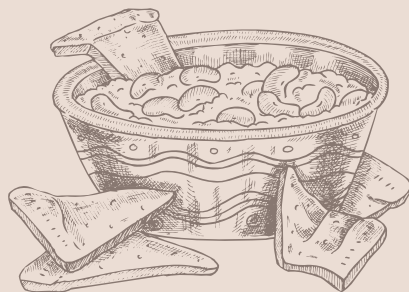


La Capital

MEXICAN CUISINE



Food Menu

Mexican Flavour
Tasting Menu (1 person)
SUNDAY - WEDNESDAY

*Advance reservations by phone required

TUNA TOSTADA
CEVICHE IN MACHA SAUCE
TACO AL PASTOR
FILETE DE RES
PASTEL DE QUESO

€49

Soups

CREAMY SWEETCORN SOUP 10

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

Cold Starters

GUACAMOLE WITH HOMEMADE CORN CHIPS 🌿 10

FRESH TUNA TOSTADAS 15

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

CEVICHE DE ATUN Y COCO 🌶️ 16.5

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

VUELVE A LA VIDA COCKTAIL 🌶️ 15

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

SPICY CEVICHE IN MACHA SAUCE 🌶️ 16.5

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

CEVICHE VEGANO 🌿🌶️ 13

Roasted Romanesco and sweet potato, marinated in tiger milk and *macha* sauce

SALSA SELECTION 🌶️ 8

Salsa Roja

Guajillo chilli, tomatoes, coriander

Salsa de *Cacahuete*

Morita chilli, tomatoes, peanuts

Habanero pepper salsa

Grilled *habanero* pepper, orange juice

Hot Starters

TACO AL PASTOR 10

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

SHRIMP TOSTADAS 13

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

PESCADILLAS 9

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

CALAMARES AL GRILL 15

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

Main Dishes

BARBACOA DE CORDERO 31

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

COLIFLOR ROSTIZADA 🌿🌶️ 18

Roasted cauliflower, served with chickpea puree and *macha* sauce

FISH A LA VERACRUZANA 27

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

FILETE DE RES (200 g.) 38

Dry aged beef tenderloin *tataki* with *Mole Rosa*, grilled vegetables and pine nuts

RIB EYE (300 g.) 40

Grilled rib eye with juniper berry and *morita* chili, served with *padron* peppers

PULPO 🌶️ 29

Seared octopus with *Apricot Mole*, roasted carrots and pickled onions

ALAMBRE AL PASTOR 21

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 4.5

FRIED EL PADRON PEPPERS 5

FRESH VEGETABLE SALAD 4.5

Desserts

CHURROS 7

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

