










SNACKS

Guacamole with nachos 12€   
Authentic guacamole with fried corns nachos and cilantro

Baja California shirmp 15€    
In tempura with Rosarito-style and chipotle mayonnaise

Chipoccluded beef carpaccio 18€   
Tenderloin in Sinaloa style with cured cheese flakes and seasoned in fresh touches

Croquettes (6 units) 12€   
Cheddar: Cheddar and jalapeño croquettes patted in tortilla chips
Choco: Choco croquette in its ink and lots of onion
Prawn: Stash prawn croquette with kimch sauce 







PROTEIN

Ribs of pork with BBQ sauce 25€ 
with sautéed rice, pico de gallo sauce with 2 fried corn pancakes for tacos

Beef tenderloin steak 25€ 
with sautéed rice and beans

BURGERS

Burger 100% 15,90€    
Brioche bread, tenderloin beef, smoked cheese, crispy bacon, pico de gallo sauce, chipotle mayonnaise and chips

La Canalla de Yucatán 15,90€    
Brioche bread, tenderloin beef, smoked cheese, crispy bacon, chipotle and jalapeno mayonnaise finished with pickled onion

La Margari 14€  
Brioche bun, veggie burger, smoked cheese, pico de gallo sauce, pickled onion and mayonnaise

NACHOS

Yucateños 14€ 
The most requested! Nachos, cochinita pibil, melted cheese, guacamole, sour cream, beans, red onion and pico de gallo sauce

Scoundrels 14€  
The naughtiest! Nachos, melted cheese, red sauce, chili con carne, pico de gallo sauce, jalapeños and pickled onion

SALADS

Tomato 11€ 
Meaty fresh tomato wedges, soft guacamole and coriander vinaigrette

La Gringona 13€  
Smoked lettuce hearts and marked with chipotle sauce and nachos flakes

Tijuana 14€   
Tender lettuce sprouts, marked prawns, tomatoes, hearts of palm, red onion, corn and coriander in a crunchy wheat cake



Ask about the
DISHES
OF THE DAY





TIME TO CHILL OUT



QUESADILLAS* 3 units

with stir-fried rice, beans and guacamole for dipping

Chicken tinga and melted cheese 15€

Chili whit meat and melted cheese 16€

Carnita, melted cheese and red onion 16€

ENCHILADAS*

Chicken enchiladas with red or green sauce 15,90€

Add an extra one for 3,50€

FAJITAS* FREE

Tricolor pepper sautéed with onion and good mix of spices

Chicken 15,90€

Beef 16,80€

Mixed 16,80€

Prawns 16,80€ 

Vegetarian 15,90€ 



TACOS* 2 units FREE

Cochinita pibil 8,50€ • Extra taco 3,50€  

Roast pork loin with pibil dressing, melted cheese, sour cream, pico de gallo souce, red onion and cilantro

Pastor 8,50€ • Extra taco 3,50€  

Roasted pork fillet al pastor, melted cheese, pico de gallo souce, pineapple, pickled onion and cilantro

Carnitas 8,50€ • Extra taco 3,50€ 

Roasted bacon, guacamole, pico de gallo souce, pickled onion and souce

Chicken tinga 8,50€ • Extra taco 3,50€  

Roast chicken with tomato sauce, melted cheese, sour cream, pickled onion and cilantro

Tempered roosterfish 10€ • Extra taco 4,50€   

With melted cheese, pico de gallo souce, sour cream, pickled onion and cilantro

Tunita 10€ • Extra taco 4,50€   

Candied tuna, with melted cheese, guacamole, pico de gallo souce, red onion and cilantro

FOR THE LITTLE ONES*

La Monstruito 10,50€  

Riple cheese quesadilla and cooked ham, with French fries

Chicken nugget 14,90€ FREE  

Seasoned of Puebla-style with crispy breadcrumbs

Fried roosterfish 14,90€   

Tempered San Pedro roosterfish seasoned in Cajun style with French fries

Cheese Burger 11€  

Beef burger with brioche bread, melted cheese and French fries

THE DESSERTS*

Cheesecake 6,50€   

with red coulis berries

Metate chocolate cake 7€   

served with vanilla ice cream

Corn pastel 6,50€   

with vanilla ice cream

Banoffee cake 7€  

Ice cream cup 4,50€  

vanilla, chocolate and pistachio

ALLERGENS



EGGS



MOLLUSCS



FISH



NUTS



SOY



MUSTARD



MILK



GLUTEN

FREE = OPTION FREE

