



ENGLISH MENU

GROUP MENU

**STARTING FROM 2 PEOPLE FOR
€ 34 PER PERSON.**

Group menu served as tapas

Aperitif

Of choice

Mix Starter

A mix of starters served on large dishes

Fajitas

Of choice

A-LA-CARTE MENU

**STARTING FROM 2 PEOPLE
€ 35 PER PERSON**

Aperitif

Of choice


Starter


Mix Starter

A mix of starters served on large dishes

Main Course *(choose from)*

Chile Poblano *Oven dish with poblano, spiced meat, rice, beans and salsa*

Fajitas Vegetariano  *Fajitas with vegetables in tomato sauce*

Pollo Ranchero  *Chicken fillet with Mexican spices in a sauce made by the chef and cheese*

Salmón Natural *Grilled salmon fillet with garlic butter and vegetables*

With these main courses you can choose between rice, potato wedges, tortillas or an unpeeled potato.

 = slightly spicy.

 = mildly spicy.

 = spicy.

 = vegetarian.

ENTRADAS

STARTERS

Guacamole 	10 ⁰⁰
<i>Spicy avocado dipping sauce with tomato, onion and spices</i>	
Nacho Del Horno  	10 ⁰⁰
<i>Nachos out of the oven with guacamole, olives, corn, sour cream jalapeños and cheese</i>	
Ceviche Salmón	12 ⁰⁰
<i>Salmon cubes marinated in lime juice with jalapenos, onion, tomato, avocado, coriander and smoked salmon</i>	
Patitos Calientes  	7 ⁵⁰
<i>Spicy jalapeños croquettes filled with feta</i>	
Calamarcitos 	6 ⁵⁰
<i>Squid rings in a spicy tomato sauce</i>	
Frangos Pasa Rio	6 ⁰⁰
<i>Drumsticks marinated with Mexican herbs and grilled in the oven</i>	
Sardinas A La Plancha	7 ⁵⁰
<i>Sardines grilled with lime, served with a salad</i>	
Quesadillas  (voor 2 personen)	12 ⁰⁰
<i>Tortillas with cheese and tomato sauce and guacamole</i>	
Mix Starter (for 2 people)	22 ⁰⁰
<i>A mix of starters served on large dishes</i>	

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PLATOS PRINCIPALES

MAIN COURSES

CARNE A LA PLANCHA GRILLED MEAT

Entrecôte Argentina..... 27⁰⁰

Grilled Argentinian ribeye entrecote with a salsa of choice and served with salad

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

Pechuga de pollo 22⁰⁰

Grilled chicken breast with warm vegetables and sauce of your choice

Lomo de cerdo 22⁰⁰

Pork tenderloin with warm vegetables and sauce of your choice

Carne Filete (rundlapjes) 23⁰⁰

Beef steaks with hot vegetables and a choice of sauce

Salsa of choice

Madrogada *Cooked and diced bacon with onion rings and peas*

Ranchero  *Sauce with tomato, onion, jalapeños, cream and chee*

Chimichurri *Argentinian herb sauce with parsley, garlic and oregano*

Carnitas Mejicanas  21⁵⁰

Diced meat of beef, chicken and pork cooked in olive oil with onions, zucchini paprika, mushrooms and Mexican spices

With these main courses you can choose between rice, potato wedges, tortillas or an unpeeled potato.

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FAJITAS (*)

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

Chicken	19 ⁵⁰
<i>In tomato sauce</i>	
Beef	20 ⁵⁰
<i>In tomato sauce</i>	
Lamb	20 ⁵⁰
<i>In tomato sauce</i>	
Vegetarian 	17 ⁵⁰
<i>Vegetables in tomato sauce</i>	
Scampi	21 ⁰⁰
<i>With vegetables and garlic butter</i>	
Extras 	2 ⁵⁰
<i>Guacamole, Olives, Sour Cream, Cheese, Chipotle, Jalapeños, Tortillas</i>	



TACOS

Tacos served with salad, guacamole, sour cream, beans, and rice

Tacos Pollo	20 ⁰⁰
<i>Taco filled with chicken</i>	
Tacos Carne	20 ⁰⁰
<i>Taco filled with meat</i>	

ENCHILADA

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

Enchilada Pollo 	20 ⁰⁰
<i>With chicken</i>	
Enchilada Carne 	20 ⁰⁰
<i>With meat</i>	

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PESCADO FISH

Moqueca de Peixe	22 ⁵⁰
<i>A stew of fish, king prawns and scampi in a mild tomato-coconut sauce and palm oil</i>	
Gambas al Ajilo	23 ⁵⁰
<i>King prawns in a spiced garlic sauce with celery and leek, served with an unpeeled potato and a salad</i>	
Camarones Salsa Sombrero	23 ⁰⁰
<i>Scampi in tomato sauce with jalapeños, mushrooms, onions and paprika</i>	
Camarones con Ajilo	23 ⁰⁰
<i>Scampi's in een lookbotersaus met jalapeños, champignons en ui</i>	
Salmón Naturalez	22 ⁰⁰
<i>Grilled salmon fillet with garlic butter, lemon and vegetables</i>	
Salmón Queso Feta 	22 ⁰⁰
<i>Grilled salmon fillet with a smooth, slightly spiced tomato-cream sauce and feta cheese</i>	

With these main courses you can choose between rice, potato wedges, tortillas or an unpeeled potato.

ENSALADES (*) SALADS (*)

Ensalada Avocado 	15 ⁰⁰
<i>Salad with fresh avocado, olives, corn, pineapple and melon</i>	
Ensalada del Coronel	18 ⁰⁰
<i>Salad with cooked chicken and diced feta</i>	
Ensalada Pescado	19 ⁰⁰
<i>Salad with smoked salmon and scampi</i>	

Salads are served with bread.








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CLASICOS CLASSICS

Chile Poblano Carne (*) 	20 ⁵⁰
<i>Gratinated oven dish with poblano peppers filled with spiced meat and served with rice, beans and salsa rojo</i>		
Chile Poblano Pollo (*) 	20 ⁵⁰
<i>Gratinated oven dish with poblano peppers filled with spiced chicken and served with rice, beans and salsa rojo</i>		
Chili Con Carne 	19 ⁵⁰
<i>A traditional Mexican dish with minced meat and beans</i>		
Guajalote Mole Poblano 	20 ⁰⁰
<i>A traditional Mexican stew of turkey, paprika and sesame seeds in a spiced chocolate sauce</i>		
Plato Vegetariano  	18 ⁵⁰
<i>In pan prepared wheat tortilla with cheese, vegetables and a sauce made by the chef</i>		
Verduras Con Feta (*)  	17 ⁵⁰
<i>Vegetable gratin with diced feta, beans, corn and spicy mashed potatoes</i>		

With these main courses you can choose between rice, potato wedges, tortillas or an unpeeled potato.

NIÑOS CHILDREN DISHES

Taco Pollo Niño	10 ⁰⁰
<i>Taco chicken with rice and salad</i>	
Fajitas Niño	10 ⁰⁰
<i>Children's dish with chicken strips, guacamole, sour cream, cheese and tortillas</i>	

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POSTRES

DESSERTS

Kahlúa Café	7 ⁰⁰
<i>Vanilla ice cream in a Kahlúa-coffee sauce with whipped cream and cinnamon</i>	
Dame Blanche	7 ⁰⁰
<i>Vanilla with hot chocolate sauce</i>	
Copa Lolita.	6 ⁰⁰
<i>Vanilla ice cream served with banana and chocolate</i>	
Tarta de Queso	6 ⁰⁰
<i>Cheesecake</i>	

DIGESTIVOS

DIGESTIVS

TEQUILA

Jose Cuervo Silver.....	7 ⁰⁰
Jose Cuervo Gold	7 ⁰⁰
Don Julio.....	9 ⁵⁰

RUM

Saint James Bruin 45°	7 ⁵⁰
Havana Club Anejo Especial.....	7 ⁵⁰
Havana Club 7 Jaar	8 ⁰⁰
Chivas Regal 12 Jaar Whisky.....	8 ⁰⁰
Mezcal	8 ⁵⁰

LIQUOR

Pisco Kappa	8 ⁵⁰
Limoncello	6 ⁵⁰
Cucaracha <i>Coffee Liquor and a flame...</i>	7 ⁵⁰
Kahlúa <i>Mexican coffee liquor ..</i>	5 ⁰⁰
Licor 43 (Cuarenta Y Tres)	6 ⁰⁰
Amaretto Disaronno.....	5 ⁰⁰
Cognac.....	8 ⁰⁰
Mexican Coffee.....	8 ⁰⁰
<i>Coffee with Kahlúa, tequila and whipped cream</i>	
Cuban Coffee	7 ⁰⁰
<i>Coffee with rum and whipped cream</i>	
Italian Coffee	7 ⁰⁰
<i>Coffee with amaretto and whipped cream</i>	
Irish Coffee	7 ⁰⁰
<i>Coffee with whisky and whipped cream</i>	
Russian Coffee	7 ⁰⁰
<i>Coffee with vodka and whipped cream</i>	

APERITIVOS APERITIFS

Frozen Margarita	9 ⁵⁰
<i>Tequila with lime, Triple Sec and cane sugar (1/2l €22.00, 1l € 40.00)</i>	
La Cantina ..	9 ⁵⁰
<i>Vodka with Licor 43, pineapple juice and lime juice</i>	
Mojito	8 ⁵⁰
<i>Rum with lime, mint, cane sugar and soda</i>	
Strawberry Mojito	9 ⁰⁰
<i>Rum with lime, mint cane sugar, strawberry syrup and sparkling water</i>	
Pisco Sour ..	9 ⁵⁰
<i>Pisco with lime, egg whites and sugar</i>	
Cuba Libre ..	9 ⁰⁰
<i>Rum served with ice, lime and a bottle of Coke</i>	
Caipirinha	9 ⁰⁰
<i>Cachaça with lime and cane sugar</i>	
Tequila Sunrise	9 ⁵⁰
<i>Tequila met orange juice and grenadine</i>	
Piña Colada ..	9 ⁰⁰
<i>Rum with Batida de Coco and pineapple juice</i>	
Gin Fizz	9 ⁰⁰
<i>Gin, lemon, sugar and pineapple juice</i>	
Campari Orange	7 ⁰⁰
<i>Campari with orange juice</i>	
Kirr Royal	7 ⁰⁰
<i>Cava with Crème de Cassis</i>	
Aperol Spritz	9 ⁵⁰
<i>Aperol with cava, soda and orange juice</i>	
Virgin Mojito	5 ⁰⁰
<i>Non-alcoholic Mojito</i>	
Virgin Piña Colada	5 ⁰⁰
<i>Kokosmelk en ananassap and cane sugar</i>	
Florida Beach	6 ⁰⁰
<i>Lime juice, pineapple juice, grenadine and sugar</i>	
Porto Red/White	4 ⁵⁰

BEBIDAS

DRINKS

Coca-Cola ...	2 ⁷⁰
Coca-Cola Zero	2 ⁷⁰
Ice-Tea.....	3 ⁰⁰
Ice-Tea green	3 ⁰⁰
Agrium / Tonic / Bitter Lemon	2 ⁸⁰
Guarana	3 ⁵⁰
<i>0,33l soda from Brazil</i>	
Juice (orange/pineapple)	2 ⁸⁰

WATER

25 cl still /sparkling	2 ⁵⁰
1/2l still /sparkling.....	4 ⁵⁰
1l still /sparkling.....	7 ⁵⁰

BEER

Pils Bier 25cl	2 ⁸⁰
Witbier 25cl	3 ⁰⁰
Duvel 33cl... ..	4 ⁰⁰
Carmeliet Tripel 33cl.....	5 ⁰⁰
Corona 33cl Mexican beer.. ..	4 ⁵⁰
Sol 33cl Mexican beer	4 ⁵⁰
Desperados 33cl Beer with tequila	4 ⁰⁰

HOT DRINKS

Coffee/ Decaf / Tea.....	2 ⁸⁰
Milk Coffee	3 ⁵⁰
Cappuccino (Milk/Whipped Cream)	3 ⁰⁰
Fresh Mint Tea.....	3 ⁵⁰

GIN

SERVED WITH FEVER TONIC

Bombay Sapphire	11 ⁰⁰
Hendricks Gin.....	13 ⁵⁰
Bulldog	13 ⁰⁰
Gin Mare	13 ⁰⁰

