

LA CANTINA MENU

Starting from 2 people - € 42 per person
(From 12 people please choose per table)

Aperitief

Of choice.

Mix Voorgerecht

Main dish from choice:

- **Fajitas:** chicken, beef, lamb, prawns or vegetables
- **Taco's:** pollo, carne or vegetables
- **Enchilada's:** pollo, carne or vegetables



CLASICOS

Choose between rice, roast potatoes, tortillas or unpeeled potato as a side.

* No side dish

Chile Poblano Carne*

24.00

Gratinated oven dish with poblano peppers filled with spiced meat and served with rice, beans and salsa rojo

Chile Poblano Pollo*

24.00

Gratinated oven dish with poblano peppers filled with spiced chicken and served rice, beans and salsa rojo

Chili Con Carne

23.00

A traditional Mexican dish with minced meat and beans with cheese, sour cream and salad

Guajalote Mole Poblano

23.00

A traditional Mexican stew of turkey, paprika and sesame seeds in spiced chocolate sauce

Plato Vegetariano

21.00

In pan prepared weath tortilla with cheese, vegetables and a sauce made by the chef

Verduras Con Feta

21.00

Vegetable grating with diced feta, beans, corn, olives and mozzarella

ENTRADAS

Guacamole

10.00

Nachos served with spicy avocado dipping sauce with tomato, onion and spices

Nacho Del Horno

10.00

Oven-baked nachos with guacamole, olives, corn, sour cream jalapeños and cheese

Ceviche Salmón

12.00

Martinated, cubed smoked salmon, with lime juice, jalapeños, onion, tomato, avocado

Patitos Calientes

8.50

Fried jalapeño poppers filled with feta cheese

Calamarcitos

8.00

Squid rings cooked in a spicy tomato sauce

Frangos Pasa Rio

7.50

Drumsticks marinated with Mexican herbs and grilled in the oven

Sardinas a la Planche

7.50

Sardines grilled with lime, served with a salad

Quesadillas

12.00

Tortillas filled with cheese and tomato sauce

Mix Voorgerecht (voor 2)

23.00

Mix of four starters served on large dishes

ENSALDES

Served with bread

Ensalada Avocado

18.00

Salad with fresh avocado, olives, corn, onion, tomato and cucumber

Ensalada Del Coronel

22.00

Salad with cooked chicken, avocado and feta

Ensalada Pescado

22.00

Salad with smoked salmon, prawns and fresh avocado

ENCHILADA

Filled tortillas served with enchilada sauce, cheese, beans, sour cream and rice.

Pollo

23.00

Chicken enchilada

Carne

23.00

Meat enchilada

Verduras

21.00

Vegetable enchilada

PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES

CARNE A LA PLANCHA

Choose between rice, baked potatoes, tortillas or unpeeled potato as a side.

Entrecôte Argentina 32.00

Grilled Argentinian ribeye entrecote with a side of choice

- Verduras Con Ajo – Vegetables cooked in garlic butter
- Madrogada (+€2.00) – diced bacon cooked with onion rings and peas
- Chimichurri – Argentinian herb sauce with parsley garlic and oregano

Cooking method: Bleu - Saignant - A Point - Bien Cuit

Pollo Chimichurri 24.00

Grilled chicken served with vegetables and chimichurri salsa

Carne de Res Chimichurri 25.00

Grilled beef served with vegetables and chimichurri salsa

Pollo Ranchero 24.00

Lightly spiced, marinated chicken fillet with cheese in a sauce made by the chef

Carnitas Mejicanas 24.50

Cubed chicken, pork and beef cooked in olive oil with courgette, bell peppers, onion, mushroom and Mexican spices

PESCADO

Choose between rice, baked potatoes, tortillas or unpeeled potato as a side.

Moqueca de Peixe 25.00

Stew of fish, king prawns and scampi, cooked in a mild tomato- coconut sauce and palm oil

Scampi Salsa Sombrero 25.00

Prawns in a tomato sauce of jalapeños, mushrooms, onions and bell peppers

Gambas al Ajilo 25.50

King prawns cooked in a spiced garlic sauce with celery and leek, served with an unpeeled potato and a salad

Scampi al Ajilo 25.00

Prawns cooked in a spiced garlic sauce with jalapeños, mushrooms and onion

Salmón Naturalez 25.00

Grilled salmon fillet cooked with garlic butter and vegetables

Salmón Queso Feta 26.00

Grilled salmon fillet cooked in a smooth, slightly spiced tomato-cream sauce and feta cheese

FAJITAS

Make your own tacos, served with pico de gallo, cheese, sour cream, guacamole and soft tortillas.

Pollo 23.00

Chicken in tomato sauce

Carne de Res 24.50

Beef in tomato sauce

Carne de Cornero 24.50

Lamb in tomato sauce

Scampi 25.00

Prawns cooked with spiced butter and vegetables

Verduras 21.00

Vegetables in tomato sauce

Extras. 2.50

Guacamole, Olives, sour cream, cheese, chipotle, Jalapeños, tortillas

TACOS

Tacos filled with a cheese sauce, pico de gallo served with salad, guacamole, sour cream, beans and rice

Pollo 23.00

Chicken taco

Carne 23.00

Meat taco

Verduras 21.00

Vegetable taco

NIÑOS

Dished for children under 12 years

Taco Pollo Niño 13.00

Chicken taco served with rice and salad

Fajitas Pollo Niño 13.00

Tortillas served with chicken, guacamole and salad

POSTRES

Kahlúa Café 8.50

Vanille ice cream in a Kahlua-coffee served with whipped cream and cinnamon

Dame Blanche 7.50

Vanilla ice cream served with whipped cream and hot chocolate sauce

Copa Lolita 7.50

Vanilla ice cream served with banana, whipped cream and chocolate sauce

Tarta de Queso 8.50

Cheesecake

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