



MEXICANDALUZA TAPAS

This menu is born from my personal take on Mexican antojitos: popular recipes reinterpreted through an Andalusian lens, with Africa always present on the horizon.

A cuisine designed to be shared, accompanied by good music and drinks that invite you to stay.

OYSTERS	
natural	6
tomato aguachile	+ 2
green aguachile	+ 2
GUACAMOLE	16
served with crispy tortilla chips and pico de gallo	
SEA BASS TIRADITO	14
with yellow chili aguachile and sweet potato purée	
SHRIMP CEVICHE	12
served in lime with pico de gallo	
TUNA TOSTADA	12
with cilantro mayo and avocado cream	
QUESADILLA	22
chicken, mozzarella and chipotle	
MINI BURGERS (3 ud)	21
beef, Gouda cheese y sriracha mayo	
PIZZETTA	19
chorizo / mexican margarita	
TACOS	
CHICHARRÓN	9
with mozzarella, pickled onion and guacamole	
SEA BASS	10
with red cabbage, pickled onion, creamy sauce and pico de gallo	
PANUCHOS WITH COCHINITA PIBIL	10
bean cream, cochinita pibil, habanero salsa and pickled onion	
CHICKEN	10
with green salsa, cheese cubes and avocado	
POTATO & CHORIZO	9
with bean purée, sour cream and fresh cheese	
SWEET	
BERRY & MANGO CEVICHE	10
with mint, mixed nuts and yuzu sorbet	



ESCONDIDO

ROOFTOP BAR

