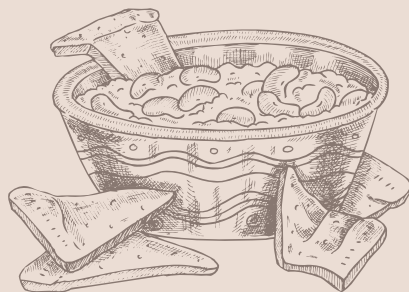


La Capital

MEXICAN CUISINE



Food Menu

Cold Starters

GUACAMOLE WITH HOMEMADE CORN CHIPS 🌿 10

TUNA TOSTADAS 15

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

CEVICHE DE ATUN Y COCO 🌶️ 16.5

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

CRUDO DE RES 🌶️ 16

Beef tenderloin served with *pico de gallo*, garlic mayo, roasted capers and avocado

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, served with homemade corn tortillas, tamarind sauce, pickled onion salsa and garlic aioli

TACO DE RES 🌶️ 14

Beef fillet, served with homemade corn tortillas, *salsa de cerveza*, mango *salsa*

SHRIMP TOSTADAS 🌶️ 14

Fried shrimp with sweet pepper *confit* and Dijon mustard

Soups

CREAMY SWEETCORN SOUP 10

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

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

PESCADO CON MOLE BLANCO 27

Grilled fish served with Bok Choy, served with edamame beans and pineapple *confit*

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 corn tortillas, 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

Mexican Flavour Tasting Menu (1 person)

SUNDAY - WEDNESDAY

*Advance reservations by phone required

TUNA TOSTADA

CRUDO DE RES

TACO DE CANGREJO

FILLETE DE RES

PASTEL DEL QUESO

€65

Desserts

CHURROS 7

Mexican donuts served with chocolate sauce

PASTEL DE QUESO 8

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

ICE CREAM 6

