



BAR & CELLAR

MARGARITAS frozen

A FROZEN FRESHNESS EXPLOSION: PERFECT FOR A TOAST.
6€ PER GLASS | 21€ PER LITER

Frozen lime

Tequila, triple sec, lime juice, and crushed ice.

Frozen fragola

Tequila, triple sec, lime juice, strawberry syrup, and crushed ice.

Frozen passion

Tequila, triple sec, lime juice, passion fruit syrup, and crushed ice.

MOJITOS

Cubano 7,5€

Authentic Cuban Mojito:
Rum, lime, mint, and whole ice. Irresistible freshness. 7,5€

Ginger Mojito 7,5€

Rum, lime, mint, fresh ginger, and whole ice

VIRGIN COCKTAILS

ALCOHOL-FREE OPTIONS FOR A LIGHT TOAST

Florida 6€

Orange juice, pink grapefruit soda, and lemon

Virgin Mojito 6€

Pink grapefruit soda, mint, and white cane sugar

Gin Tonic Tanqueray 0.0 7€

MARGARITAS

FROM CLASSICS TO IRRESISTIBLE TWISTS

Margarita classico 7,5€

Tequila, triple sec, lime juice

Mezcalita 8,5€

Mezcal, triple sec, lime juice

Margarita de Oro 8,5€

Tequila reposado, triple sec, lime juice

Tommy's Margarita 8,5€

Tequila reposado, agave syrup, lime juice

Paloma 8€

Tequila, lime, pink grapefruit soda, agave syrup

GLUTEN FREE BEER

33 cl

Edit Ipa 6,6% American Ipa 5€

La Sglutinata Birrifificio Leumann
4,5% Pils 5,5€

San Miguel 5,4% Pale Lager 4,5€

SANGRIA

HOMEMADE SANGRIA: RED WINE, DARK RUM,
ORANGE JUICE, CANE SUGAR
glass 3,5€

1/2 liter 6,5€

liter 13€

Water 1/2 liter 1,5€

microfiltered law 181/2003 23.06.03

VINI

Spumante P.r.osé Blanc

F.lli Gancia 11,5%

Glass 4€ - Bottle 13€

Garnacha La Sastreria

100% Garnacha 13%

Glass 4,5€ - Bottle 14€

Garnacha rosè La Sastreria

100% Garnacha 13%

Bottle 14€

Tempranillo

Rioja Pueblo Viejo

100% Tempranillo 14%

Glass 4€ - Bottle 14€

DRAF BEER

Menabrea chiara 4,8%

20 cl 3,5€ 40 cl 6,5€
liter 13€

Menabrea Amber Double Malt

7,2% 20 cl 4€ 40 cl 7€
liter 14€

Bottled beer 33 cl

Corona 4,5% 4€

Corona Zero 4€

Soft drinks gluten free 3,5€

TORTILLAS ALMA LATINA

THIS IS WHERE IT ALL BEGINS

RICE, CORN, LENTILS, AND GROUND FLAX SEEDS:

NO GLUTEN, JUST NATURAL ELASTICITY.

EACH TORTILLA IS MADE FRESH DAILY, HAND-ROLLED,
AND QUICKLY COOKED ON A HOT GRIDDLE, JUST LIKE TRADITION DEMANDS.

A FLATBREAD THAT TRANSFORMS INTO TACOS,
ENCHILADAS, QUESADILLAS, AND EVEN EMPANADAS.

EATING WITH YOUR HANDS HERE IS PRACTICALLY A MUST.

HAVE FUN, GET A LITTLE MESSY, AND ENJOY THE EXPERIENCE!

YES,
IT'S
ALL
GLU
TEN
FREE

TAPAS

Tapas mix 15€

IA selection of street food on a single tasting plate:
3 tacos 1 quesadilla 1 empanadas
1 sauce & chips

Guacamole 7,5€

Avocado, lime juice, and coriander served with crispy chips, choose your garnish:

Fresh tomato diced

Pico de gallo

(tomato, onion, lime juice)

Chile jalapeño medium spicy

Blu di Lanzo cheese (lactose)

Cruncy bacon

Pan de queso 7,5€

Traditional warm cheesy bites (6 pieces)

Empanadas 8€

Fried filled pastries (4-6 pieces depending on size)

Damplin 8€

Hand-filled egg pasta ravioli (6 pieces)

CRUNCY CHIPS 2,5€

PICO DE GALLO 2,5€

GUACAMOLE 3€

HUMMUS AVOCADO (CONTAIN PEANUTS)3€

SALSA RANCHERA MILDLY SPICY 2,5€

SALSA 3CHILES MEDIUM SPICY 2,5€

SALSA JALAPEÑO JELLY SWEET AND SPICY 3€

SALSA HABANERA VERY SPICY 2,5€

TACOS

Tacos pulled 4,5€

Pulled Pork, slow-cooked pork shoulder with bacon and jalapeño jelly

Pulled Chicken, slow-cooked chicken in orange-achiote dressing

Pulled Beef, slow-cooked brisket with guacamole and pico de gallo

Tacos chicken 4€

Green curry sauce

Satay sauce with coconut and peanut

Jalapeño jelly sweet and spicy

Blu di Lanzo cheese (lactose)

Tacos chili 4,5€

Chili con Carne with smoked peppers (spicy)

Chili con Carne with Lanzo Blue Cheese (spicy, contains lactose)

RIBS TACOS 12€

PORK RIBS SLOW-COOKED AT LOW TEMPERATURE, SO TENDER THEY FALL OFF THE BONE. SERVED WITH THREE TACOS AND LIME RICE FOR A FRESH AND BALANCED TOUCH

TRIS OF PICANHA 12€

3 PREMIUM BEEF TACOS WITH 3 CHILES SAUCE, GUACAMOLE, AND PICO DE GALLO

TACOS

Tacos vegetarian 4,5€

Jalapeño jelly sweet and spicy

Shitake mushroom, pumpkin, green curry sauce

Avocado Hummus, peanut butter, pico de gallo, and crispy olives

Tacos shrimp 4,5€

Parsley gel and crispy bacon

Green curry sauce

Satay (coconut and peanut)

Guacamole and jalapeño jelly sweet and spicy



TACOS XL

Large alma latina tortilla topped with:

Pulled Pork 10,5€

Slow-cooked pork shoulder with bacon and rice

Gringo 10,5€

Spicy minced beef, rice and beans

Tampico 11,5€

Veal, chicken and homemade sausage with rice, onion, peppercorn

San Antonio 10,5€

Chicken fajitas, roasted almonds, rice, jalapeño jelly

Yucatan 10,5€

Pulled chicken, rice, orange sauce

Barbacoa 11,5€

Slow-cooked beef, rice, guacamole, pico de gallo (tomato, onion, radish, lime juice)

QUESADILLAS

Large alma latina tortilla U shaped with lactose free cheese and:

Pulled Pork 9,5€

Slow-cooked pork shoulder with bacon

Chili con carne 9,5€

Spicy minced beef with cheese Blu di Lanzo (lactose)

Chorizo 9€

Spiced homemade sausage with peppers

Verduras 8€

Seasonal vegetables slow cooked

Pescadilla 10,5€

Shrimp, guacamole and pico de gallo (tomato, onion, radish, lime juice)

BOWLS

All bowls come with white lime rice and fresh toppings.

Green Curry Bowl 13,5€

Shrimp, vegetables, and green curry sauce

Jelly Camarones Bowl 13,5€

Shrimp, vegetables, and sweet-spicy jalapeño jelly

Blu Ceasar Bowl 12,5€

Lemon chicken, bacon, and Lanzo Blue Cheese (contains lactose)



ENCHILADAS

TWO ROLLED TORTILLAS WITH YOUR BEST FILLING AND SAUCE, TOPPED WITH LACTOSEFREE CHEESE. RICE AND BEANS ASIDE

CHOOSE FILLING

Pulled Pork
Pulled Chicken
Pulled Beef
Chili con Carne
Vegetables

CHOOSE SAUCE

Guajillo soft
Ranchera mildly spicy
3 chili spicy
Habanero very hot

EVERY ENCHILADAS

COMBINATION 9,5€

ANY SUGGESTIONS?

Pulled Pork & guajillo
Pulled Beef & 3 chiles
Chili con Carne & guajillo
Vegetable & ranchera

FAJITAS

FAMOUS SIZZLING PLATTERS WITH STRIPES OF MEAT OR VEGETABLES, RICE BEANS AND TORTILLAS HOMEMADE.

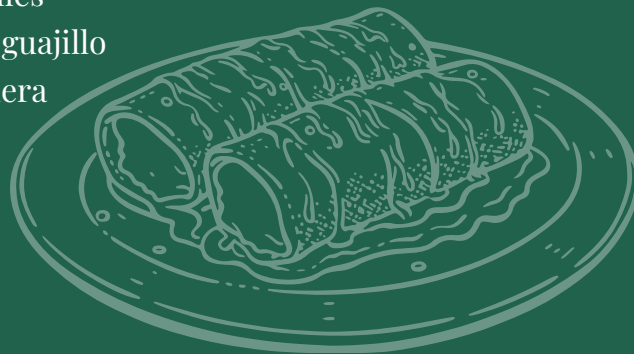
Fajitas de Pollo 13€
Chicken, roasted onion and peppers

Fajitas Ternera 14€
Beef, roasted onion and peppers

Fajitas Mixta 15€
Beef, chicken, homemade sausage, roasted onion and peppers

Fajitas de Pollo y Almendras 14€
Chicken, almonds, jalapeños sweet and spicy

Fajitas Ahumada 15€
Beef, tomatoes, 3 chiles sauce, spicy



NACHOS

WARM BOWL WITH A BASE OF BEANS, SERVED WITH CORN CHIPS

Nachos Pulled Pork 9,5€
and mild guajillo sauce

Nachos Ternera 9€
Pulled beef and medium spicy ranchera sauce

Nachos Chorizo 8,5€
Homemade sausage and guajillo mild sauce

Nachos Classico 8,5€
Pulled chicken and medium spicy ranchera sauce

Nachos Verdura 8,5€
Slow cooked vegetables and mild guajillo sauce

SIDE AND SAUCE

Beans steamed 3€
Rice 3€
Tortillas 3 pcs 1€
3 chili sauce 3€
Guacamole 3€
Pico de gallo 2,5€

DESSERTS

ALL GLUTENFREE AND LACTOSE FREE FRESHLY MADE EVERY DAY

Sweetaco 5,5€

Crispy sweet tortilla with custard cream and various sauces (red fruit, chocolate, salted caramel)

Topping: cocoa crumble, salted almonds

Bignè 6€

A big choux filled with cream and topped with chocolate sauce, or salted caramel or red fruit sauce.

Crema catalana 5,5€

Flavored with cinnamon and lemon, lightly caramelized on top

Empanada Dulce 4,5€

Fried pastries filled with cream

COFFEE & DIGESTIVE

Espresso 1,5€

Mexican coffee with cinnamon and dried orange zest 2,5€

Ron Miel & Digestif 3€

MEZCAL

MEZCAL IS NOT TEQUILA, EVEN THOUGH THEY SHARE ONE THING IN COMMON: AGAVE. MEZCAL IS MUCH OLDER.

THE AGAVE IS COOKED IN UNDERGROUND OVENS OR LARGE PITS IN THE GROUND, USING SMOKE FROM BURNING WOOD—THIS IS WHAT GIVES IT ITS CHARACTERISTIC SMOKY FLAVOR.

THE PRODUCTION PROCESS IS DEEPLY ROOTED IN TRADITION

Beneva 38% 5€

aromatic notes: Agave, wood, smoke, aromatic herbs

Vida 42% 8€

aromatic notes : honey, vanilla, ginger, cinnamon, sandal wood, banana, mandarin. Strongly smoked.

Peloton de la Muerte 40% 8€

aromatic notes: Peach, tropical fruits, acetone, spiced walnuts, green melon, apple.

Encantado 43% 8€

aromatic notes: earth, mushroom, bark, papaya, smoked tuna, lemon, ginger

TEQUILA

TEQUILA IS THE MOST WELL-KNOWN MEXICAN SPIRIT IN THE WORLD. TO BE CALLED TEQUILA, IT MUST CONTAIN AT LEAST 51% BLUE AGAVE AND BE PRIMARILY PRODUCED IN THE STATE OF JALISCO.

TEQUILA IS CATEGORIZED AS JOVEN, REPOSADO (AGED 3-6 MONTHS), AND AÑEJO (AGED OVER 6 MONTHS).

1800 Silver 38% 7€

aromatic notes: sweet fruits and peppercorn

Espolon blanco 40% 4€

aromatic notes: toasted agave, caramel, lemon, vanilla, peppercorn, tropical fruits

Altos Blanco 38% 5€

aromatic notes: toasted agave, wood, vanilla, honey, lime, peppercorn

Espolon reposado 40% 5€

aromatic notes: toasted agave, light woody notes, berries

Altos Reposado 38% 6€

aromatic notes: citrus notes, cooked agave, wood, vanilla

