

STARTERS

Totopos chips

Fried beans

3.5 €

Dip of choice

3.€

Guacamole

4.5 €

Tequila cheese dip

4.5 €

Sauces

Pico De Gallo

Tomato, red onion & coriander, seasoned with lime and spices.

Maionese Chipotle

Vegan mayonnaise with Chipotle & lime.

Molacajete

Rosted tomato, chile, garlic and onion in molcajete.

Molho Verde Taquero

Tomatillo, olive oil, chili & coriander.

Molho La Fugitiva

Almond, piri-piri chili, sesame olive oil.

Quesadilla

5.5 €

Corn or wheat Tortilla stuffed with a mix of cheeses

(Mozarella, Monterey Jack, Cheddar) served with guacamole & sour cream.

*add any stuffing for 4.5€

Nachos

11 €

Homemade fried Tortilla covered with our homemade cheese sauce, jalapenos, fried black beans & guacamole.

*add any stuffing for 4.5€

- Hongos

- Tinga de pollo

- Birria

- Conchinita pibil



SOUP & SALAD



Salpicon

Rocket and lettuce salad, tempered with olive oil and Avocado maionese with topic of chicken or mushrooms.

9 €

Tortilla soup

Tomato stew seasoned with epazote, fresh cheese, avocado, guajillo pepper & crunchy tortilla.

4.5 €

Esquites

Corn, butter, epazote, mayonnaise and cheese.

5.5 €



CEVICHES



Tuna

Tuna ceviche with passoin fruit, cucumber, sesame and avocado.

14 €

Acapulco

Shrimp ceviche with tomato sauce, coriander and orange.

14 €

Tiradito Vazia

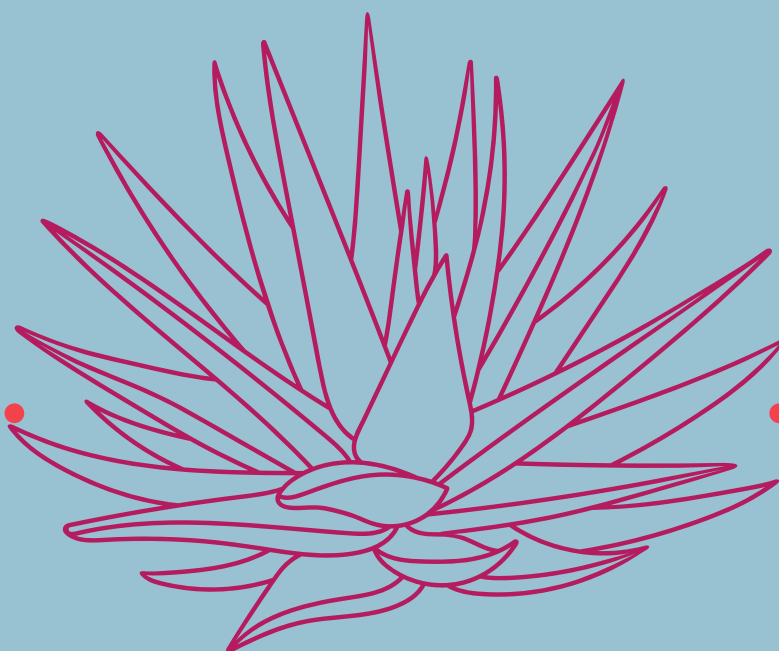
Veal seasoned with sardine and jalapenho sauce, avocado and shoestring potato.

13 €

Vegan

Chickpea, beet, carrot hummus and Chipotle.

11 €



TACOS

Hongos

Three Tacos of mushrooms sautéed with garlic & guajillo pepper served with spicess & guacamole.

9,5 €

Frijol

Four deep fried Tacos stuffed with black beans covered with rocket, cheese, sour cream & guacamole.

9 €

Tinga of Chicken

Three Tacos of pulled & glazed chicken in a tomato sause, chipotle, served with slices of avocado, red onion & rocket.

12 €

Cochinita Pibil

Three pulled pork Tacos seasond with sweet & sour achiote marinade, citrus orange, mexican orégano & cinnamon.

12 €

Birria

Three Tacos of stewed beef in a marinade of grilled tomato, guajillo chili & spices served with coriander & red onion.

14 €

Shrimp al Pastor

Thhre shrimp Tacos sauteed in pienanple sweet & sour sauce.

13.5 €

Corn and codfish Tostada

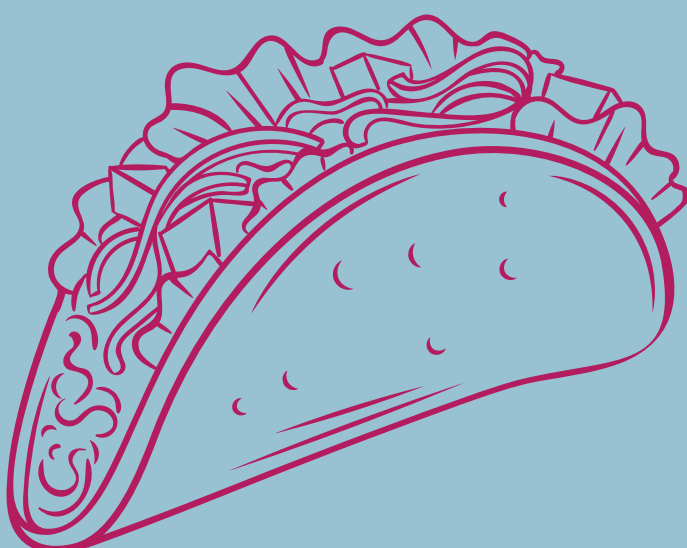
Codfish seasoned with chipotle and olives.

14 €

Taco Sudado de Papa

Four tacos with corn tortilha stuffed with mashed potato anda caramelized onion.

9.5 €



TORTAS

Tortas

Two sandwiches of gratinated cheese, black beans, guacamole, rocket & sauce choice.

(all Tortas are served with sauce of choice)

Cochinita Pibil

12,4 €

Pork meat seasond with sweet & sour achiote marinade, citrus orange, mexican orégano & cinnamon.

Birria

14,5 €

Stewed beef in a marinade of grilled tomato, guajillo chili & spices served with coriander & red onion.

Mushrooms

11 €

Mushrooms sautéed with garlic & guajillo pepper served with spicess & guacamole.

Shrimps Pastor

14,5 €

Shrimps, black beans covered with rocket, cheese, sour cream & guacamole.

Torta of Tinga

12,5 €

Pulled glazed chicken in a tomate & chipotle sauce, served with slices of avocado, red onion & rocket.

DESSERTS

Três Leches

4.5 €

Biscuit cake covered with três leches sauce, raspberry & mint.

Trufa La Fugitiva

4.5 €

Liquid Mexican chocolate mousse with Mezcal Espasin & red fruits.

Volcano

5.5 €

Petit gateaux de chocolate mexicano, hibiscus & peanut.