

CABRON

STARTERS

GUACAMOLE CABRON

MANGO AND A SMOKY TOUCH, WITH TORTILLA CHIPS
+ CRISPY PORK BELLY 

PRAWN AGUACHILE

GREEN OR BLACK CITRUS MARINADE, WITH CUCUMBER,
RED ONION AND AVOCADO 

MARKET CEVICHE

CATCH OF THE DAY IN A CITRUS MARINADE, WITH
CORN TORTILLA CHIPS  

ENSENADA-STYLE CAULIFLOWER BITES

CRISPY BATTER, WITH CHIPOTLE MAYO AND PICKLED
RED CABBAGE 

OCTOPUS TOSTADAS [3 UNITS]

CRISPY CORN TORTILLA TOPPED WITH CHOPPED
OCTOPUS, BEANS, PICO DE GALLO AND MACHA SAUCE  

PATATONA CABRONA

STUFFED POTATO WITH SHREDDED PORK, BACON
AND TRUFFLED BECHAMEL SAUCE  

MELTED CHEESE CASSEROLE

SERVED WITH WHEAT TORTILLAS 
+ CHISTORRA SAUSAGE

PICO DE GALLO XXL

SEASONAL TOMATO SALAD WITH ONION, CILANTRO,
AND CITRUS DRESSING

GRILLED LEEK

GREEN PIPIAN SAUCE, GUAJILLO CHILI OIL, AND
CRISPY LEEK ON TOP  

TACOS [3 UNITS]

GLAZED BACON

GUACAMOLE, PICKLED CARROTS, AND SESAME SEEDS  

PORK CARNITAS

LEMON CHUTNEY AND PORK RINDS POWDER
WITH FRESH ONION AND CILANTRO 

BEEF CHEEK BARBECUE

ONION, CILANTRO AND CONSOMMÉ FOR DIPPING

PASTOR MUSHROOMS

ROASTED PINEAPPLE, TOASTED SEEDS
AND CRISPY KALE   

BREADED FISH

CRISPY WITH CITRUS MAYO AND PICKLED RED CABBAGE  

CABRON [2 UNITS] (3rd BEST TACO IN SPAIN 2025)

TENDER BEEF STEAK, CHEESE CRUST, AND SAUTÉED
ONION ON A WHEAT TORTILLA  




SIDES

- FRENCH FRIES 
- ESQUITES WITH BLACK MAYONNAISE  
- JALAPEÑO MAC&CHEESE   
- MANEADOS BEAN CASSEROLE  

	FROM THE GRILL	
<h3>CANTEEN STYLE BEEF SHANK </h3> <p>[SERVES MIN 4] DRESSED RED ONION AND CILANTRO WITH CORN TORTILLAS TO PREPARE TACOS  </p> <h3>MARINATED SKIRT STEAK </h3> <p>GRILLED WITH SAUTÉED ONIONS AND ROASTED JALAPEÑOS   </p> <h3>MATURED HIGH BONE-IN BEEF TENDERLOIN [SERVES MIN 2]</h3> <p>WITH COWBOY BUTTER AND FRIES</p> <h3>HABANERO BABY BACK RIBS </h3> <p>SPICY GLAZED PORK RIBS WITH A BOLD HABANERO KICK </p>		

DESSERTS

TIRAMISU 
WITH MEXICAN POT COFFEE  

BANOFFEE TART
COOKIE CRUST, CARAMELIZED BANANAS,
GOAT'S MILK CARAMEL, WHIPPED CREAM
AND CINNAMON POWDER  

CAJETA CHEESECAKE
GOAT'S MILK CARAMEL SAUCE AND WALNUTS   

TEQUILA AND LEMON SORBET
WITH GREEN APPLE AND CHILI POWDER

APPETIZER OF TOTOPOS AND SALSAS  

PRICE INCLUDES VAT
ALL OUR RAW FISH IS PREPARED IN COMPLIANCE WITH LEGAL
REGULATIONS
FOR OUR GRILLED CUTS, WE RECOMMEND RARE OR MEDIUM-
RARE DONENESS TO ENSURE THE BEST FLAVOR AND TEXTURE
ASK OUR TEAM FOR ALLERGEN INFORMATION