## Mexican Flavour Tasting Menu (1 person) sunday - wednesday

TOSTADA WITH FRESH TUNA

VUELVE A LA VIDA COCKTAIL

CEVICHE IN MACHA SAUCE

TACO AL PASTOR

BEEF TATAKI WITH BLACK MOLE SAUCE

€27

## Main Dishes

#### BARBACOA DE RES 18

Stewed beef short rib's meat with Mexican spices, served with parsnip puree and grilled vegetables

#### FISH A LA VERACRUZANA 19

Grilled fish served with tomato, capers, olive stew and almonds

#### BEEF TATAKI (200 g.) 32

Matured beef cut with beetroot sauce, black pepper, nut granola, asparagus, coriander and grilled spring onion

#### OCTOPUS ENCACAHUATADO 27

Marinated and grilled octopus in creamy peanut and tomato sauce, served with roasted cauliflower and crunchy fennel

#### GREEN MOLE (PIPIÁN VERDE) ₩ 12

Green tomatoes with pumpkin seeds, served with grilled vegetables and macadamia nuts

# CORN FED CHICKEN WITH BLACK OR GREEN MOLE SAUCE 16

Baked corn fed chicken

#### ALAMBRE AL PASTOR 14

Grilled, finely chopped pork neck in pineapple and *guajillo* pepper marinade, served with fried vegetables and mozzarella cheese

### Side Dishes

BABY POTATOES IN GUAJILLO PEPPER SAUCE 4
FRIED EL PADRON PEPPERS 4
FRESH VEGETABLE SALAD 4

## Soups

#### CREAMY SWEETCORN SOUP 6

Corn soup seasoned with feta cheese, parsnip chips, pea sprouts and powdered chili pepper

## Cold Starters

#### FRESH OYSTERS (1 item) 3.5/5.5

Fresh oysters with shallots, cucumber and macha pepper oil

#### GUACAMOLE WITH HOMEMADE CORN CHIPS ₩ 8

#### CRISPY CORN TOSTADA WITH FRESH TUNA 12

Yellowfin tuna marinated in garlic, orange and shallots, served with habanero pepper mayo and avocado

#### SHRIMP AGUACHILE TATEMADO 11

Mexican-style shrimp ceviche version made with tomatillos, onions, garlic, serrano pepper and garnished with habanero, coriander and avocado

#### VUELVE A LA VIDA COCKTAIL 12

Shrimp and octopus marinated in tomato sauce

#### FRESH SCALLOPS CEVICHE 12

Fresh scallops served in mild coconut tiger milk sauce, with passion fruit and cucumber

#### SPICY CEVICHE IN MACHA SAUCE 11

Seasonal fresh fish served with a smoked chili sauce and mixed nuts, sweet potatoes and grilled corn

#### SALSA SELLECTION 5

Traditional salsa Grilled tomatoes, coriander, jalapeño

> Morita pepper salsa Tomatillos, Morita pepper

Habanero pepper salsa Grilled habanero pepper, orange juice

## Hot Starters

#### **ESQUITES DE CAMARÓN 12**

Tiger prawns with stewed corn in crawfish sauce, seasoned with black truffle-habanero mayonnaise

#### TACO AL PASTOR 8

Grilled pork, marinated in *Guajillo* and achiote pepper sauce, served with homemade corn *tortillas*, grilled pineapple and *morita* salsa

#### SHRIMP TOSTADA 9

Fried shrimp with pickled sweet peppers, *morita* pepper and Dijon mustard aioli, served on crispy homemade corn tostadas

## Desserts

#### SWEETENED FRUIT WITH HIBISCUS FLOWER

Served with spicy syrup and fried dough buñuelo

#### CHURROS 6

Mexican donuts served with chocolate sauce

#### SWEETCORN FLAN 6

With salted caramel

#### CHIPOTLE AND PECAN ICE CREAM 4

HIBISCUS AND PINEAPPLE SORBET FLAMED WITH MEZCAL 6

## For Kids

QUESADILLA 4/5

With cheese / With cheese and fried pork