

LOCAL DEALER

- ANTOJITOS -

HOLY GAUCAMOLE & TORTILLA CHIPS €9

Munch on some totopos while you think, wait or drink. Holy Guacamole with crunchy tortilla chips, freshly fried at your Local Dealer

PRAISE THE MAIS - ESQUITE €9

Simple, comforting and healthy. Scoop from a cup of burnt corn, arbol chili, mayo, onion, cilantro. We have a special vegan mayo if you prefer.

- DRINKS -

You can never go wrong with any of our **Margaritas**, the **DO'S** is always high on my list. Secondly a **Michelada** or a glass of our **Natural Wines**.



- CEVICHE -

WHITE FISH CERVICHE €16

Classic style with lime juice, cilantro oil, chili and sweet potato

JALISCO CEVICHE €16

'Leche de Tigres' of calamansi, peanuts and a little spice

TOMATO CEVICHE TOSTADA €8

Fermented tomato, cucumber, cream and feta with mongo on crispy Tostada. Vegan option available with vegan mayo and feta

TUNA TOSTADA €12

Fresh asahi tuna marinated in salsa matcha, topped on a bed of avocado salad on crispy Tostadas

- DRINKS -

The tasty clean ceviche is beautifully paired with a smokey mezcal cocktail or Paloma. Or our favorite is with a **Natural Orange Wines**. Ask your server for our specials.

- SIDES -

Feta, Bean Sauce, Mojo, Cheddar Sauce €2,00 each
Jalapeños €1,00



- DESSERTS -

CHURROS with dulce de leche €6,50
CHEESECAKE €7,50

- TACO | TWO PER SERVE -

BAJA CALIFORNIA

SHRIMP €15 | TOFU €13

There is no more dreamy combination than the crispiness of a battered shrimp and the spiciness of a great chipotle mayo, with pickled cabbage & cilantro

AL PASTOR

FISH €12 | POLLO €11 | MUSHROOM €10

Honoring the famous "pastor" we created our own adobo marinate secret recipe, the filling is marinated on this unique sauce and then grilled. Served with cilantro, onion & pineapple

CARNITAS €13

One of the most lusty dishes in Mexican cuisine. braised pork with guacamole, bean sauce & pickled jalapeños

CALABACITAS €11

Squash marinated in spices baked to perfection with a little crunch and sweetness. Served with squash puree, feta & cilantro.

BARBACOA LAMB €13

Slow roasted Lamb cooked under a banana leaf, served on red onion confit & topped with pickled carrots.

- QUESADILLA -

BIRRIA QUESADILLA €13

All time favorite Mexican beef stew! Served inside a big corn tortilla stuffed with melted yellow cheese. With Consomè (broth), cilantro & red onion

- DRINKS -

Crispiness and spicy, our favorite!! With our crispy Shrimp we suggest a glass of our **Natural Rose Wine** or **Sparkles**.

Tiki Tepahce is perfection with Al Pastor. Let the taste sensations dance in your mouth.

For those juicy meaty dishes we recommend our **Margaritas** especially Mezcal, our **Natural Red Wines**... Of course you cant go wrong with a cold Mexican Beer. Our Fave is **Dos X**.



- DRINKS -

Each week we have cocktail specials, please ask your server what is available.

LOCAL DEALER

- NATURAL WINES -

Sparkling

Il Brut & the Beast Frizzante, Italian - €9,00 | €44,00

Els Vinyerons - Vins Naturals, Spain - €7,50 | €35,00

White Wine

Valli Unite, Bianchino, Italian - €6,50 | €31,00

Orange

Quinto Quarto Sivi, Terpin, Italian - €8,00 | €40,00

Cancelli Bianci, Cantina Rabasco, Italian - €8,00 | €40,00

Dido & Jurriaan, Fruita Analogica, Spanish - €9,50 | €48,00

Rose

Cancelli Rosato, Cantina Rabasco, Italian - €7,50 | €36,00

Red

Cancelli Rosso, Cantina Rabasco, Italian - €7,50 | €36,00

Tempranillo Pampaneo, Spanish - €6,50 | €30,00

- MEZCAL & TEQUILA -

MEZCAL

MEZCAL VERDE, €8,00

Tlacolula, Oaxaca

El Jolgorio Madrecuishe, €14,00

A. karwinski, Santa Maria Zoquitlan (Oaxaca)

La Venenosa Sierra Occidental Raicilla, €13,00

A. maximiliana, Mascota (Jalisco)

La Venenosa Costa de Jalisco, €13,00

A. Rhodacantha, Cabo Corrientes (Jalisco)

Montelobos, A. Espadin, €14,00

Santiago Matatlan (Oaxaca)

Bruxo N1, €11,00

A. Angustifolia, San Dionisio otopech (Oaxaca)

Bruxo N2 Pechuga, €13,00

A. Angustifolia & A. Karwinskii, Agua de Espino (Oaxaca)

El Aprendiz, €11,00

A. Angustifolia, San Juan del Rio (Oaxaca)

Derrumbes San Luis de Potosi, €11,00

Salmiara Crassipiana, San Luis de Potosi

Derrumbes Durango, €11,00

Agave Durangensis, Durango

Derrumbes Oaxaca, €11,00

A. angustifolia & A. potatorum, Santiago Matatlan

TEQUILA

30-30 Tequila €6,00, Jalisco

30-30 Tequila Anejo €10,00, Jalisco

Calle 23 Tequila Los Altos €6,00, Jalisco

23 Tequila Anejo Los Altos €10,00, Jalisco

- COCKTAILS -

MARGARITA €12,00

Tequila | Lime Juice | Triple Sec | Salt Rim

SPICY MARGARITA €13,00

Spicy Habanero chili & coriander infused Tequila | Lime Juice | Spicy Mix Rim

SMOKEY MARGARITA €13,00

Mezcal | Lime Juice | Triple Sec | Salt Rim

DO'S MARGARITA €14,00

Mezcal | Hibiscus | Lime Juice | Salt Rim

PALOMA €12,00

Tequila | Lime Juice | Grapefruit Soda | Salt Rim

TIKI TEPACHE €13,00

Rum | Lime Juice | "Tepache"

MEZCAL SPIRTZ €12,00

Mezcal | Elderflower | Prosecco

PISCO SOUR €13,00

Pisco | Lime Juice | Vegan Foam

LD PALOMA €13,00

Tequila | Lime Juice | "Tepache"

MEZCALITO €13,00

Mezcal | Lime Juice | Ancho Reyes Verde

HIBISCUS SOUR €13,00

Pisco | Lime Juice | Hibiscus Fermented Soda | Vegan Foam

LOCAL NEGONI €14,00

Mezcal | Aperol | Red Vermouth | Aztec Chocolate Bitters | Orange Zest

OAXACA OLD FASHIONED €14,00

Mezcal | Tequila Anejo | Agave Syrup | Szechuan Bitter | Angostura Bitter | Orange Zest

- BEERS -

DRAFT BUDWEISER €3 | €5,5 | €18,00

FRANZISKANDER WEISSBIER €5,5 | €9,5 | €35,00

GOOSE ISLAND IPA €6 | €10 | €40,00

PACIFICO €6,00

DOS X €6,00

CORONA €5,00

FRANZISKANDER O.O €5,00

- HOUSE SPECIALS -

MICHELEADA + €4

Mix of spices to cure any hangover!! Beer of choice

CHELADA + €1,5

Your choice of beer | Salt Rim | Lime Juice | Beer of choice

TROPICAL MICHELEDA €6,5

Tepacha | Budweiser

- NON ALCOHOL -

AGUA DE JAMAICA €5,00

Hibiscus Fermented Soda

AGUA DE TEPACHE €5,00

Pineapple Fermented Soda

COLA & COLA ZERO €3,00

GRAPEFRUIT SODA €3,50

GINGER BEER €3,00

TONIC €3,50