

Pre-drinks

See the board or ask the staff!

Always freshly squeezed juice, fresh fruits or homemade syrups.

Choose between Margarita, Mojito or Daiquiris.

We also do fantastic alcohol-free drinks

Pequeños

Entrées

Tostadas 74:-

Fried tortilla with avocado, egg, cheese and bean purée.

Tamal Pisque 72:-

Corn bundle in banana leaves filled with black beans and mangold. (veg)

Pescado Frito 74:-

Taco with deep fried cod, avocado, sesame mayo, red cabbage and coriander.

De Res 72:-

Taco with pulled beef, caramelized onion, chipotle and tomato salsa.

Cochinita Pibil 70:-

Taco with pulled pork, annatto, cumin, grapefruit tomato salsa and coriander.



Juan Rules

Kitchen decides the menu for the night.

315:- per person

Grandes Main Courses

Chilito 205:-

Slow baked prime rib in mole sauce with chili, nuts, pumpkinseeds, sesame seeds and coriander serve with pickled tomatoes, cress and rice.

Campero 210:-

Pan fried chicken, roasted onion, sweet potato, kohlrabi slaw, carrot and jalapeño vinaigrette.

Costilla 215:-

Mezcalglazed short ribs with one corn-cob, chili ketchup, lime salt, grated hard cheese and worcestershire syrup.

Pozole 195:-

White corn stew with avocado, radishes, coriander, onion and fried tortilla. (veg)

Pescado Frito x 3 210:-

Tacos with deep fried cod, avocado, sesame mayo, red cabbage and coriander.

De Res x 3 204:-

Tacos with slow cooked beef, caramelized onion, chipotle and tomato salsa.

Cochinita Pibil x 3 198:-

Tacos with pulled pork, annatto, cumin, grapefruit tomato salsa and coriander.

Dulces

Desserts

Flan de coco 65:-

Crème caramel with coconut, agave syrup and tropical fruit.

Maiz dulce 68:-

Sponge cake of roasted corn, cardamom and whipped cream.

Sorbétes one scoop 35:-

Ask us which flavors.



Extras

Tortilla frita (nachos/ totopos) 38:-

Tortilla frita with grated cheese 48:-

Dipp

Guacamole 30:-

Chirimol (pico de gallo) 25:-

Salsa verde (spicy) 25:-

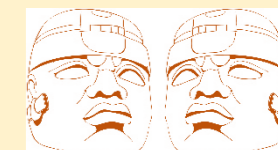
Salsa roja (spicy) 25:-

Mayonnaise 25:-

Mole sauce (spicy) 30:-

Frijoles 25:-

We work with many different ingredients, so if you got any allergies let us know.



Sparkling Wine

Casa Valduga Brut 130, Chardonnay, Pinot Noir
Vale dos Vinhedos, Brasilien..... 585:-

Vino Blanco/ White wine

Viña San Juan, Chardonnay, Verdejo, Viura
La Mancha, Spain..... 78:-/ 312:-

Albali, Verdejo
Rueda, Spain..... 96:-/ 385:-

L.A. Cetto, Chardonnay,
Baja California, Mexico..... 440:-

Hahn, Chardonnay, Pinot Gris
Kalifornien, USA..... 490:-

Vino Tinto/ Red wine

Viña Maipo, Cabernet Sauvignon, Maerlot,
Valle Central, Chile..... 78:-/ 312:-

The Big Top, Zinfandel,
California, USA..... 91:-/ 360:-

L.A.Cetto, Cabernet Sauvignon,
Baja California, Mexico..... 420:-

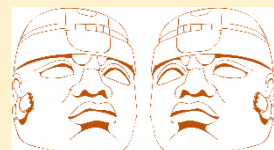
Long Barn, Pinot Noir
Kalifornien, USA..... 375:-

Catalpa, Malbec
Mendoza, Argentina..... 460:-

Casa Valduga, Cabernet France
Vale dos Vinhedos, Brasilien..... 530:-

Vino Blanco Dulce/ Sweet wine

Marco Fabio, Moscatel
Bodegas Antañon, Spain..... 6cl - 68:-



Chelada..... 89:-

Corona, limejuice, salted edge.

Michelada..... 115:-

Corona, limejuice, salt, chili, Worcestershire,
tomatojuice.

Lageritas

Lagerita Tequileña..... 120:- / 245:-

Tequila, limejuice, syrup,
Corona, salted edge.

Lagerita Mezcalisada..... 125:- / 255:-

Mazcal, limejuice, agavesyrup,
Samuel Adams, salted edge.

Margarita Pitcher

Tequila, triple sec,
fresh pressed lime juice, syrup.

445:-

Rec for 4 persons



Cervezas/ Beers

Corona Extra Lager, Mexico..... 62:-

Dos Equis XX Lager, Mexico..... 68:-

Pabst Blue Ribbon Lager, USA..... 66:-

Lagunitas New Dogtown, Pale Ale, USA..... 74:-

Lagunitas IPA, USA..... 78:-

Lagunitas Daytime Ale, USA..... 76:-

Samuel Adams Boston Lager, USA..... 69:-

Samuel Adams Fresh as Hell Lager, USA..... 72:-

Sweetwater, Extra Pale Ale, USA..... 76:-

Liberis IPA Non Alcoholic, Germany..... 55:-

N.A.P.A Non Alcoholic, Sweden..... 55:-

San Miguel 0,0, Spanien..... 29:-

Clausthaler Non Alcoholic Shandy, Tyskland..... 45:-

Mezcal..... Kr cl

Burrito Fiestero, Cenizo..... 26:-

Tribal, Reposado, Espadín..... 36:-

Bruxo No 1, Espadín Joven..... 31:-

Bruxo No 2, Pechuga del Maguey..... 43:-

Bruxo No 4, Espadín, Barril, Cuishe..... 48:-

El Jolgorio, Tepeztate..... 56:-

El Jolgorio, Madrecuixe..... 56:-

El Jolgorio, Barril..... 52:-

Tequila..... Kr cl

Calle 23 Reposado..... 22:-

Calle 23 Añejo..... 39:-

Calle 23 Criollo..... 48:-

Corralejo Blanco..... 22:-

Corralejo Reposado..... 25:-

Don Anselmo Añejo..... 32:-

Los Tres Toños Reposado..... 25:-

Fortaleza Blanco..... 42

Fortaleza Reposado..... 48:-

Don Fulano Reposado..... 46:-

Don Fulano Añejo..... 56:-

Sodas

Pepsi/ Pepsi Max, Zingo..... 29:-

Ramlösa..... 29:-

Bundaberg Gingebr (Ginger beer)..... 34:-

Flor de Jamaica, (Hibiskus-iste)..... 45:-

Mangojuice..... 34:-

Jarritos (Mexikansk läsk)..... 45:-

In different flavors