

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 - 18,20
- Fajitas Lamb tenderloin - 23,10
- Fajitas Beef tenderloin - 22,10
- Fajitas Entrecôte - 19,50
- Fajitas Pork tenderloin - 20,10
- Fajitas Vegetable and cheese - 18,50
- Fajitas Prawn - 23,00
- Fajitas Tuna - 22,10
- Fajitas Deluxe - 23,20
prawns, tuna, croaker and large prawns



GRILLED MEAT AND STEAKS

- Chicken breast fillets - 18,50
- T-bone Steak (±650 grams) - 29,50
- Bife de Ancho (Rib-eye) (±300 grams) - 21,50
- Bife de Chorizo (Entrecôte) (±300 grams) - 19,20
- Beef tenderloin (±180 grams) - 22,50
- Beef tenderloin (±300 grams) - 29,10
- Pork tenderloin - 20,20
- Lamb cutlets - 24,50

Each dish is served with fried potatoes and salad

IGIC Included

COCKTAILS

Margarita a la Roca 8,90

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

Margarita Clásico 8,90

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

Mexican Margarita 8,30

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

Strawberry/Mango Margarita 8,90

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

Tequila Sunrise 8,90

Tequila, fresh orange juice and grenadine

Mojito Cubano 8,90

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

Caipirinha 8,90

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

Banana/Strawberry Daiquiri 8,90

Bacardi, Triple sec, banana/strawberry liqueur, with fresh banana/strawberries salt and crunched ice

Piña Colada 8,90

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

Flores Pequeñas 8,90

Rum Arehucas, Cointreau, Banana liqueur and fresh orange juice

Sueño El Chacho 9,60

Fresh fruit mixed with Tequila, Blue curacao and grenadine

Cocktail Salut 8,90

Fresh fruit mix with grenadine

Michelada 5,90

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

Sangria 12,50/21,00

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

Sangria Cava 14,50/24,50

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



MEXICANS BEER

- Pacifico 4,90
- Modelo 4,90
- Negra Modelo 4,90
- Dos XX 4,90
- Sol 4,90
- Corona 4,90
- Desperado 5,10



APPETIZERS

Ceviche de Bacalao y Gambas - 11,90

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

Ensalada Nopalitos - 9,90

A crispy wheat flour tortilla filled with an assortment of salad leaves, marinated cactus leaves and goat cheese

Aguacate Relleno - 12,10

With prawns, topped with a cocktail sauce

Guacamole con Totopos - 11,40

The classic guacamole, served with crispy nachos

Sopa Casera - 8,50

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 - 10,50

Crunchy chicken strips served with Pipián sauce and wheat flour tortillas

Alitas de Pollo con Chipotle - 10,50

Spicy fried chicken wings served with Chipotle-Honey sauce

Chorizo Santa Cruz - 11,50

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

Quesitos con salsa de Calabaza - 12,10

Fried goat cheese wrapped in bacon, served with sweet pumpkin sauce

Poppers rellenos - 10,50

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

Nachos Pobres - 11,50

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

TORTILLAS ENCHILADAS Y TACOS

Nachos Toluca - 16,10

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

Tacos Rancheros - 16,20

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

Burrito Gordito - 17,80

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

Quesadilla doblada - 18,10

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

Quesadilla Grande - 16,80

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 - 16,80

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

Enchiladas Tomatillos y Cilantro - 16,90

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

Enchiladas Merida - 16,80

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

Enchilada Tres Amigos - 18,10

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

Plato Vegetariano - 16,50

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

Combinacion El Chacho - 21,50

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

MEXICAN MEATS

Carnes de Vazquez - 19,90

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

Carnitas Aztecas - 19,90

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

Pollo con Mole - 18,50

Braised chicken thighs with traditional Mole sauce. Served with corn tortillas

Pollo Diablo - 18,50

Spicy braised chicken served with rice and vegetables

Lomito de Cerdo - 19,90

Sauteed pork tenderloin with peppers, zucchini, a sauce of Guajillo chili peppers and rice

Cordero asado - 19,40

Roast lamb, served with assorted vegetables

Flecha Indiana - 19,50

Meat skewer of assorted meat and vegetables, with a spicy cream sauce. Served with French fries and salad

Tortilla Popo - 22,10

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

Carnes Asadas - 22,90

Various types of grilled meat with a spicy cream sauce, served with French fries and salad

Costillas de Puerco - 18,10

Spare ribs with Barbecue Sauce, served with French fries and salad

FISH AND SHELLFISH

Corvina empanada - 18,20

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

Pescado estofado con Chiles - 17,90

Fish stew in a sauce of peppers, onions, tomatoes and chilies, served with corn tortillas and guacamole

Bacalao con Pimientos - 18,50

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

Tortilla Chipotle - 22,40

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

Langostinos al Ajillo - 23,50

Large peeled prawns with garlic, served with salad

Atún y Gambas - 22,10

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

HOMEMADE DESSERTS AND ICE CREAM

Copa Guadalupe - 10,20

Apple ice cream with a sauce of honey and cinnamon

Crepas con Cajeta - 10,40

Crêpes served with hot caramelized milk, one scoop of ice cream and whipped cream

Torta de Chocolate - 9,50

Delicious homemade chocolate cake served with whipped cream

Fruta Tinto - 8,90

Mixed red fruit with vanilla ice cream

Copa Pacífico - 10,20

Coconut ice cream topped with a Kahlua-caramel sauce

Nuestros Colores - 10,00

Mango ice cream with a blue liqueur

Chichenitza - 10,20

Cinnamon ice cream with a red currant sauce

Helado Variado - 9,00

Three scoops of ice cream of your choice, topped with cream

Piña El Chacho - 12,10

Pineapple with a scoop of ice cream and whipped cream

Merengada - 10,50

Cake with one scoop of vanilla ice cream topped with merengue, flambé with Licor 43

SALADS AND SIDES

Ensalada Mexicana - 9,10

Lettuce, tomato, avocado and onion salad

Ensalada Valentina - 12,50

Mixed salad with tuna and goat cheese

Ensalada Mixta - 9,10

Lettuce, tomato, cucumber, unions, olives and maize

Ensalada Grande - 16,90

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

Panoja de Maíz - 6,00

Grilled corn cob served with sour cream

Pan y Mantequilla de Ajo - 4,00

Bread with garlic butter

IGIC Included