



Mexican Flavour
Tasting Menu (1 person) - €65
SUNDAY - WEDNESDAY

*Advance reservations by phone required

TUNA TOSTADA
CALLO DE HACHA
TACO DE CANGREJO
FILLETE DE RES
PASTEL DEL QUESO

La Capital

MEXICAN CUISINE

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



Please inform our service staff about your preferences and possible allergies.

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

CALLO DE HACHA 17.5

Scallops served with shrimp and carrot sauce, pickled carrots, fennel and orange

CEVICHE VEGANO 🌿🌶️ 13

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

SPICY CEVICHE IN MACHA SAUCE 🌶️ 16.5

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

SALSA SELECTION 🌶️ 8

A variety of fresh seasonal salsas

Hot Starters

TACO AL PASTOR 11

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

TACO DE CANGREJO 15

Soft shell crab with tamarind sauce, pickled onion salsa and garlic aioli

TACO DE RES 14

Beef fillet, *cerveza* salsa, *pico de gallo*

SHRIMP TOSTADAS 🌶️ 14

Fried shrimp with sweet pepper *confit* and Dijon mustard

Main Dishes

CALDO DEL MARISCOS 24

Bisque, octopus, scallops, shrimp, avocado, yuzu

BARBACOA DE CORDERO 31

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

COLIFLOR ROSTIZADA 🌿🌶️ 18

Roasted cauliflower with *Pink mole*, macadamia nuts and *macha* sauce

PESCADA CON MOLE BLANCO 27

Grilled fish served with Bok Choy, served with edamame beans and pineapple puree

FILETE DE RES (200 g.) 38

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

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 4.5

FRESH VEGETABLE SALAD 4.5



spicy



vegetarian