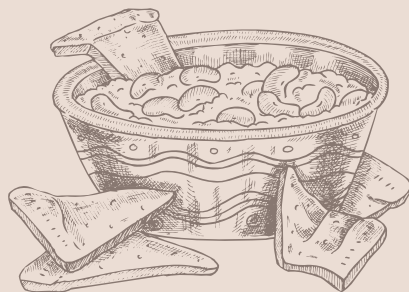


# La Capital

MEXICAN CUISINE



## Food Menu

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Mexican Flavour  
Tasting Menu (1 person)

SUNDAY - WEDNESDAY

\*Advance reservations by phone required

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*TUNA TOSTADA*

*CEVICHE MACHA PADAŽE*

*TACO DE CANGREJO*

*FILETE DE RES*

*PASTEL DE QUESO*

€45

# Soups

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## CREAMY SWEETCORN SOUP 9

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 13

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

## CEVICHE DE ATUN Y COCO 15

Fresh tuna with coconut Tiger milk, passion fruit vinaigrette, fennel and kohlrabi

## VUELVE A LA VIDA COCKTAIL 🌶️ 14

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

## 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

Salsa Roja

*Guajillo* chilli, tomatoes, coriander

Salsa de Cacahuete

*Morita* chilli, tomatoes, peanuts

*Habanero* pepper salsa

Grilled *habanero* pepper, orange juice

## Hot Starters

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### **CAMARONES A LA DIABLA 15**

Grilled black tiger shrimps in pineapple *adobo*  
served with chipotle aioli and grilled lemon

### **TACO DE CANGREJO 16**

Fresh tuna with coconut Tiger milk, passion fruit vinaigrette,  
fennel, *kohlrabi*, and chili piquin

### **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

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### **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

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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

## **PASTEL DE QUESO 8**

Goat and gorgonzola cheesecake served with lychee,  
*kalamansi* gel and hazelnut *praliné*

## **ICE CREAM 6**

## **LEMON SORBET 6**

Flamed with Mezcal

