




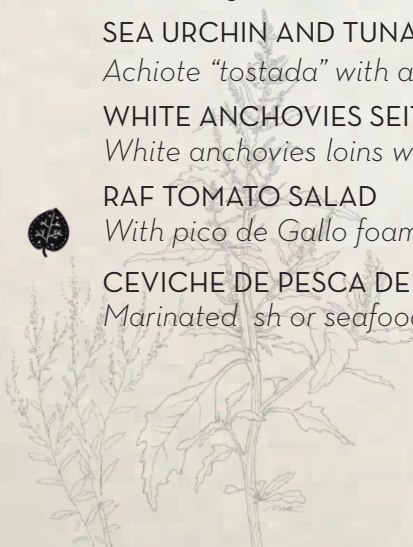


BOTANAS & ANTOJITOS

	SPHERE OLIVES	2,20€
	<i>Sphere olive inspired in typical cantina olives with chipotle.</i>	
	CAESAR'S PIZZA	2,90€
	<i>The Caesar's pizza was born in Tijuana. This is our version.</i>	
	CORN SALBUTE	3,90€
	<i>Fried corn dough filled with cauliflower purée. To be eaten in one bite!</i>	
	OUR "QUESO FUNDIDO"	
	<i>Typical fondue, melted cheese from Mexican "taquerías"</i>	
	WITH SEASONAL MUSHROOMS	7,80€
	WITH BLACK TRUFFLE 20,30€/5gr.	20,30€/5gr
	GUACAMOLE FERRÀN ADRIÀ STYLE	11,50€
	<i>The best company for tacos! (sea urchin supplement +10€/30gr)</i>	

PACIFIC OF THE SEA AND MILPA

	BANDERA OYSTER	5,20/u€
	<i>Natural oyster with tomato sangrita and tequila.</i>	
	SEA URCHIN AND TUNA TOAST	5,90€
	<i>Achiote "tostada" with avocado, tuna and sea urchin.</i>	
	WHITE ANCHOVIES SEITONS	11,40€
	<i>White anchovies loins with jalapeño and coriander stems emulsion.</i>	
	RAF TOMATO SALAD	11,90€
	<i>With pico de Gallo foam and raspberry.</i>	
	CEVICHE DE PESCA DEL DÍA	15,90€
	<i>Marinated fish or seafood, typical from the coast of México.</i>	



TACOS

ABUELA FLOR PORK RIBS TACO

Pork ribs cooked in the chef's abuela style during special occasions.

4,50€

CHAR GRILLED PASTOR TACO

Of arab heritage, ours is made in the charcoal oven with double sauce.

4,70€

VEGETABLE BARBACUE TACO

Inspired in typical bbq in México, this time with eggplant.

4,90€

BRISKET TACO

Corn and jalapeño tortilla with beef meat and avocado purée.

6,10€

CECINA TOSTADA WITH RIB EYE

Cured cecina toast, served with rib eye tartar, adob and pickles.

6,50€

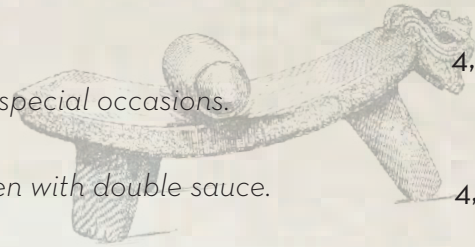
STEAMED TACO WITH MOLE DE OLLA

Chicken, duck and foie gras taco with mole de olla and coriander oil.

6,90€

TOTOPOS PORTION 1,90€/4U

CORN TORTILLAS PORTION 1,90/4U.



MAKE YOUR OWN TACOS

with "tortillas" and sauces

BOCADO DE LA REINA

Acompanied with black chichilo, ashes mole typical from Oaxaca.

12,50€/100gr

COCHINITA PIBIL

Typical dish from Yucatán accompanied with achiote and corn tortillas.

14,20€

EDIBLE CRAB WITH PAPTENCO PIPÍÁN

With pumpkin seeds, jalapeño and chicken skin chicharrón.

18,70€

SUCKLING LAMB

Suckling lamb leg with Chile ancho sauce and seasonal salad.

38€

SUCKLING PIG 7,60€/100gr (min 350gr)

Cooked in white recado, typical in south México. ¡Tell us wich part!

7,60€/100gr (min 350gr)



VEGETARIAN



DESSERTS

MANGO "PLAYA DEL CARMEN" WITH IT'S ICE-POP	8,60€
<i>To eat with your hands, with chamoy sauce and chile Tajín.</i>	
GARIBALDI	9,80€
<i>Typical Mexican pastry, ours is made of blood orange, amaranth and caramel toffee.</i>	
COCONUT WITH TEPACHE	12,20€
<i>Coconut sorbet with tepache granite, typical Mexican pineapple fermentation and pink pine nut.</i>	
VAINILLA-BANANA ICE CREAM SANDWICH	5,90€
<i>Dessert inspired by the "Mordisko", Mexican childhood ice cream.</i>	
CORN FLAN WITH BLACK TRUFFLE	12,10€
<i>The one prepared by Chef's grandma on special occasions.</i>	
"PAN DE MUERTO" AND CHURROS BASKET	14,80€
<i>Basket with typical pastries from México, in this case, "pan de muerto" with orange blossom, and churros of coffee and passion fruit.</i>	