

USA

GRILL

The soul of any steak house. Grilled with the finest charcoal, giving our meats the best flavor.

LOIN TACO CHOPPED BEEF FOR TACO-FILLING 22,50

Grilled entrecote, sliced tataki-style, accompanied by salad, guacamole, our homemade red sauce, pico de gallo, and wheat tortillas. Served on heated stones so the show continues at your table. (Maximum 2 stones per taco.)

350 g. STEAK 20,50

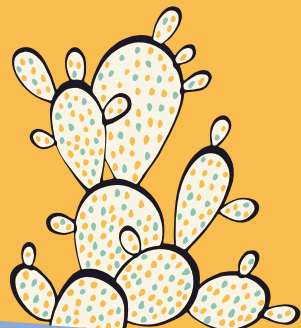
Juicy and flame-grilled with premium charcoal. Served with fries and sweet corn on the cob.

BBQ PORK RIBS 15,50

Slow-roasted pork ribs that will melt in your mouth, then deep-fried for that crispy touch and tossed in our irresistible BBQ sauce. Served with fries.

500 g. AGED RIB STEAK 20,50

Half a kilo of dry-aged beef rib steak to bring out its full flavor. Served with fries.



CHOOSE ONE:

SAUSAGE OR BURGER OR NUGGETS

+ FRENCH FRIES + WATER + ICE CREAM

KIDS MENU 10,50

For children up to 10 years.
Water included. Other drinks not included.

DESSERTS

OREO & BROWNIE CHEESECAKE 7,70

An indulgent trio: Oreo cookie crust, chocolate brownie, and cheesecake, served with cream ice cream.

CREAMY LIME PIE 6,60

Our take on the classic lemon pie, with a biscuit crust and smooth lime filling.

BASQUE GOAT CHEESE TART (GLUTEN-FREE) 5,50

Goat cheese tart Basque-style with strawberry syrup. A creamy twist on a classic.

3 MILK CAKE 5,50

The quintessential Mexican dessert: sponge cake soaked in three milks and topped with whipped cream.

3 COCONUT MILK CAKE 7,00

Our classic tres leches with a tropical twist: coconut milk, dulce de leche, and meringue.

BURGERS

Black Angus Beef Burger

PACHUCO BILL 13,50

100% Black Angus beef burger with mixed cheeses, crispy bacon, fresh lettuce and tomato slices.

EMILIANO ZAPATA 13,50

Black Angus beef burger with bold BBQ sauce, crispy bacon, and mature cheddar. A revolutionary Mexican flavor bomb.

BILLY EL NIÑO 9,90

A cowboy classic! Juicy grilled beef and melted cheese. No frills, just thrills.

SALSAS

CHIPOTLE HOT SAUCE 1,90

TRINIDAD SCORPION SAUCE 1,90

Our homemade "Trinidad Scorpion" hot sauce is based on roasted vegetables.

VALENTINA HOT SAUCE Free

CORN CAKE (ELOTE) 5,50

Traditional Mexican sweetcorn cake made from tender corn kernels. Served with icing sugar and cream ice cream.

CHOCOLATE LAVA CAKE 6,00

Served warm with cream ice cream, strawberry syrup, and whipped cream.

CHOCOLATE BROWNIE 6,75

Rich chocolate brownie served in a glass with cream ice cream, strawberry syrup, and whipped cream.

BIRTHDAY SPECIAL BROWNIE 15,90

DESSERT OF THE DAY 6,00

Ask our team what's fresh and delicious today.

ICE CREAM 4,95 Individual 2,75

STRAWBERRY / CHOCOLATE / CREAM / VANILLA WITH MACADAMIA NUTS / LEMON SORBET

ALLERGENS If you need more information, ask our staff.



LEGEND



VAT incl.



THE STARTERS

NACHOS

Freshly fried corn tortilla chips

Cheese nachos

- 1. Corn chips with melted cheddar. Perfect for "less is more" lovers.

G: 9,95 P: 7,90

Beef Nachos 🌶️

- 1. Bold nachos topped with melted cheddar and chili with beef.

G: 13,50 P: 9,50

Vegan "Meat" Nachos 🌶️🌱

- 1. Tortilla chips with pumpkin cream and textured soy chili con carne. Homemade, homemade!

G: 14,50 P: 10,50

Narconachos 🍆

- 1. So addictive they should be illegal. Nachos with guacamole, pico de gallo, melted cheddar, a ball of fresh cheese, sour cream, and Cotija cheese.

G: 13,90 P: 9,90

Narcoveganos 🌱

The green side of temptation! Nachos with pumpkin cream, guacamole, and pico de gallo.

G: 13,90 P: 9,90

Chinga tu madre 🌶️

- 1. A wild and delicious mess: nachos loaded with guacamole, pico de gallo, melted cheddar, chili con carne, Cotija cheese, sour cream, and jalapeños to spice up your palate (not your heart).

G: 15,60 P: 12,00

Chinga Veggie 🌶️🌱

- 1. Nachos with guacamole, pico de gallo, pumpkin cream, soy chili, and lively jalapeños. Pure plant-based joy.

G: 16,50 P: 12,50

La Santa

- 1. A holy creation of flavors: nachos with chicken tinga, pico de gallo, melted cheddar, crispy bacon, caramelized onions, and creamy avocado sauce.

Guacamole supplement +2,90€

G: 15,50 P: 11,00

SALADS

Prawn & avocado salad 13,50

- 1. Enjoy our mix of fresh lettuces, salt-cooked prawns, creamy avocado, pico de gallo, and crispy corn tortilla strips, all dressed in a tropical mango vinaigrette that takes you straight to the Mexican coast.

Mango & Avocado salad 13,50

- 1. A tropical dance of flavors: fresh greens, candied mango, Arzúa-Ulloa cheese, avocado, and golden croutons with a mango vinaigrette so inspiring it would make Frida Kahlo smile.

MELTED CHEESE FONDUE

Served with wheat tortillas 6 uds.

Beef 🌶️ 10,90

- 1. Slow-cooked beef chili with a smoky kick, beans, and fresh chopped coriander. A comforting cheesy hug.

Chori-champi-cheese 10,90

- 1. Juicy chorizo, sautéed mushrooms, melted cheese, and a sprinkle of coriander. A flavor trip to Mexico.

Prawns with chipotle 10,90

- 1. Sautéed prawns in chipotle sauce with cheese and coriander. Playfully spicy!

Veggie Chili beef 12,50

- 1. Textured soy stew with cheese, mushrooms, coriander, and corn tortillas. Vegan comfort, Mexican style.

BOTANAS (Appetizers)

Chicken wings 8,90

Marinated and fried.
Choose **sweet** or **spicy**. Finger-lickin' good!

Jalapeños 🌶️ 8,90

- 1. Crispy battered jalapeños filled with creamy cheddar. Fiery and comforting.

Onion Rings 8,90

- 1. Sweet onion rings, battered and fried to golden crunch. Served with BBQ sauce.

Devilish Prawns 🌶️🌶️ 8,90

- 1. Prawns flamed with tequila and smoky chipotle, served in a sizzling clay pot with wheat tortillas. A must for fire lovers.

Assortment of antojitos 8,00 x pers.

- 1. The complete feast on a plate! A jalapeño and cheddar carnival, onion rings, chicken wings, and pork ribs, perfect for whetting your appetite or enjoying at the center of the table.

Min. 2 people

ROUND

ENCHILADAS 3 uds.

Corn tortillas filled with...

Green 🌶️🌶️ 15,50

- 1. A soft corn tortilla rolled and filled with tender chicken tinga, topped with gratinéed mozzarella, bathed in homemade green salsa, and crowned with sour cream, Cotija cheese, and fresh coriander. A rolled-up masterpiece.

Red 🌶️🌶️ 15,50

- 1. Stuffed with slow-cooked spiced beef, layered with melted mozzarella, covered in rich red salsa, and finished with sour cream, Cotija cheese, and a touch of fresh coriander for that divine balance.

ALAMBRES 6 tortillas

Grilled fillings served with fresh wheat tortillas - Build your own tacos at the table! (Includes Perrins sauce)

Chicken 14,90

- 1. Diced chicken breast sautéed with vegetables, bacon, and melted cheese that stretches like pure pleasure. A perfect balance of comfort and flavor.

Beef 17,50

- 1. Juicy chunks of beef grilled with vegetables and crispy bacon, wrapped in gooey melted cheese that clings like a lover's embrace. Unforgettable.

Prawns 14,90

- 1. A true treasure from the sea. Shelled prawns sautéed with vegetables and melted cheese. Light, rich, and packed with ocean flavor.

Vegetables 🍆 14,90

- 1. A garden on a plate. Sautéed seasonal vegetables with mushrooms and melted cheese. Served with warm corn tortillas.

TACOS 4 uds.

A selection of our best stews, meats, and shrimp, served on wheat tortillas, ready to eat.

Shrimp with mango 🌶️ 17,50

- 1. pico de gallo
- 1. With chipotle mayonnaise and pico de gallo, with mango, avocado and cilantro.

Pastor 🌶️ 13,90

- 1. The king of Mexican street corners! Marinated pork shavings with grilled pineapple for a sweet touch, fresh onion, and chopped cilantro.

Veggie Pastor 🌶️🌱 14,90

- 1. Marinated Heura shavings, sautéed on the grill with pineapple, onion, and fresh cilantro, all placed in a corn tortilla.

Cochinita Pibil 🌶️ 14,50

- 1. Pork marinated in achiote, roasted at a slow temperature until tender, and topped with pickled red onion, which gives it that magical contrast of flavor. A classic that never fails!

Veggie Cochinita 🌶️🌱 14,90

- 1. Our cochinita sauce is made with heura, pickled red onion that provides the necessary acidic touch, all embraced by a freshly made corn tortilla.

Chicken, cheese, pork rinds 14,50

- 1. Juicy chicken, melted cheese, and crispy pork rinds, all accompanied by fresh onion and cilantro. A taco that deserves a mariachi serenade!

Picana, onion and cheese 15,50

- 1. Picanha cooked on the grill to perfection, caramelized onions that taste like heavenly glory, and melted cheese that melts like the promises of dawn.

Beef enchilada 🌶️ 14,50

- 1. Succulent slow-cooked beef in a roasted pepper sauce, served with pickled red cabbage and toasted black sesame seeds that bursts in your mouth.

Tinga toast 3 uds. 🌶️ 14,50

- 1. Shredded chicken stew with roasted tomato salsa and secret spices, on a crispy fried corn tortilla base that plays like music when you bite into it, topped with mayonnaise, sour cream, Cotija cheese, fresh cilantro, and golden corn.

Carnitas 14,50

- 1. Slow-cooked pork in its own lard, just right! Served with fresh onions and cilantro on corn tortillas.

***Try it with our homemade green or red salsa!**

Stew tasting 14,50

Ideal for sharing - Served with 9 tortillas

- 1. A gastronomic tour without leaving your table! Try our most authentic stews in this festival of flavors: TINGA, CARNE ENCHILADA, and COCHINITA PIBIL.

BURRITOS 1 ud.

Large wheat tortilla rolled and filled with our stews and side dishes:

Tinga 🌶️ 14,50

- 1. Shredded chicken tinga with melted cheeses, Mexican rice, beans, a touch of sour cream, and salsa verde for flavor. All wrapped up nicely and ready to fill you with flavor!

Beef enchilada 🌶️ 14,50

- 1. Succulent shredded beef, slow-cooked in a roasted pepper sauce, pickled red cabbage, toasted black sesame seeds, sour cream, spicy red sauce, Mexican rice, beans, and melted cheeses. An explosion of flavor in every bite!

Cochinita pibil 🌶️ 14,50

- 1. A classic! Shredded pork marinated for hours in achiote and citrus, accompanied by melted cheeses, Mexican rice, pickled red onion, sour cream, beans, and a red sauce that will transport you back to a village festival.

Veggie Cochinita 🌶️🌱 15,50

- 1. Our cochinita sauce is made with heura, vegan cheese, Mexican rice, pickled red onion, creamy beans, and a distinctive red sauce. A vegan revolution with a Mexican passport!

vegetarian 🌶️🌱 14,50

- 1. The Mexican Garden Roll! Melted cheeses, Mexican rice, sour cream, beans, homemade salsa verde, guacamole, mushrooms, and sautéed vegetables.



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