

ENGLISH MENU



MĒXAMI

IT'S NOT ALL SPICY!

HOW TO ORDER

- 1) TAKE THE FORM TO FILL OUT
(ONLY ONE FOR ALL THE TABLE)
- 2) WRITE THE TABLE'S NUMBER
(Nº Mesa _____)
- 3) MARK WITH THE X THE QUANTITY
YOU DESIRE
- 4) BRING THE FORM AT THE COUNTER
- 5) STAY RELAX, WE'LL BRING THE DRINKS
AND THE DISHES TO YOU
- 6) WHEN YOU FINISHED TO EAT...
COME AT THE COUNTER FOR THE BILL

WE APPRECIATE YOUR HELP...

...AND WELCOME TO MEXAMI!

*The BIO - cutlery kit comes with FORK, KNIFE AND NAPKIN

NACHOS

Corn Fried Tortilla Chips



GRINGOS



Cheddar cheese, guacamole sauce, beans, pico de gallo, pickled jalapeños

7.50 5,8

GUACAMOLE

Guacamole sauce, pico de gallo



6.50

TIJUANA



Chorizo, cheese, guacamole, pickled jalapeños

8.50 5,8

Portion: recommended for 2/3 people

QUESADILLAS

Filled and Folded Wheat Flour Tortilla



FRIDA



Grilled vegetables, onions and fresh mushrooms; beans and guacamole sauce

6.50 1

FLACA



Grilled fresh mushrooms and onions, epazote; cheese and guacamole sauce

6.90 1,5

PLAYA



Cheese and guacamole sauce

5.50 1,5

SIESTA

Chorizo; cheese and guacamole sauce

7.50 1,5,8

DULCE



Nutella® and mascarpone cheese; hazelnut grain and powdered sugar

4-9 1,5,6

The Dulce, you can have it with corn tortilla



You can find any explanation in the last page of the menu

TACOS

Soft Corn Tortilla



NIÑO



Chicken fajitas, grilled red pepper and onions; cheese, guacamole sauce
4.80 5

FELIZ

great for kids!



Chicken nuggets, cheese, guacamole sauce
5.50

CHARRO



Chorizo, cheese, nopales, guacamole sauce
4.30 5,8

PIBIL



Slow-roasted pork, marinated with orange juice and annato seed; guacamole, marinated onion with lime and habanero, coriander leaf
4.80 8

PASTOR



Slow-roasted pork, marinated with pineapple; guacamole sauce, lime juice, coriander leaf
4.90 8

PRESIDENTE

Beef fajitas, grilled red pepper and onions; cheese and guacamole sauce
5.90 5

PUEBLO



Slow-cooked regional sheep; lime juice, guacamole sauce and coriander leaf
6.20 8

SANTO



Grilled shrimp with bacon; onions, fresh mushrooms, cheese and guacamole sauce
5.90 2,5,9,10

CARIBE



Batter-fried shrimp, guacamole sauce, red cabbage and pico de gallo
6.20 2,9,10

TULUM



Grilled vegetables, onions, fresh mushrooms; guacamole sauce
4.50

You can find any explanation in the last page of the menu

TOSTADAS

Fried Corn Tortilla



MEXAMI



Batter-fried shrimp; guacamole sauce, red cabbage, caramelized onion, sesame seed and chipotle sauce
9.80

2,3,5,7,9,10



AGUACHILE



Lime marinated shrimp with cucumbers and habanero chili; guacamole sauce, red cabbage, avocado and coriander leaf
9.70

2,9,10



CANCUN



Sesame tuna tataki; guacamole sauce, red cabbage, caramelized onion, avocado and chipotle sauce
11.50

3,4,5,7,9,10



GUAPA



Fresh tuna tartare with mango, cucumber; red cabbage, guacamole sauce and sesame seed
12.50

4,7,9,10

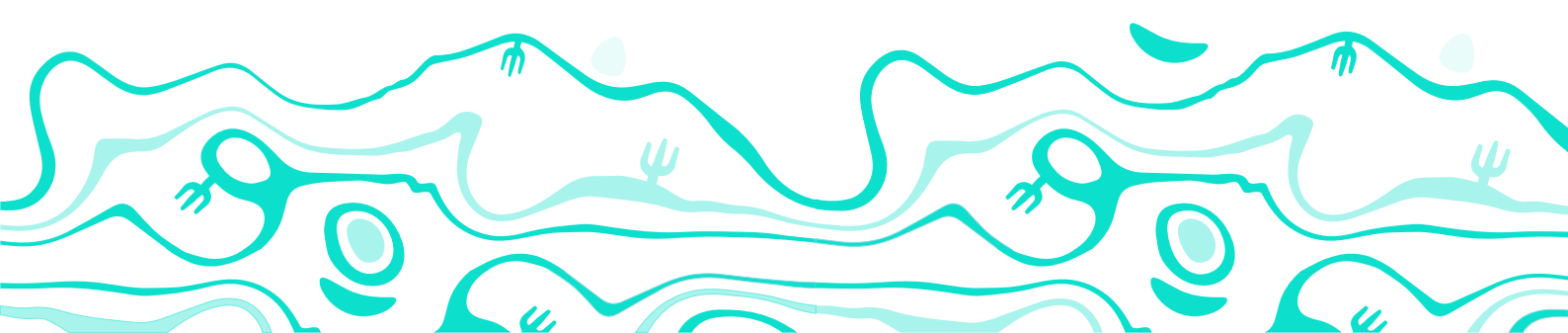
CACTUS



Grilled vegetables; onions and fresh mushrooms; sesame seed, guacamole sauce, chipotle sauce, caramelized onion
8.20

3,5,7

You can find any explanation in the last page of the menu



BURRITOS

Filled and Wrapped Wheat Flour Tortilla



LUCHADOR

Grilled Chorizo with roasted potatoes, cheese, rice and guacamole sauce 1,5,8
9.30

CHAPO

Chicken fajitas grilled with red pepper and onions; cheese, rice, beans cream and guacamole sauce 1,5
8.90

RELAJADO

Chicken nuggets with cheese, iceberg lettuce, caramelized onion, rice and guacamole sauce 1,5,8
9.80

CENOTE

Grilled vegetable with onions and fresh mushrooms; cheese, rice, beans and guacamole sauce 1,5
8.80

SINALOA

Beef fajitas grilled with red pepper and onions; cheese, guacamole sauce and rice 1,5
10.50

GOBERNADOR

Grilled shrimp with bacon, onions, and fresh mushrooms; cheese, rice and guacamole sauce 1,2,5,9,10
10.80

PLAYERO

Batter-fried shrimp; iceberg lettuce, cheese, red cabbage, mango, rice and guacamole sauce 1,2,5,9,10
11.60

You can find any explanation in the last page of the menu

BEVERAGE

BEBIDAS

Sparkling water 50cl 1.50
Still water 50cl 1.50
Chinotto 33cl 2.00
Coca Cola 33cl 2.00
Coca Cola Zero 33cl 2.00
Fanta 33cl 2.00
Sprite 33cl 2.00
Fuze tea lemon 40cl 2.20
Fuze tea peach 40cl 2.20

CERVEZAS

Blanche 33cl 4.00
Alcohol free beer 33cl 2.80
Corona 33cl 3.80
Desperados 33cl 4.30
Ichnusa 33 cl 3.00
Ichnusa limone 33cl 3.30
Ichnusa non filtrata 33cl 3.50
Ipa artigianale 33cl 4.90
Red doppio malto 33cl 4.50
San Miguel 33cl 3.60
San Miguel gluten free 3.40

should to know that...

Our homemade sauces

Guacamole sauce: avocado, onion, coriander and lime (recommended for all dishes)... not spicy at all 1,00

Tamarindo sauce: bitter-sweet, concentrated of tamarindo, garlic and onion (recommended for chicken, fish and fried shrimp)... a little bit spicy 🌶️ 0,50

Chipotle sauce: smoked chipotle chili, mayonnaise, garlic and cooking cream (gluten free) (recommended for chicken, fish and fried shrimp)... medium spicy 🌶️🌶️ 0,50

Verde sauce: jalapeño chili, green tomatoes, garlic, onion and coriander (recommended for all meats)... medium spicy 🌶️🌶️ 0,50

Habanero sauce: smoked habanero chili, red pepper, garlic, onion (recommended for all meats)... it is hot, but delicious 🌶️🌶️🌶️ 0,50

...We recommend to try them, they make the difference.

GLOSSARY

Tortilla: corn flour or wheat flour flatbread

Batter: water, salt, black pepper, garlic and rice flour (gluten-free)

Pickled Jalapeños: Jalapeño pepper; vinager and onion

Grilled vegetables: zuchinis, carrots and red pepper

Cheddar: american cheese sauce

Pico de gallo: fresh chopped tomatoes, lime, coriander, salt, olive oil, onion

Chorizo: ground pork meat with Achiote, orange juice, onion, garlic, salt, black pepper, oregano and olive oil

Achiote (Annatto): natural orange-red condiment

Epazote: mexican oregano

Nopales: from cactus paddles, marinated with onion

ALLERGENS

1



2



3



4



5



6



7



8



9



10



Cover charge 1,00 euro