



MEXCALLI
CANTINA Y COCTELERIA

COCKTAILS

TEQUILA SUNRISE (1930'S ORIGINAL)

Tequila - Lime - Cassis - Sparkling water

MARGARITA / MEZCAL MARGARITA

Mexico in a cup! Tequila or mezcal - Lime - Tripel Sec - Agave

JAMAICAL

Our Classic since day one.
Hibiscus - Ginger - Fresh Oj - Mezcal - Rum

PALOMA

Tequila's favourite cocktail.
Fresh grapefruit - homemade grapefruit syrup - Lime - Tequila and Tripel Sec

BAJA BEET

Fresh raspberry - Cranberry juice - Red beet - Mezcal

MEXICAN / MEZCAL MULE

Tequila/Mezcal - Homemade Ginger Beer - Lime - Bitters

MEXCALLI OLD FASHIONED

Our version of the classic old fashioned...
Tequila - Mezcal - Ancho Reyes - Chocolate - Strong

CUBANERO

Cucumber juice - Cilantro - Chipotle - Mezcal

MEZCAL SOUR

Mezcal - Agave - Lemon - Bitters - Egg White

WHISKY SOUR

Whisky - honey - lemon - Egg White

INCA TRAIL

Our version of the famous Pisco Sour with 4 fundados Pisco and Mango tea

KONITCHIMATCHA

Vodka - Matcha - Almond - Walnut - Lime

MOSCOW MULE

Vodka - Homemade Ginger Beer - Lime

ICE SAGE

Sage infused gin - Orange - Bitter - Hommage sage syrup

GIN & HOMEMADE TONIC

Beefeater Gin / Gin Mare - Homemade citrus forward tonic - Lime

LONG ISLAND ICE TEA

Rum - Gin - Tequila - Tripel sec - Lime - Coca Cola

DARK & STORMY

Dark Rum - Homemade Ginger Beer - Lime - Angostura

CAIPIRINHA

Cachaça - Lime - Cane sugar

PASSION DAIQUIRI

Fresh passion fruit - Rum - Lime - Mango

CERVEZAS

MAYAHUEL TRIPEL

33cl - 9% - Tripel & mezcal ensemble

LAGUNITAS IPA

33cl - 6,2% - California IPA

SAN ANDRES

33 cl - 5,2% - Mexican beer brewed in Belgium

DUVEL

33cl - 8,5% - Belgian classic

CRISTAL

25cl - 5% - Belgian Pils

VEDETT

33cl - 5,2% - Premium Pils

VEDETT PLAYA

33cl - 5,2% - Tropical lager

VEDETT IPA

33cl - 5,5% - Belgian IPA

REFRESCOS & HOMEMADE LEMONADES

LEMON & LIME

4 | 4

RASPBERRY

4,5 | 4

HOMEMADE GINGER BEER

4,5 | 4

COCA COLA

2,8

CHAUDFONTAINE

2,6/5,5/6
Sparkling / Flat - 0,2l, 0,5l or 1l

TOPO CHICO

4,5
Mexican Hard Seltzer - Tangy Lime/Mango/Cherry & Acai - 4% alc

VINOS

EL BARRIO

Shiraz - Argentina - Red

L.A. GETTO

Cabernet Sauvignon - Mexico - Red

SAN FELIPE

Malbec - Argentina - Red - Bottle only

FINCA NEGRA

Carmenere / Cabernet Sauvignon - Chili
Red - Bottle only

GRAN SASSO

Pinot Grigio - Italy - White

L.A. GETTO

Chardonnay - Mexico - White

KINGPIN

Chardonnay / Sauvignon Blanc / Verdejo - Spain
White / Bottle only

MOCKTAILS

VIRGIN JAMAICAL

Hibiscus - Ginger - Fresh orange - Lime

VIRGIN MOJITO

Raspberry - Mint - Lime - Cane sugar

EL POMPELLO

Fresh grapefruit - Elderflower - Lime

TACOS

PULLED PORK

10
Slowly cooked pork meat (14 hours), served with avocado creme, sour cream, tomatoes and red onion.
2 pieces.

POLLO

9
Pulled chicken, served with guacamole, tomatoes & red onions.
2 pieces..

CASHEW & CAULIFLOWER (V)

9
Grilled cauliflower & cashew marinated in a homemade spice mixture, served with avocado creme, sour cream, tomatoes and red onion. Vegan if served without sour cream.
2 pieces.

FABS CHILI RELLENO (V)

9
Creamy stew made of poblano chilis, zucchini, mushroom and corn.
Dish made by our dear friend Fabs from Tijuana.
2 pieces.

ENTRECOTE

10
Rosé baked steak, served with spinach, grilled spring onions and a homemade cilantro-jalapeño dressing.
2 pieces.

BAJA STYLE FISH TACO

9
Flour tortilla with codd fried in beer batter, served with cole slaw, chipotle mayo and avocado creme.
1 piece.

CHEF'S TABLE

Menu selected by our chef including a mix of botanas tacos and sides.

We ask groups bigger than 6 to take this menu.

26 / PP

BOTANAS & FINGERFOOD

8 GUACAMOLE

Homemade guacamole, served with nachos.

15 NIKKEI STYLE CEVICHE

Salmon ceviche with Japanese flavors.

7 EMPANADAS

Fried pastry filled with meat or tofu (vegan), both marinated in achiote spice mixture. 2 pieces..

12/20 NACHO VULCANO

Oven baked nachos with homemade chili con/sin carne (V), cheese, sour cream, tomatoes & jalapeños. Choice between small and large vulcano.

7,5 QUESADILLA

Flour tortilla filled with cheese & spring onion, grilled on the plancha.

SIDES AND SALADS

5 COLESLAW

Salad with white cabbage, carrot, apple, raisins & mayo.

4,5 MEXICAN RICE

Rice cooked in tomatoes and a wide variety of mexican herbs and spices

7,5 CHAYOTE SALAD

Salad with chayote, cucumber and radish, served with a lime dressing and chipotle peanuts.

DESSERTS

10 COUPE MEXCALLI

Lime sorbet - Mezcal

9 CHOCOLATE CREME BRULEE

Ask for our pie or dessert of the moment

7 PIE OF THE MOMENT

Ask for our pie or dessert of the moment



AGAVE BASED

SOURS

OTHER SPIRITS

MEZCAL & TEQUILA

MEZCAL ARTISANAL	ALC/VOL	AGAVE	2CL	4CL
Peleton De La Muerte	41%	Espadín	€ 3.5	€ 6
Nuestra soledad	42%	Espadín	€ 4	€ 7.5
Del Maguey Vida	42%	Espadín	€ 4.5	€ 8.5
Meteoro	45%	Espadín	€ 4.5	€ 8.5
Amaras	41%	Espadín	€ 4.5	€ 8.5
Leyenda Puebla	48%	Tobala	€ 5	€ 9.5
Leyenda Durango	47%	Conizo	€ 5	€ 9.5
Leyenda Oaxaca	43%	Espadín	€ 4.5	€ 8.5
Leyenda Guerrero	46%	Cupreata	€ 5	€ 9.5
Leyenda San Luis Potosí	47%	Salmania	€ 5	€ 9.5
Burríto Fiestero	45%	Conizo	€ 4.5	€ 8.5
Rey Campero Tepextate	49%	Tepextate	€ 6.5	€ 12.5
Rey Campero Madre Cuishe	48%	Madre Cuishe	€ 6	€ 11.5
Del Maguey Chichicapa	46%	Espadín	€ 6	€ 11.5
Del Maguey Santo Domingo Alb.	48%	Espadín	€ 6	€ 11.5
Palenqueros - Balthazar Cruz	50%	Espadín	€ 5.5	€ 10.5
Palenqueros - Valente Garcia	49%	Mexicano	€ 5.5	€ 10.5
Koch Madre Cuishe	47%	Madre Cuishe	€ 5.5	€ 10.5
Koch Tepextate	47%	Tepextate	€ 5.5	€ 10.5
Illegal Añejo	40%	Espadín	€ 6	€ 11.5
Balam	45%	Tobala	€ 6	€ 11.5
El Jolgorio	47%	Cuishe	€ 7	€ 13.5
MEZCAL ANCESTRAL				
Lalocura Espadín	50%	Espadín	€ 8	€ 15
Lalocura Cuishe	48%	Cuishe	€ 8	€ 15
Lalocura Tobasiche	47%	Tobasiche	€ 8	€ 15
Lalocura Pechuga	49%	Tobasiche - Espadín	€ 8	€ 15
Lalocura Tobala	49%	Tobala	€ 8	€ 15
Lalocura San Martinero	47%	San Martinero	€ 8	€ 15
Lalocura Mezcla	49%	Espadín - Tobasiche - San Martinero	€ 8	€ 15
Lalocura Mezcla	49%	Tobasiche - Tobala	€ 8	€ 15
Lalocura Mezcla	49%	Espadín - Tobasiche	€ 8	€ 15
TEQUILA				
Rooster Rojo Blanco	38%	Azul	€ 2.5	€ 4
Rooster Rojo Reposado	38%	Azul	€ 3	€ 5
Jose Cuervo Traditional Blanco	38%	Azul	€ 3.5	€ 6
Jose Cuervo Traditional Reposado	38%	Azul	€ 3.5	€ 6
1800 Blanco	40%	Azul	€ 3.5	€ 6
1800 Añejo	38%	Azul	€ 3.5	€ 6
Don Julio Blanco	38%	Azul	€ 3.5	€ 6
Don Julio Reposado	40%	Azul	€ 4	€ 7
Arrete Blanco	38%	Azul	€ 3.5	€ 6.5
Arrete Reposado	38%	Azul	€ 3.5	€ 6.5
Den Fulano Reposado	40%	Azul	€ 4	€ 7.5
Excellia Reposado	40%	Azul	€ 3.5	€ 6.5
Herradura Añejo	40%	Azul	€ 3.5	€ 6.5
Tapatio Blanco	40%	Azul	€ 3	€ 5.5
Tapatio Añejo	38%	Azul	€ 4.5	€ 8.5
Tapatio Excelencia Extra Añejo	40%	Azul	€ 9	€ 17
Casa Noble Blanco	40%	Azul	€ 3.5	€ 6.5
Casa Noble Reposado	40%	Azul	€ 4.5	€ 8.5
Casa Noble Añejo	40%	Azul	€ 5	€ 9.5
Fortaleza Blanco	40%	Azul	€ 5	€ 9.5
Fortaleza Reposado	40%	Azul	€ 5.5	€ 10
Fortaleza Añejo	40%	Azul	€ 7	€ 13

Not familiar with quality mezcal or tequila yet? No problem! In this dish you can try 3 different mezcals or tequilas where we show you the broad spectrum of agave flavours

MEZCAL / TEQUILA TASTING DISH

€ 14 / 12