed salad of your choice, with chicken, corn cob or fried banana, served with wheat flour tortillas*

**Panoja de Maiz - 6,10**

*Grilled corn cob with sour cream*

**Pan y Mantequilla de Ajo - 4,10**

*Bread with spicy garlic butter*

## TORTILLAS ENCHILADAS Y TACOS

**Nachos Toluca - 16,30**

*Nacho chips with a choice of chicken or minced beef, melted cheese, pico de gallo, guacamole and sour cream*

**Tacos Rancheros - 16,50**

*Three crispy corn tortillas filled with chicken, beef, carnitas, cheese, guacamole and sour cream. Also vegetarian*

**Burrito Gordito - 17,90**

*A big wheat flour tortilla filled with chicken or beef, topped with Cheddar cheese, guacamole and sour cream. Also vegetarian*

**Quesadilla Doblada - 18,20**

*A big wheat flour folded tortilla, filled with entrecote, rajas, melted cheese and Chipotle sauce*

**Quesadilla Grande - 17,10**

*A big wheat flour tortilla filled with grilled chicken, Jalapeño chili peppers, cactus leaves, corn and melted cheese. With guacamole and sour cream*

**Enchiladas Mole de Puebla - 17,00**

*Two rolled corn tortillas, filled with chicken, topped with melted cheese and a traditional sauce of chilies, cacao and sour cream*

**Enchiladas Tomatillos y Cilantro - 17,10**

*Two rolled corn tortillas, filled with chicken and beef, topped with melted cheese, green tomato-coriander sauce and sour cream*

**Enchiladas Merida - 17,00**

*Two rolled corn tortillas, filled with chicken and beef, topped with melted cheese and a spicy tomato sauce and sour cream*

**Enchilada Tres Amigos - 18,50**

*Three rolled corn tortillas filled with chicken and minced beef, topped with three different sauces, melted cheese and sour cream*

**Plato Vegetariano - 16,70**

*Tortillas filled with fresh vegetables and melted cheese, with guacamole and sour cream*

**Combinacion El Chacho - 22,00**

*Taco filled with beef, enchilada filled with chicken, with melted cheese, a piece of grilled entrecote and chorizo. Served with guacamole and sour cream*

## MEXICAN MEAT

**Carnes de Vazquez - 20,10**

*Pork stew in Chipotle-Coca Cola sauce with corn tortillas*

**Carnitas Aztecas - 20,10**

*Traditional beef stew casserole with Pasilla chili pepper, cactus leaves and corn tortillas*

**Pollo con Mole - 18,90**

*Braised chicken thighs with traditional Mole sauce and corn tortillas*

**Pollo Diablo - 18,90**

*Spicy braised chicken with rice and vegetables*

**Cerdo con tomate verde - 20,10**

*Pork stew in a green tomatillo sauce with corn tortillas and rice*

**Cordero Asado - 20,10**

*Roast lamb with assorted vegetables*

**Flecha Indiana - 20,10**

*Meat skewer of assorted meat and vegetables, a spicy cream sauce, french fries and salad*

**Tortilla Popo - 22,20**

*A crunchy wheat flour tortilla filled with beef tenderloin, chicken breast, red peppers, cactus leaves, a spicy sauce and melted cheese*

**Carnes Asadas - 23,50**

*Various types of grilled meat with a spicy cream sauce, french fries and salad*

**Costillas de Puerco - 18,90**

*Spare ribs with Barbecue sauce, french fries and salad*

## FISH AND SHELLFISH

**Corvina empanada - 18,50**

*Croaker fillets with a crunchy coating of almonds and nachos chips, a sweet and spicy mango sauce and salad*

**Corvina estofado Chiles Guajillos - 18,20**

*Croaker stewed in a Guajillo chile sauce with corn tortillas and guacamole*

**Bacalao con Pimientos - 19,50**

*Baked cod with sweet peppers, a tomato-coriander sauce, served with rice*

**Tortilla Chipotle - 22,90**

*A crunchy wheat flour tortilla filled with sautéed spicy fish, prawns, a large prawn and cactus leaves*

**Langostinos al Ajillo- 24,50**

*Large peeled prawns with garlic and salad*

**Atún y Gambas - 23,10**

*Sautéed tuna and prawns with Guajillo sauce, wheat tortillas and guacamole*

## HOMEMADE DESSERTS AND ICE CREAM

**Profiteroles con helado y chocolate - 10,90**

*Profiteroles filled with vanilla ice cream, and hot chocolate*

**Crepas con Cajeta - 10,40**

*Crêpes with hot caramelized sauce, vanilla ice cream and whipped cream*

**Torta de Chocolate - 9,50**

*Delicious homemade chocolate cake with whipped cream*

**Merengada - 10,50**

*Cake with vanilla ice cream and merengue, flambé with Licor 43*

**Piña El Chacho - 12,10**

*Pineapple with ice cream and whipped cream*

**Chichenitza - 10,20**

*Cinnamon ice cream with a red currant sauce*

**Copa Pacífico - 10,20**

*Coconut ice cream topped with a Kahlua-caramel sauce*

**Helado Variado - 9,00**

*Three scoops of ice cream of your choice with whipped cream*

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