



APPETIZERS

TACOS YUCATECOS

7.20 €

Mayan-Style Pit Pork, marinated overnight with garnish of fresh salad, radish, red onions. Served in soft corn tortillas.

TACOS VEGANOS

7 €

Marinated cactus with garnish of fresh salad, radish, red onions. Served in soft corn tortillas.


QUESADILLA AGAVE

6.50 €

Lightly grilled flour tortilla with cheese melted to perfection, chopped tomatoes and filled with your choice of filling:

- Shredded chicken
- "chorizo"
- "nopalitos" / cactus

NACHOS CLÁSICOS

Choice of  (not spicy / medium / spicy)

6.50 €

A generous amount of corn tortilla chips topped with melted cheese, tomatoes, slices of jalapeños, black olives and your choice of filling:

- Our home made chili
- Chicken
- Or three kinds of cheese

GUACAMOLE CON TOTOPOS

6.50 €

A generous amount of avocado dip made with ripe avocados, tomatoes, coriander leaves, lime juice served in a bowl with crispy "totopos" chips.

GABRIELA'S SALAD

With chicken

6.80 €


With beef

7 €

With shrimp

7 €

Bowl of tortilla shell full of fresh salad, tomatoes, onions, beans, avocado, cheese and choice of chicken, beef or shrimp.





CHORIQUESO

6.50 €

Skillet plate filled with poblano peppers, green, yellow and red peppers, onions, "chorizo" sausage covered with melted mozzarella cheese, sour cream and corn totopos.

SOUPS

POZOLE

5.50 €

Traditional pork and hominy soup served with salad, radish and "totopos".

CHILI CON CARNE

7.30 €

Chunks of beef cooked to perfection, onions, garlic, chili "chipotle", chili "de árbol", corn, beans, oregano, chocolate and a gentle amount of our "Mezcal de la casa", tortillas and flour tortillas.

CHILI VEGETAL

6.70 €

Onions, garlic, carrots, zucchini, oregano, red peppers, corn and beans, chocolate and a gentle amount of our "Mezcal de la casa", cheese, flour tortillas and sour cream.

HOT MAIN DISHES

FAJITA PROVOCATIVA

Choice of  (not spicy / medium / spicy)

With beef

14.50 €

With shrimp

12.50 €

With chicken

11.50 €

With vegetables

8.50 €

Grilled slices of red onions, red, yellow, green peppers and your choice of filling. Served with flour tortillas, salad, cheese, sour cream and our home made chipotle sauce.

PESCADO JAROCHO


13.50 €

Halibut filet topped with mild Veracruzana sauce, tomatoes, onions, green, black olives, capers and our home tequila „Blanco" and Mexican rice.






POLLO BORRACHO

Choice of  (not spicy / medium / spicy)

13.50 €

Corn-fed chicken (300 g) prepared with Mexican spices, cooked to perfection in sous-vide circulator, served with Mexican rice and spicy “poblano – tequila” sauce.


ALMEJAS ALA CHIPOTLE

Choice of  (not spicy / medium / spicy)

13.50 €

Marinated mussels with garlic, salt, pepper, coriander seeds steam to perfection with our special homemade “chipotle” sauce and crispy “quesadilla”.

ALAMBRE

Choice of  (not spicy / medium / spicy)

20 €

Sliced beef, chicken, shrimp sautéed with slices of red onions, red, yellow, green peppers. Served with tortillas, refried red beans, cheese, Mexican rice and Guacamole, “pico de gallo” tomatoes sauce.


CAMARONES FRESCOS AL MOJO DE AJO

Choice of  (not spicy / medium / spicy)

20 €

Fresh shrimp sautéed in butter and garlic, salt, black pepper, “chipotle” sauce, white vine, chives. Served with Mexican rice with cheese.


VIEIRAS Y CAMARON DÚO

(Choice of  (not spicy / medium / spicy)

20 €

Fresh scallops and shrimp duet, sautéed in butter, heavy cream, garlic, salt, black pepper, “chipotle” sauce, white vine, chives and “chorizo” sausage.

TRÍO DE VIEIRAS, CAMARÓN Y PULPO

Choice of  (not spicy / medium / spicy)

30 €

Fresh scallops, shrimps and octopus trio, sautéed in butter, heavy cream, garlic, salt, black pepper, “chipotle” sauce, white vine, chives and “chorizo” sausage, “pico de gallo” tomatoes sauce.

EVERYDAY ASK FOR CHEF’S SPECIALS OF THE DAY!





DESSERTS

FLAN **4.50 €**

Vanilla custard with vanilla liqueur. Our own recipe!

PASTEL DE TRES LECHE **4.90 €**

A moist cake made with three kinds of milk (evaporated, condensed and whole milk), vanilla and tequila. Our own recipe.

BOLITA DE CAMELO **4 €**

Ball of caramel with nuts and slice of lime

HELADO **4 €**

*Homemade ice cream with seasonal fruit.
Ask waiters for the flavors!*

