

CLUB SOCIAL




"MEXICANO"

LUNCH MENU

11:30 – 17:00 Uhr

ENTRADAS | STARTERS

GUACAMOLE DE LA CASA  Avocado pico de gallo tortilla-chips	13,00	CEVICHE CON LECHE DE TIGRE Seabass (raw marinated) lemon juice orange juice pomegranate radish	19,00
SHRIMP AGUACHILE Poached prawns avocado jalapeños red onions coriander lime juice	16,00		

PLATOS PRINCIPALES | MAIN COURSES

POLLO A LA DIABLA Marinated corn poularde salsa borracha (spicy) lime butter ensalada verde	21,50	BURGER DE LA CASA Beef bun avocado BBQ sauce pickled red onions potato wedges with chipotle cream	24,50
PINCHO DE GAMBAS 4 PCS. Shell on Black Tiger Prawns grilled on a skewer grilled vegetables garlic chimichurri chili	21,00	COCHINITA PIBIL Pulled pork corn tortilla lime juice bean puree	33,00
PULPO A LA PARRILLA CON CHIMICHURRI Pulpo from Galicia chimichurri ensalada verde	22,50	FLANK STEAK Flank steak 200 g roasted cauliflower & peanuts puree mixed vegetables	36,00

HOMEMADE SALSAS

SALSA 2,00 | SALSA-SET One of each 7,00

CHIMICHURRI



VERDE



CHIPOTLE-MAYO

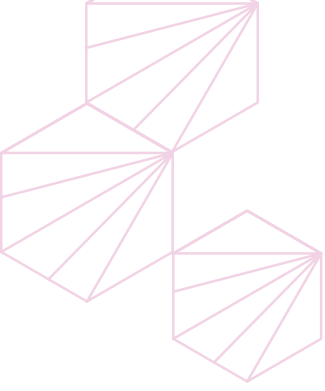


ROJA



HABANERO-MANGO









TACOS & TOSTADAS

TACO DE PATO Ø 10CM Corn tortilla confit pulled duck spicy pickled fruit salad pumpkin seeds avocado coriander-pistachio-crème	5,50	TOSTADA CON SALMON Ø 15CM Crispy blue corn tortilla salmon avocado mash mango pineapple spring onions chives sesame peanuts	18,50
TACO DE PESCADO Ø 10CM Corn tortilla fried cod filet red & white cabbage spicy pickled fruit salad chipotle-creme	5,50	TOSTADA CON ATÚN Ø 15CM Crispy blue corn tortilla avocado tuna wakame (seaweed) lime chili mayo sesame oil	18,50
PORK BELLY TACO Ø 10CM Corn tortilla pork belly grilled spicy white cabbage onion sesame peanuts tonkatsu-habanero-sauce	5,50	TOSTADA CON CANGREJOS DE CONCHA BLANDA Crispy blue corn tortilla soft-shell crab avocado cucumber sesame seeds sour cream	18,50
TACO DE HONGOS Ø 10CM  Corn tortilla mushroom ragout Salsa Roja coriander	5,50	TACO BOWL Served in a crispy tortilla bowl black bean puree avocado wild herbal salad Cotija cheese Salsa Roja + your choice: + Hongos (mushroom ragout) + pulled duck + pulled beef	11,50
TACO DE BARBACOA Ø 10CM Corn tortilla beef brisket pickles chipotle cream coriander	5,50		

SUPLEMENTOS | SIDE DISHES

VERDURAS A LA PARRILLA  Grilled seasonal vegetables	9,50	FRIJOLES DE LA CASA  Black beans Cotija cheese pickled red onions	8,00
PAPAS AL CHIPOTLE  Potato wedges chipotle cream jalapeños coriander	8,50	ENSALADA VERDE  Fresh market salad cucumber tomato radish lime vinaigrette	8,00



Prices in euros
including VAT. in
Euro.



Here you will find the
additive information
vegan and allergen
list for our dishes.

