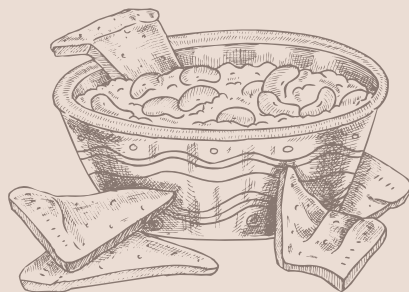


La Capital

MEXICAN CUISINE



Food Menu

Mexican Flavour
Tasting Menu (1 person)
SUNDAY - WEDNESDAY

TUNA TOSTADA

CEVICHE IN MACHA SAUCE

PESCADILLA

COLIFLOR ROSTIZADA

FILETE DE RES

CREMOSO DE CHOCOLATE

€45

Soups

CREAMY SWEETCORN SOUP 9

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

Cold Starters

GILLARDEAU OYSTERS (1 item) 6

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

GUACAMOLE WITH HOMEMADE CORN CHIPS 🌿 9

FRESH TUNA TOSTADAS 13

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

CRUDO DE ATÚN 15

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

VUELVE A LA VIDA COCKTAIL 🌶️ 14

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

FRESH SCALLOPS CEVICHE 16

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

SPICY CEVICHE IN MACHA SAUCE 🌶️ 15

Seasonal fresh fish served with a smoked chili sauce and mixed nuts, sweet potatoes and grilled corn

CEVICHE VEGANO 🌿 12

Seared cauliflower and sweet potato, marinated in tiger milk and *macha* sauce

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

ESQUITES DE CAMARÓN 14

Tiger prawns with corn in langoustines sauce,
seasoned with black truffle-*habanero* mayonnaise

TACO AL PASTOR 9

Grilled pork, marinated in *Guajillo* and achiote pepper sauce,
served with homemade corn tortillas,
grilled pineapple and *morita* salsa

SHRIMP TOSTADAS 11

Fried shrimp with sweet pepper *confit* and Dijon mustard aioli

PESCADILLAS 8

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

BARBACOA DE CORDERO 26

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

COSTILLA CORTA DE RES 25

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 24

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

COLIFLOR ROSTIZADA 🌿 15

Rostead cauliflower, served with chickpea puree and macha sauce

FILETE DE RES (200 g.) 35

Dry aged beef tenderloin *tataki* with *Mole Poblano* and grilled vegetable

OCTOPUS CON SALSA MACHA 🌶️ 27

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

ALAMBRE AL PASTOR 18

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

CREMOSO DE CHOCOLATE 7

Chocolate cake with beetroot-hibiscus puree and pistachio nuts

CREMA DE MANGO 7

Mango mousse with coconut cookie and *tomatillas* jam

ICE CREAM 6

LEMON SORBET 6

Flamed with Mezcal

