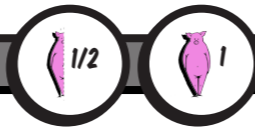


FOR SHARING...OR NOT



FAKE RISOTTO

VEGGIES AND MUSHROOMS MIXED WITH BLACK TRUFFLE AND PARMESAN, A DISH THAT WILL FLOOD YOUR SENSES

TOTOPOS

PICO DE GALLO WITH FRESHLY MADE GUACAMOLE, FOR DIPPING THE PERFECT COMBINATION

NACHOS CHIMICHANGA

WE ADD OUR SPECIALLY COOKED MEAT TO HOMEMADE NACHO CHIPS, A MIX OF CHEESES IS ADDED ON TOP AND THEN GRATINATED. WE WILL PREPARE THE DISH AT YOUR TABLE WITH GUACAMOLE, PICO DE GALLO AND SOUR CREAM

CHICKEN FLUTES

SMALL CRUNCHY FLUTES THAT ARE FILLED WITH CHICKEN THAT IS SLOWLY COOKED IN ACHIOTE, WITH TOASTED LEEKS AND FIOR DE LATTE TO GIVE IT A SOFT JUICY TEXTURE

JALAPEÑO CROQUETES 🔥

OUR CREAMY TOMATO BECHAMEL SAUCE WITH OREGANO, PARMESAN AND JALAPEÑOS

MOM'S RAVIOLI

HOMEMADE THIN PASTA DOUGH THAT IS FILLED WITH VEGETABLE JULIENNE AND SAUTÉED BOLETUS THAT IS ADDED TO A DARK VEGETABLE BROTH, FINALLY WE ADD HERRING ROE TO ADD SALTINESS AND THEN ITS TOPPED OFF WITH SOME PARMESAN

MICRONESIAN RICE

YOU WILL FIND AMAZING SPICES, FLAVORS AND TEXTURES IN THIS JAPANESE-STYLE SAUTÉED RICE, TAUGHT TO US BY CHEF MORI

ACHIOTE ANNATTO CHICKEN QUESADILLA

CHICKEN MACERATED FOR 24 HOURS WITH ANNATTO AND THEN MIXED WITH ITALIAN CHEESES FOR A JUICY QUESADILLA SERVED WITH SOUR CREAM AND PICO DE GALLO

6,20€ 9,50€

6,50€ 10,00€

8,40€ 12,90€

6,45€ 9,90€

5,80€ 8,90€

7,80€ 11,90€

7,80€ 11,90€

10,50€

ASK FOR OUR SECRET MENU!!

SALADS

LADIES CHICKEN SALAD

MEZCLUN, CARAMELIZED ONIONS AND A CITRUS DRESSING

CHICKEN CAESAR SALAD

OUR OWN TWIST ON THE DRESSING BEING CAREFULL WITH THE AMOUNT OF ANCHOVIES

TORONTO SALAD

MEZCLUN AND PEANUTS SERVED WITH OUR TORONTO SAUCE WHICH HAS A SLIGHT JAPANESE TASTE TO IT

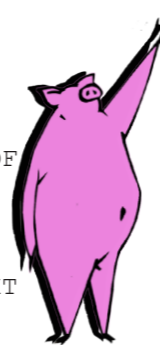
QUINOA SALAD

QUINOA IN TWO DIFFERENT TEXTURES WITH PARMESAN, A BIT OF SPEARMINT LEAVES AND A BERRY DRESSING

TOMATO AND BURRATA SALAD

SEASONAL TOMATOES SERVED WITH FRESH BURRATA AND HOME MADE PESTO TOPPED WITH TOASTED PINE NUTS (SERVED ONLY IN SEASON)

10,50€
10,50€
10,50€
11,90€
13,50€



RIBS

ALRIGHT

OUR SMOOTHEST SAUCE

IT TOOK US 8 MONTHS TO DEVELOP THIS RECIPE!

JACK DANIELS

AMERICAN BBQ SAUCE WITH JACK DANIELS

JALAPEÑO BBQ 🔥

AMERICAN BBQ WITH A BIT OF SPICINESS

NO SAUCE

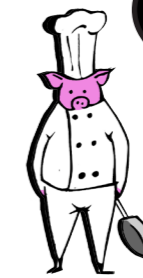
FOR THE MOST CLASSIC

14,50€

14,50€

14,50€

14,50€



RIBS MADE WITH LOVE !!
SLOW COOKED AND A LOT OF LOVE...

TALKING ABOUT BREAD

IBERIAN BURRITO

VERY JUICY GRILLED IBERIAN PORK RIBS WHICH IS PULLED AND SERVED WITH AN AMERICAN-STYLE SAUCE

TANDOORI CHICKEN BURRITO 🔥

CHICKEN BRINED AND SPICED WITH THAI FLAVORS AND SERVED WITH OUR CREAMY CURRY SAUCE

DOUBLECHIN BURGER 🔥

IBERIAN PORK JOWLS THAT COMES UNDONE JUST BY LOOKING AT IT, DEFATTED, GRILLED AND LIGHTLY CARAMELIZED, SERVED WITH JAPOKIMUCHI MAYO AND PICKLED ONIONS

MEMPHIS PULLED PORK BURGER

PORK RIBS AND RUMP, SLOWLY BRAISED AND SHREDDED INTO OUR 'SPANISH' BBQ SAUCE

PHILLY CHEESE STEAK SANDWICH

ASTURIAN BEEF, POACHED ONIONS, SAUTÉED MUSHROOMS AND GRILLED MONTERREY JACK CHEESE, SERVED IN A SEEDED LONG BREAD

SMOKED BRISKET TACOS

CREATE YOUR OWN BLACK ANGUS SMOKED BRISKET TACOS COMBINING TEXTURES AND FLAVOURS WITH THE INGREDIENTS WE BRING YOU

12,50€

11,50€

12,90€

12,50€

13,90€

15,80€

DESSERTS

VICTORIA'S CHEESECAKE

CREAAAAAMY

STATION BROWNIE

¡¡CHO-CO-LA-TE!!

CARROT CAKE

SPOOOONGY

APPLE CRUMBLE

WAAAARM

MOJITO'S SORBET

ORDER IT WITH RUM!

(+1€)

6,00€

5,00€

5,50€

5,50€

5,50€

