

STARTERS

-Guacamole bar- one flavour 12€

* El Naturel

* Mango & Pomegranate

* Almond & Parmesan

* Pineapple & Spring Onion

* El Dulce Habanero (SPICY)

* Citrus Mix

*** All served with Gluten free Nachos and salsa roja**

-Sweet potato fries & Aioli 8€

Herb seasoned Sweet potato fries with Patrona`s homemade Aioli

-Papa Rellena 12€

Baked potato skins filled with chorizo and mashed potatoes, served with mint-crème fraîche, chipotle salsa and rucola

-Aguachile 13€

Salmon OR **Cactus & Avocado**

Served in a stock made of cucumber, lime, chili, coriander and jalapeño

-Traditional Quesadilla 12€

Naturel OR **Spicy Chorizo**

Served with chipotle, mint-crème fraîche sauce and marinated red onion

-Taco Stop- 19€ each

*All the tacos are served with guacamole, quinoa, salad and lime

*All the tacos include salsa verde, habanero salsa and crème fraîche on the side

Mole con Pollo

Slow cooked Chicken breast mixed with a delicious Mexican Mole sauce made of a variety of chillies, chocolate, chipotle and onion with feta cheese

Salpicón de res

Slow cooked Beef marinated with spices and a mix of lime and orange juice, served with cilantro and fresh salsa verde

Hongos con vegetales

Sauté cooked Portobello mushrooms, Pak choi, cabbage and herbs, served with pomegranate, spring onions and a smooth avocado-jalapeño salsa

Camarones al Ajillo

King prawns and Shrimps fried in butter with garlic and onion, seasoned with turmeric

Tacos de Pancita

Crunchy oven dried Pork Belly with Patrona`s fresh Pico de Gallo

Taco de Pescado

Fish of the day fried in butter with lime, garlic and seasonings

El Vegano

Pulled Oats with Patrona`s home made Tinga sauce, salsa roja, marinated red onion, herbs and chili flakes

PLEASE INFORM YOUR WAITRESS ABOUT ALLERGIES

-Salads- 19 each

A fresh mix of salads, herbs and radish, served with avocado, lime, cranberry marinated red onion and nachos

Choose your topping:

- * Pulled Beef and salsa verde
- * King prawns and a mix of roasted nuts and seeds
- * Portobello & Pak Choi with a creamy guacamole sauce

DESSERTS

Churros with Patrona`s homemade chocolate sauce and pecans
9€

(With a scoop of ice cream of your choice 3€ extra)

-Lime pie 9€

Traditional Mexican recipe with Patrona`s twist.

(With a scoop of ice cream of your choice 3€ extra)

-Ice cream 6€

- * Chocolate
- * Pistachio
- * Vanilla
- * Mango sorbet
- * Strawberry sorbet

SET MENU

THE COAST SIDE 49€

Pineapple & Spring onion with nachos and salsa roja

Sweet potato fries with aioli

Salmon Aguachile

Camarones al Ajillo taco

Lime pie with coffee or tea

THE MEATY ONE 49€

El Naturel with nachos and salsa roja

Sweet potato fries with aioli

Salmon Aguachile

Salpicon de Res taco

Lime pie with coffee or tea

HOW GREEN? SUPER GREEN! 49€

Mango & pomegranate with nachos and salsa roja

Sweet potato fries with aioli

Cactus & Avocado Aguachile

Hongos con Vegetales taco

Lime pie with coffee or tea

RYHMÄMENUT

THE COAST SIDE 43€

El dulce habanero with nachos and salsa roja

Sweet potato with aioli

Camarones a la Ajillo taco

Lime pie

THE MEATY ONE 43€

El Naturel with nachos and salsa roja

Sweet potato with aioli

Salpicon De Res Taco

Lime pie

HOW GREEN? SUPER GREEN! 42€

Mango pomegranate with nachos and salsa roja

Sweet potato with aioli

Hongos con vegetales taco

Lime pie