

TACOS

Made with organic, GMO-Free Corn tortillas. Orders of 2 tacos of the same filling with double tortilla. We serve them standard with salsa, coriander, raw onions and lime. All the tacos are made with very mild spices. If you want to spice it up, just order some of our special salsas. Test your tolerance!

PASTOR 2 / 75 kr

(Pork) - Slow cooked Mexican Gyros, marinated with acciote, 4 mild chilies, garlic, onions, and pineapple.

CARNE ASADA 2 / 75 kr

(Beef) - Black Angus sautéed a la plancha

POLLO 2 / 75 kr

(Chicken) - Braised pulled chicken with chipotle, peppers, tomato and onions.

PORTOBELLO U 2 / 75 kr

Mix of mushrooms, pumpkin seeds, onions and salsa verde with serrano and jalapeño chillies

PAPA & CHORIZO U 2 / 75 kr

Vegan chorizo, potatoes and chipotle based sauce

RAJAS CON NOPALES U 2 / 75 kr

Poblano chilli with Mexican cactus, coconut cream, and onions

BURRITOS 110 kr

A Typical street food dish in the northern part of Mexico, and served in many different ways. Our version is with Mexican red rice, refried beans, coriander, and onions - wrapped in a large flour tortilla, stuffed with your choice of protein.

PASTOR

(Pork) - Slow cooked Mexican Gyros, marinated with acciote, 4 mild chilies, garlic, onions and pineapple.

CARNE ASADA

(Beef) - Black Angus sautéed à la plancha and served with jalapeño mayo

POLLO

(Chicken) - Braised pulled chicken with chipotle, peppers, tomato and onions.

PORTOBELLO U

Mix of mushrooms, pumpkin seeds, onions and salsa verde with serrano and jalapeño chillies

PAPA & CHORIZO U

Vegan chorizo, potatoes and chipotle based sauce

RAJAS CON NOPALES U

Poblano chilli with Mexican cactus, coconut cream, and onions

Extras for Burritos

Cheese + 15 kr

Avocado Salsa + 15 kr

Spicy Habanero-Piña Salsa + 10 kr

Mild Chipotle Salsa + 10 kr

COFFEE

• Espresso	25 / 40 kr
• Capuccino	45 kr
• Caffè Latte	45 kr
• Americano	35 kr
• Mexpresso Martini	100 kr
• Tequila Premium	3cl / 80kr
• Mezcal Premium	3cl / 90kr

LAVAZZA

GRINGAS

1 / 49 kr

Wheat Flour Tortilla with melted cheese, coriander, salsa, onions and filled with your choice of our tasty fillings. One step above a regular taco!

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CARNE ASADA

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POLLO

(Chicken) - Braised pulled chicken with chipotle, peppers, tomato and onions.

PORTOBELLO

Mix of mushrooms, pumpkin seeds, onions and salsa verde with serrano and jalapeño chillies

PAPA & CHORIZO

Vegan chorizo, potatoes and chipotle based sauce

RAJAS CON NOPALES

Poblano chilli with Mexican cactus, coconut cream, and onions

QUESADILLAS (2) 65 kr

Flour Tortilla & Melted Cheese - a simple delicacy served with salsa roja

ANTOJITOS

Finger lickin' starters..!

NACHOS 75 kr

Organic corn chips, salsa, melted cheese, and jalapeños

- ADD a Filling - Pastor/Asada/Pollo/Portobello +35 kr

ELOTE 60 kr

Corn Cob with Cheese, Mayo, Chilli Powder.
A staple of Mexican street food

CHIPS (totopos) 75 kr

Home made fried corn-chips with avocado salsa, and pico de gallo.

EXTRA SALSAS

- Avocado salsa 25 kr
- Pico de Gallo 25 kr
- Salsa Roja 15 kr
- Salsa Habanero 15 kr
- Salsa Chipotle 15 kr

DRINKS

AGUAS FRESCAS 45 kr

Our aguas frescas are dependent of seasonal ingredients

*Please ask your waiter for our daily available flavours which include:

• Coconut Lime • Horchata • Tamarindo • Hibiscus Flower Tea •

SODAS 30 kr

• Coca Cola • Fanta • Faxe Kondi
• Coke Zero • Ask for more flavours!

MEXICAN BEER

- Corona, Pacifico 40 kr
- Negra Modelo 50 kr
- Rompeolas, IPA 6.0 % 55 kr