



1. THE COCKTAILS
2. THE HOUSE MENU
3. THE SIDES
4. THE TACOS
5. THE MAINS & SWEETS
6. THE BEVERAGES
7. THE WINE

The cocktails

4 CL - 119:-

CLASSIC MARGARITA

Tequila, Triple sec, Lime

SMOKIN' MARGARITA

Tequila, Mezcal, Lime, Agave

THE MARBLE QUEEN

Tequila, Cream of Coconut, Lime

CORONARITA

Tequila, Triple sec, Lime, Corona

FROZEN MARGARITA

~ CLASSIC

Tequila, Triple sec, Lime

FROZEN MARGARIT

~ STRAWBERRY

Tequila, Triple sec, Lime,
Strawberry

THE MOSQUITO (SPICY)

Mezcal, Campari, Lemon,
Ginger syrup

MEXICAN FIRING SQUAD

Tequila, Angostura, Homemade
grenadine, Lime

PALOMA

Tequila, Lime, Grape

The bubbles

Celebrandum Reserva Seco 349:- / 85:-



The house menu

This is our chefs recommendations – a combination of some of our own favourites to give you a complete experience.

365KR / P (MIN.2P)

STARTERS

Guacamole with fried nachos

Grilled Rib eye steak (100g) with chimichurri

Aguachile

Shrimp - Lime – Chili pepper – Cilantro - Cucumber – Onion

TACOS

Panko fried chicken – Red cabbage – Jalapeño mayo

Chorizo – Pickled onion – Mojo rojo salsa



SWEETS

Nutella quesadillas - Vanilla ice cream and strawberry

The sides



Guacamole with fried nachos **95:-**

Grilled rib eye steak (100g) with chimichurri **129:-**

Calamares, grilled lime and chili mayo **95:-**

Aguachile **119:-**

Shrimp - Lime – Chili pepper – Cilantro - Cucumber – Onion

Cheese quesadilla – Pickled bell pepper

– Caramelazied onion **85:-**

Ceviche tostada **109:-**

Cod – Lime - Jalapeño – Bell pepper – Cilantro – Onion

Croquetas filled with pickled jalapeño and cheddar cheese **69:-**

Pimientos de Padróns **69:-**

Sweet potato fries with chili mayo **69:-**

The tacos



TWO ~ 115:- | THREE ~ 165:- | FOUR ~ 195:-

Tempura fried cod – Fresh mango – Lime aioli

Fried squid – Strawberry – Feta cheese – Passion fruit salsa

Chorizo – Pickled onion – Mojo rojo salsa

Panko fried chicken – Red Cabbage – Jalapeño mayo

Glazed pork – Grilled pineapple – Salsa ranchera

Braised brisket – Pickled cucumber – Chipotle mayo

VEGGIE

Zucchini & carrot fritters - Pico de gallo – Salsa verde

The mains & sweets



THE BURRITOS

175:-

Green rice – Frijoles refritos – Pickled onion – Cheddar cheese – Chipotle mayo (**YOU CHOOSE BETWEEN CHICKEN & BEEF**)

VEGGIE

Green rice – Frijoles refritos – Pointed cabbage – Bell pepper – Salsa ranchera

THE CHILI STEW

195:-

Tomato glazed chuck – Green rice – Frijoles refritos – Crema – Pickled onion – Pico de gallo

VEGGIE

Tomato glazed artichoke – White beans – Olives - Green rice – Frijoles refritos – Pickled onion – Pico de gallo – Smokey salsa

THE DESSERT

Nutella quesadillas - Vanilla ice cream – Strawberry 99:-

Chocolate - Coconut sorbet – Banana – Almond crumble 115:-

The beverages



THE TAP BEER

Carlsberg hof 4.2%	35/50cl 55/72:-
1664 blanc 5.0%	35/50cl 64/84:-

THE BOTTLE BEER

Corona 4.5% 33cl	69:-
Modelo especial 4.5% / negra 5.4%	75:-
Nya carnegie jack ipa 4.5%	79:-
Nya carnegie 200w dipa 7.5%	79:-
Carlsberg 0.5% 33cl	39:-
1664 blanc 0.5% 33cl	39:-

THE CIDER

Briska Pineapple	69:-
Somersby pear	69:-

THE NON ALCOHOLIC

Coca cola – Cola zero – Fanta	32:-
Sparkling water	19:-
Kullamust	25:-

The wine



THE WHITE WINE

Porta 6 Branco 2021

349kr / 72:-

Folklore Albariño Rías Baixas 2021

409kr

THE RED WINE

Hacienda Zorita Criado en Barrica 2013

349:- / 72:-

Le Volte dell'Ornellaia 2020

479:- / 99:-

THE ROSÈ WINE

Colle Reale Cerasuolo 2021

349:- / 72:-

THE BUBBLES

Celebrandum Reserva Seco

349:- / 85:-