**Menu**

**Ceviche €12.95**

Ceviche of the month (ask for information).

**Bacalao en salsa Veracruzana €11.5**

Crispy skin fried Cod fish in a sauce of tomatoes, bell peppers, olives, capers and citrus fruits.

QUESADILLAS

**Birria quesadilla con consomé €15**

Beef stew, cheese, pico de gallo, consomé corn tortilla.

**Huitlacoche quesadilla €14.5\*\*\***

Corn truffle, cheese, mushrooms, mais, corn tortilla.
**Pollo en adobo quesadilla €13.5**

Marinated chicken, cheese, corn tortilla.

TACOS (2 bio corn tortillas)

**Birria tacos €12.5**

Beef stew, guacamole, pico de gallo, pickled onions, coriander.

**Carnitas en adobo tacos €12.5**

Slow cooked pork, macha sauce(spicy), pico de piña(onions, jalapeño and pineapple) pickled onions, coriander.

**Baja fish taco €12.95**

Beer batter fried cod, coleslaw, pico de gallo, Aji mayo, coriander.

**Taco de gambas en salsa tatemada y tamarindo €13.5**

Garlic gambas, bell peppers, burnt tomato salsa, tamarind, onions, coriander.

**Tacos de flor de Jamaica, Shitake y chipotle €11.5 \***

Hibiscus flowers, Shitake mushrooms , chipotle sauce, pickled onions, coriander, coleslaw.

**Taco de Nopales encebollado €11.5 \***

Cactus and onions, avocado, mais, pickled onions, coriande.

**Taco pollo vegano en mole Poblano €13.5\***

Vegan chicken, mole sauce (dried chiles, sesame seeds, chocolate, cinnamon, anise, and other sweet-savory ingredients), red onions, avocado.

TACO PLATTER

**1 taco of Birria, Carnitas, Baja fish, Hybiscus and Nopales. €30**

SWEETS

**Flan vegano €8 \***

Vegan flan caramel, roasted almonds, reduction of Kahlúa.

**Brownie €8.5**

Brownie, crème fraîche, lime, mezcal.

**Churros €7.5 \*\***

Churros with chocolate filling.

**\*=Vegan**

**\*\*=Vegetarian**

**\*\*\*=vegan option
Option of vegan cheese.**