AFTEN

PRISERNE ER FØR R2N-RABAT!

MENU

MEXICAN MENU

To be ordered by the whole table. Otherwise order a la carte.
(Vegetarian menu options available)

295 DKK

SNACKS

OYSTERS

Choice of two dressings: RED - Achiote spice, pickled red onion;
GREEN - Tomatillo, celery, apple, pickled jalapeño

per piece 39 DKK / for both 70 DKK / for six 195 DKK

TORTILLA CHIPS & SALSA

Crispy chips with grilled tomato salsa

40 DKK

GUACAMOLE

Freshly made guacamole.

30 DKK

Restaurant 2 Night

RE-FRIED BEANS

25 DKK

MEZCAL 'SIPPER'

Pensador El Espadin, Ojo de Tigre or Los Siete Misterios, Doba Yej

59 DKK

STARTERS

FRIED ESQUITE

Corn, brown butter & cauliflower puree, lime mayo, cheese, epazote

75 DKK

SHRIMP AGUACHILE

Lime marinated shrimp, chilli, cucumber, onion, radish

105 DKK

TOMATO AGUACHILE

Chilli, tomato, plums, pumpkin seed, miso, celery

85 DKK

TACOS, A LA CARTE TWO OF THE SAME 110KR

QUESABIRRIA

Taco. Slow cooked beef, melted cheese, taquera salsa, red onion, coriander. Add a warm side of beef broth for both dipping & sipping! +5 KR

110 DKK

COCHINITA

Taco. Cochinita pibil pulled pork, mango and habanero salsa, pickled red onion

110 DKK

TUNA TOSTADA

+ 5kr pr taco. Yellowfin tuna crudo, guacamole, chipotle mayo, peanut salsa macha, chives

110 DKK

FLAUTA

Potato, rajas, taquera salsa, lettuce, queso fresco, creme fraiche, pickled onion

110 DKK

AL PASTOR

Cauliflower al pastor, red salsa, pineapple, red onion, coriander

110 DKK

DESSERT - 70 DKK

SORBET

Chocolate & coffee sorbet, banana, mezcal, caramelised hazelnuts

70 DKK

CHURROS

Cinnamon sugar, horchata ice cream, cajeta

70 DKK

FLAN

(Limited numbers) Flan with caramel, lime zest

70 DKK

BUY OUR HOT SAUCE!

THE HOT JUAN

Housemade hot sauce

200ml 89 DKK / 100ml 65 DKK