SOBRA

TACO

Birria taco - slow-cooked beef, Monterey Jack cheese, aromatic broth 11

Black cod Al Pastor - black cod with a lightly spiced marinade, onion, grilled pineapple 12

Suadero taco - confit pork, white onion, coriander 10

Picanha taco - beef, Monterey Jack cheese 12

All of our tacos are served with sauces on the side.

LIGHT

Tuna tostada - tuna, crispy tortilla, salsa verde, habanero cream, salsa macha 9

Whitefish Aquachile Amarillo - whitefish, aji amarillo tiger's milk, onion, radish, crispy tostada 15

Elote - grilled corn, citrus dressing, cheese, Tajín 11

Chicharron - crispy pork skin, habanero cream 5

Nachos 5

HEARTY

Lamb with corn cream - grilled corn, queso fresco 24

Grilled dorado - red and green salsa 22

Argentine shrimp - salsa veracruz and lobster lime sauce 25

Flank steak - tortillas, salsas, chimichurri 32

SIDES

Guacamole 4

Padrone peppers- hibiscus, chimichurri 5

Seasonal salad 12

Extra sauce 1

SWEET

Churrod, Dulce de Leche 8

Tres Leches 8

Flan, coconut-lime sorbet 8

For allergen info ask the staff.





HORCHATA

A popular Mexican rice drink, flavored with cinnamon and served cold.



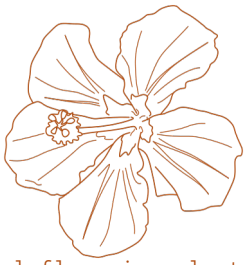
QUESO FRESCO

Fresh crumbly farmer's cheese, used on tacos, beans, and salads.



DULCE DE LECHE

Sweet caramelized milk cream, popular throughout Latin America.



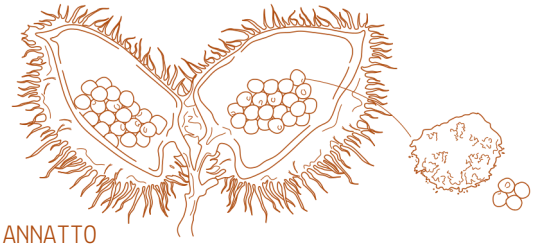
HIBISCUS

A tropical flowering plant that gives drinks and dishes a bright red color and a fresh, tart flavor.



TAMARIND

The pod of a tropical tamarind tree, whose pulp is used as a paste, syrup, or drink.



ANNATTO

Seeds of the tropical achiote tree, traditionally used by indigenous peoples as a coloring and seasoning.



PURPLE CORN

A dark purple variety of corn, with its color coming from natural antioxidants.



TOMATILLO

A plant from Central America, cultivated by the Aztecs, giving food a fresh, zesty, and slightly tart character.



ANCHO CHILES

Dried poblano chiles from Puebla (Central Mexico).



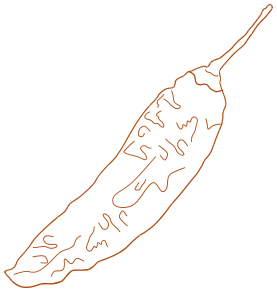
MORITA CHILES

Smoked and dried jalapeños, used in salsas and adobo sauces.



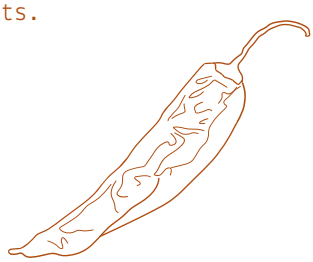
PICANHA

A cut of beef originating from Brazil, popular in Mexican grill restaurants.



PASILLA CHILES

Dried chiles from Central Mexico, a classic seasoning for moles and soups.



GUAJILLO CHILES

One of the most common dried chiles in Mexico, used in salsas, marinades, and adobos.

TEQUILA

Don Ramón Silver Pink	5
Volcan de mi Tierra Blanco	6
Grand Mayan Silver	13
Arte Azul Blanco	15
Reserva Huizar Reposado	7
Casamigos Reposado	7
Grand Mayan Reposado	15
Arte Azul Reposado	16
Arte Azul Rosa Reposado	17
Reserva Huizar Añejo	10
Marqués de Casa Noble Añejo	12
Don Ramón Ceramic Añejo	15
Don Julio 1942 Añejo	15
Arte Azul Añejo	17
Arte Azul Extra Añejo	19
Jose Cuervo Extra Añejo	20
Volcan de mi Tierra X.A	20

MEZCAL

400 Conejos Joven	6
Mezcal Sepulto	7
Contraluz Cristalino Espadin	8
Mezcal Sepulto 12	10

SOTOL

Coyote Chihuahua Blanco	6
Coyote Durango Blanco	6
Nocheluna Blanco	7

BEER

Casa Sodita (tap)	6
Casa Sodita El Gordito (tap)	25
Guinness (tap)	7
Pacifico Clara	6
Modelo Especial	6
Mikkeller Casa Fresca	6
Mikkeller Drinking The Sun (0,3%)	6
Michelada - with a beer of your choice	+2

JUICE

Don Simon Apple	3
Don Simon Pineapple	3
Don Simon Orange	3
Big Tom Tomato	3

SOFT DRINK

Jarritos Mexican Cola	4
Jarritos Lime	4
Jarritos Guava	4
Jarritos Mango	4
Jarritos Grapefruit	4

TONIC

Fever-Tree Soda	4
Fever-Tree Indian Tonic	4
Fever-Tree Ginger Beer	4
Three Cents Grapefruit Soda	4



CHAMPAGNE

Brut Régence, Brimoncourt	14/70
Brut Prestige, Francis Orban	85
Cuvée Comte de Marne Brut Grand Cru, Charles Mignon	100
Cuvée 555 Blanc de Blancs Brut Grand Cru, Voirin-Jumel	110

BUBBLES

Prosecco, Colutta	8/40
Prosecco rose, Redentore	40
Babbio Bianco Frizzante, Tenuta Gorghi Tondi	40
Cava Brut Nature Gran Reserva, Pago De Tharsys	12/60
Franciacorta Saten, Corteaura	65
Redentore Zero (non- alco)	7/35

WHITE WINE

Langhe Arneis DOC, Marrone	9/45
Sauvignon Blanc Cartagena, Casa Marin	45
Marogne Lugana 2024 DOC, Zeni	50
Chablis, Billaud-Simon	65

ROSE

Dolcevita Langhe DOC Rosato, Marrone	40

RED WINE

Malbec 2022, Los Haroldos	9/45
Lacrimus Crianza DOC Rioja 2021, Rodriguez Sanzo	45
Chianti Classico Riserva DOCG 2020, Castello di Querceto	60
Barbera D`Alba Superiore La Pantalera 2021, Marrone	65
Bourgogne Pinot Noir 2023, Faiveley	70

VODKA

Jää	6
Chopin Blended Indigo	8

GIN

Sabatini London Dry	7
Sabatini Barricato	8
The Stin Overproof	9
The Stin Sloe	9

WHISKEY

Abasolo El Whiskey de México	8
Bulleit Bourbon	8
Bulleit 95 Rye	9
Singleton 12yo Single Malt	12

RUM

Ron Santiago Añejo	7
Zacapa 23 Gran Reserva	15

APÉRITIF/DIGESTIF

Antica Formula Red Vermouth, 8cl	8
Carpano Dry Vermouth, 8cl	8
Luxardo Aperitivo	5
Carpano Botanic Bitter	5
Fernet Branca Bitter	6
Le Roch VSOP	10
Pisco - El Gobernador	8

COCKTAILS

EL TOMATE 15

mezcal reposado / tomato consommé / beef broth / horseradish / coriander / basil / chilli / bonsu / lime / salt / sugar

TROPICAL DRIFT 13

lavender tequila / coconut concentrate / soda water / salt / aloe vera and yuzu foam

PALOMA 13

lavender tequila / grapefruit soda / lime / agave

MEXICAN MULE 13

tequila / mezcal/ ginger beer / lime / jalapeño

BLOODY MARIA 13

garlic, chili and horseradish infused tequila / spiced tomato juice / sriracha / lime / coriander

SPICY MARGARITA (clarified) 15

tequila / orange liqueur / lime / jalapeno / coriander / smoked salt



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COCKTAILS

CLASSIC LIME MARGARITA 13

tequila / orange liqueur / lime / agave

MEZCALITA (clarified) 13

mezcal / orange liqueur / lime / agave / smoked salt

MEZCAL NEGRONI 15

mezcal / tequila reposado / bitter / red vermouth

OAXACA OLD FASHIONED 15

mezcal / tequila / selection of bitters / agave

MOCKTAILS (non-alcoholic)

OATMILK HORCHATA 10

oat milk / cinnamon / vanilla / condensed milk

CHIA FRESCA 10

cucumber juice / chia seeds / aloe vera / yuzu / coconut concentrate / soda water

COCONUT RANCH WATER 10

coconut concentrate / soda water / salt / aloe vera and yuzu foam

COCKTAILS

CLASSIC LIME MARGARITA 13

tequila / orange liqueur/ lime / agave

MEZCALITA (clarified) 13

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coconut concentrate / soda water / salt / aloe vera and yuzu foam