

"I love you more than my own skin  
and even though you don't love me the same way,  
you love me anyways, don't you?  
And if you don't, I'll always have the hope  
that you do, and i'm satisfied with that.  
Love me a little. I adore you."

Artist Frida Kahlo was considered  
one of Mexico's greatest artists  
who began painting mostly self-portraits  
after she was severely injured  
in a bus accident.

Kahlo later became politically active  
and married fellow communist  
artist Diego Rivera in 1929.

She exhibited her paintings in Paris  
and Mexico before her death in 1954.

"Pies, ¿para qué los quiero  
si tengo alas pa' volar?"



# TASTING MENUS

## FRIDA

48

MEXICO CITY TORTILLA SOUP

TUNA TATAKI

LAMB BIRRIA

CHURROS

+ WINE PAIRING 32

+ BARTENDER'S PICKS 26

## VEGE

45

MEXICO CITY TORTILLA SOUP

PLANTAIN QUESADILLAS & MOLE

POBLANO PEPPER, QUESO FUNDIDO

CHURROS

+ WINE PAIRING 32

+ BARTENDER'S PICKS 26



# STARTERS

- HOUSE GUACAMOLE G,M 9,50 + *Heinäsiirkkoja & Fresco juustoa.* G,L + 3e  
*Guacamolea & talon tortillalastuja.* + Grasshoppers & Fresco cheese. G,L + 3e  
 Guacamole with house tortilla chips. + extra chips + 2.5 e
- CEVICHE PUERTO VALLARTA G,M 13  
*Tuoretta kuhaa "leche de tigre"-marinadissa, maustettuna korianterilla & habanerolla. Tarjoillaan tortillalastujen ja chichan kera.*  
 Fresh piked perch in "Leche de tigre" marinade, seasoned with coriander and habanero. Served w/ house tortilla chips & "Chicha".
- MEXICO CITY TORTILLA SOUP G,L 9.5  
*Tomaatti-chipotlekeitto, rapeaa maissitortillaa, fresco juustoa & avocadoa.*  
 Tomato & chipotle based soup, crispy white tortilla, fresco cheese, avocado.
- TUNA TATAKI G,M 12  
*Kevyesti marinoitua tonnikalaa, guacamolea, pico de galloa & talon tortillalastuja.*  
 Lightly marinated tuna, guacamole, pico de gallo  
 Served w/ home-made tortilla chips.
- PLANTAIN QUESADILLAS (2pcs) G,L 10.5  
*Requesón juustoa, korianteria & mole-kastiketta.*  
 Requesón cheese, coriander filling & black mole sauce.

# SWEETS

- CHURROS M 9  
*Churrot sitruunakastikkeella ja tummasuklaadipillä.*  
 Churros with lemon sauce and dark chocolate dip.
- IMPOSSIBLE CAKE L 9.5  
*Meksikolaista isoäidin suklaakakkua vaniljavanukkaalla*  
 Two-layer "Chocoflan" cake.  
 Grandma's recipe.
- ICE CREAM OF THE WEEK G,Ve 7  
*Aina gluteeniton ja vegaaninen.*  
 Always gluten free and vegan.

# SHISHI MAIN DISH

- GRILLED OCTOPUS AL PIBIL G,M 29.5  
*Pitkään kypsytettyä mustekalaa.*  
*Mango -pico de galloa, korianteria & jalapenoa.*  
 Slow cooked octopus, annato seed marinade.  
 Mango-Pico de gallo, coriander, jalapeño.
- QUESO FUNDIDO L 19  
*Uunissa sulattettua juustoa chorizolla, sienillä & vehnä-tortillaa.*  
 Melted cheese with chorizo and mushrooms,  
 with wheat tortilla.
- Vege Version L 19  
*Mausteista poblano paprikaa ja maissia.*  
 Grilled poblano pepper & corn.
- NEW YORK STRIP FAJITAS G,L 29.5  
*200g New York flank steak & maissitortillaa.*  
*Mole kastiketta, guacamolea & pico de galloa salsaa.*  
 200 gr New York strip steak, corn tortillas.  
 Side of black mole sauce, guacamole, pico de gallo salsa.
- TRIPLA ENCHILADAS G,L 25  
*Grillattua maissikanaa tortillataskussa, kolmella kastikkeella.*  
*Vihreää tomatillo salsaa, punaista chilisalsaa & mole-kastiketta.*  
 Grilled corn-fed chicken in a tortilla roll-ups with  
 green tomatillo salsa, red chili salsa, black mole madre sauce.
- LAMB BIRRIA STEW G,L 24  
*Pitkään kypsytettyä lammaspataa, avocadolla, punasipulilla, korianterilla & limellä.*  
 Slow cooked lamb, ancho & guajillo chili, sides of vegetables.
- TACO PLATTER G,L 25  
*Neljän tacón lajitelma:*  
*Lammas birria, New York härkää, Al pastor -possua & friteeratua kuhaa.*  
 A series of 4 tacos:  
 Lamb birria, New York steak, Al pastor pork, Fried piked perch taco.

