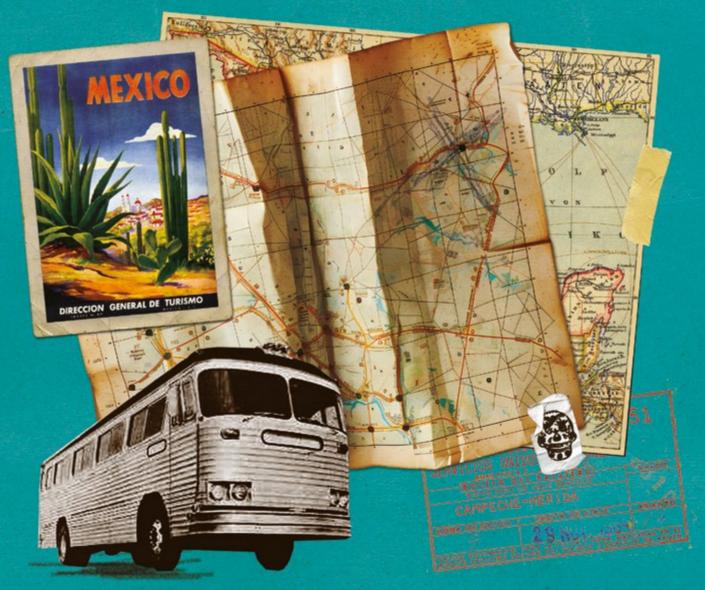
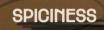
GUÌA DE VIAJE COMIDA



ENGLISH

ALLERGENS

- [1] Cereals and derivatives
- [2] Crustaceans
- [3] Eggs [4] Fish
- [5] Peanuts
- [6] Soy [7] Milk
- [8] Nuts
- [9] Celery
- [10] Mustard
- [11] Sesame [12] Sulphur dioxide
- [13] Lupins
- [14] Molluscs
- * If fresh food is unavailable, high quality frozen food will be used.



Low B

*MOLE NEGRO

In the Nahuatl language this word stands for sauce. It is a traditional Mexican food. Its essential ingredients are Ancho and Guaiillo chili, nuts, spices and dark chocolate.



ENTRADAS

NACHOS 11-21

Crunchy Corn Chips.

SAUCES

Guacamole Sour Cream [7] Roja \$3/6 Habanero \$6/6

MINI EMPANADA DE CERDO [1-2-7]

Wheat flour empanada stuffed with pork, tomato, cumin, onion, olive and cheese.

2,5 €

MINI EMPANADA DE CHORIZO \$2/6 [1-2-7-12]

Wheat flour empanada filled with chorizo, potatoes and cheese.

3 €

POLLO DORADITO \$3/6 [1-2-3-6-7]

Twice-cooked chicken leg stuffed with pork, cheese, chilies, achiote, paprika and potatoes. Served with chipotle chili mayo.

7 €



PLATOS

TACO DE CAMARONES \$2/6 [1-2-3]

Crispy prawn* served on soft corn tortilla with red cabbage, chipotle chili mayo and cilantro.

Also available as a burrito. [1-2-3]

12 €

5 €

TACO DE POLLO V MOLE NEGRO \$3/6 [1-8-12]

Free range grilled chicken with *MOLE NEGRO. Served on a soft corn tortilla.

5 €

TACO AL PASTOR \$1/6 [7-8-12]

Marinated pork neck with achiote and grilled, served with pineapple, red salsa, pickled onion and cilantro. Served on a soft corn tortilla.

Also available as a burrito. [1-7-8-12]

5 €

11 €

TACO DE BIRRIA \$1/6 [7]

Beef stew in tomato sauce, spices and guajillo chili. Served on a soft corn tortilla with melted mozzarella, cilantro and radishes. Traditionally served with its broth.

TACO DE CARNITAS \$2/6 [1-12]

Pork shoulder cooked with orange, beer, spices and lard. Served on a soft corn tortilla with red salsa, pickled onion, radishes and cilantro.

TACO DE HONGOS [1-2-7]

Sautéed mushrooms with star anise served on a soft corn tortilla with potatoes puree, avocado salsa, zucchini, primo sale cheese, radishes, carrot gel and fried leek.

TOSTADA DE CEVICHE ESTILO SINALOA \$2/6 [1-2-3-4-6-12]

Croaker fish marinated in lime and black sauce. Served on a crispy corn tortilla with chipotle mayo, radish, fried leek, carrots and cilantro.

TOSTADA DE AGUACHILE ESTILO CULIACAN \$2/6 [1-2-3-6]

Shrimp* marinated in lime, tomato and Maggi sauce. Served on a crispy corn tortilla with cucumber, purple cabbage mayo, pickled red onion, radishes and fried leek.

TOSTADA DE TINGA DE POLLO TRADICIONAL \$\rm 2/6 [1-2-5-7-8]

Pulled chicken breast with tomato sauce, stewed onion and spices. Served on a crispy corn tortilla with peanut and morita chili sauce, sour cream, primo sale cheese, lettuce and radish.

QUESADILLA MILPA [7]

Corn tortilla filled with melted cheese, grilled zucchini, squash blossoms and sweet corn.

BURRITO MEXICANO [1-7]

Wheat tortilla rolled and filled with black bean cream, mushrooms, spiced zucchini, melted cheese, pico de gallo, avocado cream and Mexican rice.

POSTR 7 €

CHURROS [1-3-7]

Fried choux pastry sticks dusted with sugar and cinnamon. Served with dulce de leche and chocolate mousse.

6 €

5,<u>5</u> €

6 €

5.5 €

5,5 €

7 €

7.5 €

10 €

Please let us know if you have any food allergies or special dietary needs.

