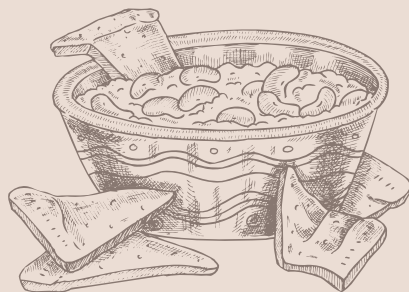


La Capital

MEXICAN CUISINE



Food Menu

Breakfast

SATURDAY - SUNDAY

11.00 AM - 1.00 PM

MEXICAN BREAKFAST 9

Fried eggs, chorizo sausages, pork chips, grilled avocado, red beans stew with chili peppers, *pico de gallo* salsa

SOPE WITH CHORIZO 6

Corn tortilla, chorizo, red bean puree, red salsa, cheese

SOPE WITH SHRIMPS 6

Corn tortilla, tomato and vegetable puree, tiger prawns, grilled onions and Saffron aioli sauce

SOPE WITH SALMON 8

Corn tortilla, smoked salmon, avocado *guacamole* and beet leaves

MEXICAN SHAKSHUKA 9

Fried eggs (2 pcs), tomato and vegetable stew, feta cheese

SWEET RICE PORRIDGE ARROZ CON LECHE 4.5

Arborio rice, cinnamon and chili pepper syrup, raisins and white chocolate

GUACAMOLE WITH HOMEMADE CORN CHIPS 9

Extra Egg - €1

Mexican Flavour
Tasting Menu (1 person)
SUNDAY - WEDNESDAY

FRESH TUNA TOSTADA
CEVICHE IN MACHA SAUCE
ESQUITES DE CAMARON
PESCADILLA/TETELA
FILETE DE RES

€35

Soups

CREAMY SWEETCORN SOUP 7

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 🌿 9

FRESH TUNA TOSTADAS 12

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

CRUDO DE ATUN 14

Fresh tuna marinated with orange-Yuzu sauce, served with XO and truffle oil

VUELVE A LA VIDA COCKTAIL 🌶️ 12

Shrimp and octopus marinated in tomato sauce, served with avocado and cherry tomatoes

FRESH SCALLOPS CEVICHE 14

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

SPICY CEVICHE IN MACHA SAUCE 🌶️ 14

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 TOSTADAS 10

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

PESCADILLAS 7

Crispy corn tortillas with fish stuffing, served with salsa and sour cream

TETELA 7

Crispy corn tortillas with beef tenderloin, served with *salsa verde*

CALAMARES AL GRILL 12

Grilled calamari served with fried vegetables, chili butter and *Sikil pak Mole* or burnt eggplant salsa

Main Dishes

BARBACOA DE CORDERO 22

Slow cooked lamb with Mexican barbacoa spices, served with tortillas and *pico de gallo*

COSTILLA CORTA DE RES 20

Stewed beef short rib's meat with Mexican spices, served with parsnip puree, sauteed vegetables and *Shimeji* mushrooms with brown butter

FISH A LA VERACRUZANA 22

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

FILETE DE RES (200 g.) 35

Dry aged beef tenderloin with *Mole Poblano* and grilled vegetables

OCTOPUS CON SALSA MACHA 27

Fried octopus with red bean and avocado leaf sauce, served with sweet potato and *macha* sauce

GREEN MOLE (PIPIÁN VERDE) 15

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

ALAMBRE AL PASTOR 16

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

Desserts

CHURROS 6

Mexican donuts served with chocolate sauce

CRUJIENTE DE FRUTAS 6

Almond crumble, berries, grilled pineapple,
passion fruit puree and vanilla ice cream

ICE CREAM 6

LEMON SORBET FLAMED WITH MEZCAL 6

