



APPETIZERS

Tacos Yucatecos (4 pcs) **15.5 €**

Mayan-style pork marinated overnight, with fresh salad, radish, red onion, guacamole and pico de gallo. Served in soft corn tortillas.

Tacos de Pulpo (4 pcs) **25 €**

Octopus in guajillo adobo sauce with habanero sauce, fresh salad, radish, red onion, guacamole, pico de gallo and cheese. Served in soft corn tortillas.

Quesadilla Agave **12.5 €**

Lightly grilled flour tortilla with melted cheese, chopped tomatoes and your choice of filling: shredded chicken, chorizo or marinated cactus (nopalitos).

Nachos Clásicos **12.5 €**

 Spice level: mild / medium / hot

Corn tortilla chips topped with melted cheese, tomatoes, jalapeño slices, black olives and your choice of: three cheeses, shredded chicken, homemade chili or fresh chorizo.

Guacamole con Totopos **11.5 €**

Avocado dip made with ripe avocados, tomatoes, coriander leaves and lime juice, served in a bowl with crispy totopos corn chips.

Gabriela's Salad

With chicken **13 €**

With beef **14 €**

With shrimp **14 €**

Crispy flour tortilla bowl filled with fresh salad, tomatoes, onions, beans, avocado, cheese and your choice of chicken, beef or shrimp.

 extra spicy – **0.30 €**

Please ask your waiter about allergens.



Choriqueso

12 €

Skillet of poblano peppers, green, yellow and red bell peppers, onions and chorizo under melted mozzarella, served with sour cream and a flour tortilla.

For vegetarians we can also make cactus tacos – ask your waiter.

SOUPS

Sopa de 7 Mares

20 €

Seafood soup with mussels, shrimp, scallops, blue crab and octopus, with chipotle sauce.

Pozole

9 €

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

Chili con Carne

11 €

Tender chunks of beef with onions, garlic, chipotle and de árbol chilies, corn, beans, oregano, chocolate and a splash of our Mezcal de la casa. Served with flour tortillas and sour cream.

Chili Vegetal

10 €

Onions, garlic, carrots, zucchini, oregano, red peppers, corn, beans, chocolate and a splash of our Mezcal de la casa. Served with flour tortillas and sour cream.



extra spicy – **0.30 €**

Please ask your waiter about allergens.





MAIN COURSES

Fajita Provocativa

With beef	21 €
With shrimp	20 €
With chicken	19 €
With vegetables (contains celery)	17 €

 Spice level: mild / medium / hot

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

Pescado Jarocho ~20 min. 21 €

Perch fillet topped with mild Veracruzana sauce: tomatoes, onions, green and black olives, capers and a splash of Blanco tequila. Served with Mexican rice.

Pollo Borracho ~20 min. 22 €

 Spice level: mild / medium / hot

Corn-fed chicken (300 g) with Mexican spices, cooked sous-vide for 4 hours. Served with Mexican rice and a spicy poblano-tequila sauce.

Almejas a la Chipotle 20 €

 Spice level: mild / medium / hot

Mussels marinated with garlic, salt, pepper and coriander seeds, steamed in our homemade chipotle sauce. Served with a crispy quesadilla.

Alambre ~20 min. 26 €

 Spice level: mild / medium / hot

Strips of beef, chicken and shrimp sautéed with red onions and red, yellow and green bell peppers. Served with flour tortillas, refried red beans, cheese, Mexican rice, guacamole and pico de gallo.

 extra spicy – 0.30 €

Please ask your waiter about allergens.



Camarones Frescos al Mojo de Ajo

27 €

 Spice level: mild / medium / hot

Fresh shrimp sautéed in garlic butter with salt, black pepper, chipotle sauce, a splash of white wine and chives. Served with Mexican rice with cheese.

Vieiras y Camarón Dúo

26 €

 Spice level: mild / medium / hot

Fresh scallops and shrimp sautéed in butter and cream with garlic, chopped tomatoes, salt, black pepper, chipotle sauce, a splash of white wine, chives and chorizo.

Trío de Vieiras, Camarón y Pulpo

37 €

 Spice level: mild / medium / hot

Fresh scallops, shrimp and octopus sautéed in butter and cream with garlic, chopped tomatoes, salt, black pepper, chipotle sauce, a splash of white wine, chives, chorizo and pico de gallo.

Ask every day about the chef's specials!

We cook them only when we get fresh produce for them.

 extra spicy – **0.30 €**

Please ask your waiter about allergens.





DESSERTS

Chocoflan

8.5 €

Layers of chocolate cake and vanilla custard with caramel sauce.

Pastel de Tres Leches

8.5 €

Sponge cake soaked in three kinds of milk (evaporated, condensed and whole), with vanilla and a splash of tequila.

Bolita de Caramelo

7 €

Caramel ball with nuts and a slice of lime.

Helado

7.5 €

Homemade ice cream with seasonal fruit. Ask your waiter about today's flavours.



extra spicy – 0.30 €

Please ask your waiter about allergens.