

## Desserts

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**Sopa De Frutas**



**Chocolate ice cream**

22

## Pasta

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**Spaghetti**

9



**Spaghetti with sardines**

7

## Pizza

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**Mexican**



**Meat Pizza**



**Chicago**

## Pasta dishes

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**Shrimps**

10

## Main courses

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**Wood-Grilled Quesadillas**

15  
€



**Shrimp, Corn Esquites, Huitlacoche**

25  
€

## Side dishes

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**Pommes**

## Spaghetti

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**Crema**

## Sandwiches

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**California Sandwich**

19

## Seafood

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**Shrimp**

10



**Seafood**

## Sauces

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**Salsa**



**Sauces**

## Vegetarian dishes

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**Vegetarian Dish**

9

## Pizza

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**Pacifico**

## Grilled specialities

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**Carne Asada**

9

## Starters

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**Seafood Platter**

52  
€

## Cocktails

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**La Joya**

12  
€



**Lucky Peach**

13  
€



**Sandia Santa**

12  
€



**Negroni CDMX**

12  
€



**Mexico City Manhattan**

11  
€



**Blue Agave Margarita**

10  
€

## Soft drinks

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**Scarlet Wave**

3  
€



**Water**

5  
€

## Burritos/Quesadillas DIY

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**Carnitas**

## Mexican

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**Enchiladas**



**Mexicana**



**Enchilada**

## Rigatoni

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**Rigatoni à la Chef**

10

## Aguas Frescas

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**Agua de Jamaica**

3  
€

## French Fries

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**French Fries**

## Margaritas

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**Mezcal Margarita**

11  
€

## Omelette

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**Omelette**

9

## Milk

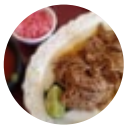
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Milk

## Taco Töpfchen

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Cochinita Pibil

20

## Mexikanische Hauptgerichte

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Fajitas

## Pizza - klein - 22cm

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Victoria

## Ceviche

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**Classic Ceviche**

## **Tostadas**

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**Tinga Tostadas**

15  
€

## **Soups & Salads**

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**Sopa Azteca**

## **Meals**

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**Classic Salad**

## **Rose**

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**Domaine Du Gros Nore, Bandol Rose, Cotes de Provence, France 2016**



## White

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**Joh. Jos. Prum, Riesling Kabinett, Mosel, Germany 2007**



**Balthasar Ress, Riesling, Hattenheim Nussbrunnen, GG, Rheingau, Germany 2014**



**Domaine Du Petit Metris, Les Fougeraies, Savennieres, Loire Valley, France 2014  
(Chenin Blanc)**



**J.L. Chave Selection, Saint-Joseph Blanc, Circa, Rhone Valley, France 2015**



**Kellerei, Terlan, Pinot Bianco, Vorberg, Adige, Italy 2014**



**Dom. Dureuil-Janthial Rully 1er Cru, Le Meix Cadot, Cote Chalonnaise, France 2014  
(Chardonnay)**

## Red

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**Thackrey Co., Pleiades XXV, Old Vines, Sebastapol, California NV**



**La Rioja Alta, Vina Ardanza, Reserva Rioja, Spain 2008 (Tempranillo)**



**Vignobles Brunier, Piedlong, Chateauneuf-du-Pape, Rhone Valley, France 2012**



**Lang Reed Wine Co., Cabernet Franc, Two-Fourteen, Napa Valley, California 2013**



**La Poderina, Brunello di Montalcino, Tuscany, Italy 2011**



**Remo Farina, Amarone della Valpolicella Classico, Veneto, Italy 2013**

## Specialty

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**Corona Light**

## Bottled Beer

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**Bohemia**

## Bottles & Cans

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**Tecate**

## Raw Bar

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**Grand Seafood Platter**

52  
€

## Dessert Choices

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**Cajeta Brownie Sundae**

## Mezcal

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**Del Maguey Chichicapa**



**Real Minero Barril**



**Fidencio Pechuga**

## Draft

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**Tocayo (5.5 ABV) Tocayo White Hominy Sessionable Wit (IL)**

6  
€



**Negra Modelo (5.4 ABV) Vienna-Style Lager**

6  
€



**5 Rabbit Cerveceria (7.2 ABV) Gringolandia Super Pils (IL)**

6  
€



**Moody Tongue (5.9 ABV) Sliced Nectarine IPA (IL)**

6  
€



**Perennial (4.2 ABV) Hopfentea (MO)**

6  
€



**Dos XX Lager**

## Sizzling Fajitas

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**Came Asada**

## Sushi Or Sashimi

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**Octopus**

1

## Bottle

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**Two Brothers Wobble IPA (IL)**

5  
€



**Off Color Apex Predator (IL)**

6  
€



**Metropolitan Magnetron Black Lager (IL)**

5  
€



**Three Floyds Gumballhead (IN)**

6  
€



**Krombacher Non-Alcoholic**

4  
€

## Made to Order

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**Tongue Taco**

## Flatbreads & Salads

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**Kale**

## Appetizers to Share

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**Classic Frontera Guacamole**

8  
€



**Griddle-Baked Quesadillas**

12  
€

## Ceviche Trio

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**Shrimp Scallops Ceviche Verde**



**Bigeye Tuna Cocktail**

## Fusion Cocktails

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**Ancho Old Fashioned**

12  
€

## Main Choices

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**Feature Fish Panucho, Escabeche**



**Chilaquiles Yucatecos**

## More Starters

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**Scallop-Shrimp Aguachile**

15  
€



**Rabbit, Mole Amarillo, Camote Tamal, Squash Blossom**

11  
€



**Roasted Eggplant, Heirloom Tomato, Local Leeks**

9  
€

## The Oaxaca Menu

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**Criollo Tomato, Tlayuda**



**Local Egg, Crema de Garbanzo**



**Bacon, Mariscos, Mole Verde**



**Elk, Mole Chichilo**



**Tamal de Tamala**

## Seafood to Share

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**Trio, Trio, Trio**

24  
€

## Seasonal Tasting

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**Roasted Local Goodness, Green Salsa Macha**



**Soft Shell Crab, Al Pastor Flavors**



**Peaches, Hazelnuts, Blackberries**

## Classic Tasting

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**King Salmon, Heirloom Tomato, Local Leeks**



**Eggplant-Mushroom Chilaquiles**



**Pinata Dulce**

## Dessert\*

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**Dessert**



## Platters and Baskets

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Scallops

9

## Import Premium

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Modelo Especial

## Raw Bar & Shellfish

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Oysters

9

## Sin clasificar

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Splurge Margarita

26  
€



Topolo Margarita

10  
€



Champagne Margarita

12  
€



**Paloma Oaxaquena**

12  
€



**Pechuga**

5



**CREPAS CON CAJETA**



**LIMONADA**

3  
€



**Agua del dia**

3  
€