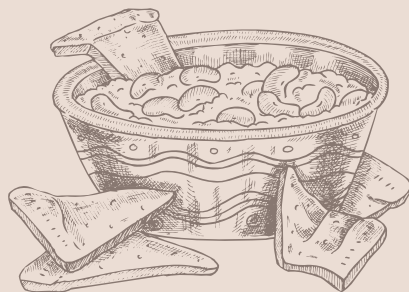


# La Capital

MEXICAN CUISINE



## Food Menu

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# Breakfast

SATURDAY - SUNDAY

11.00 AM - 1.00 PM

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## **MEXICAN BREAKFAST 9**

Fried eggs, chorizo sausages, fried bacon, grilled avocado, red beans stew with chilli 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 Dijon aioli sauce

## **SOPE WITH SALMON 8**

Corn tortilla, smoked salmon, 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, raisins *comfit* and berries

## **GUACAMOLE WITH HOMEMADE CORN CHIPS 9**

Extra Egg - €1

Mexican Flavour  
Tasting Menu (1 person)  
SUNDAY - WEDNESDAY

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*CRUDO DE ATÚN*

*CEVICHE IN MACHA SAUCE*

*SHRIMP TOSTADA*

*PESCADILLA*

*FILETE DE RES*

€35

# Soups

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## CREAMY SWEETCORN SOUP 7

Corn soup seasoned with feta cheese, parsnip chips, pea sprouts and powdered chili pepper

# Cold Starters

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## GILLARDEAU OYSTERS (1 item) 6

Fresh oysters with shallots, cucumber and *macha* pepper oil

## GUACAMOLE WITH HOMEMADE CORN CHIPS 🌿 9

## FRESH TUNA TOSTADAS 12

Marinated tuna, coriander and shallots, served with *habanero* pepper mayonnaise, avocado, coriander and shallots

## CRUDO DE ATÚN 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 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 SELECTION 🌶️ 5

Traditional salsa

Grilled tomatoes, coriander, jalapeño

*Morita* pepper salsa

*Tomatillos*, *Morita* pepper

*Habanero* pepper salsa

Grilled *habanero* pepper, orange juice

## Hot Starters

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### **ESQUITES DE CAMARÓN 12**

Tiger prawns with corn in langoustines 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 sweet pepper *confit* and Dijon mustard aioli

### **PESCADILLAS 7**

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

### **CALAMARES AL GRILL 12**

Grilled calamari served with fried vegetables,  
chili cream and *Sikil Pak Mole*

## Main Dishes

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**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

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BABY POTATOES IN *GUAJILLO* PEPPER SAUCE 4

FRIED *EL PADRON* PEPPERS 4

FRESH VEGETABLE SALAD 4

# Desserts

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## **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**

