



MEXCALLI

CANTINA Y COCTELERIA

Menu

Margaritas

JEFF'S MARGARITA

Double shot of Tequila Ocho - Lime - Agave syrup - Orange zest

CLASSIC MARGARITA

Mexico in a cup! Tequila Mi Campo - Lime - Triple Sec

GRANADA MARGARITA

Tequila Mi Campo - Triple Sec - Lime - Homemade Pomegranate syrup

MEZCAL MARGARITA

Smoky Margarita with Mezcal - Lime - Triple Sec - Agave

SPICY MARGARITA

Tequila Mi Campo - Triple Sec - Fresh Jalapeno & Cilantro - Lime

Classic Cocktails & House Creations

RUM PUNCH

Strongest one on the block, yet an easy drink. Embargo 3 and 5 years together with High proof rum - Pineapple - Passion fruit - Coconut Water. Homemade grenadine and bitters. Extra burning shot of rum on top!

JAMAICAL

Our Classic since day one.

Hibiscus - Ginger - Mezcal - Embargo Rum - Fresh DJ

PALOMA / MEZCAL PALOMA

Tequila's favourite cocktail, works excellent with Mezcal as well! Fresh grapefruit - Lime - Tequila Mi Campo / Mezcal - Club Soda - sugar

PASSION FRUIT DAIQUIRI

Embargo 3Y rum - Homemade passion fruit syrup - Lime

MEZCAL / WHISKY/AMARETTO SOUR

Your choice of Mezcal, Whisky or Amaretto, served as a classic fresh sour. Vegan alternative possible if you ask for it.

PORNSTAR MARTINI

Passion Fruit Liqueur - Vanilla Vodka - Fresh Passion Fruit - Homemade passion / vanilla syrup

DARK & STORMY

Embargo Anejo Rum - Homemade Ginger Beer - Lime - Angostura

TEQUILA SUNRISE (1930'S ORIGINAL)

Fizzy & refreshing - Tequila Mi Campo - Creme De Cassis - Club Soda - Lime

NEGRONI

Dada Chapel Gin - Sweet Vermouth - Campari - Orange Zest

INCA TRAIL

Our version of the famous Pisco Sour with 4 Fundados Pisco and homemade mango syrup

MOSCOW / MEXICAN / MEZCAL MULE

Vodka / Tequila / Mezcal - Homemade Ginger Beer - Lime - Bitters

MEXCALLI OLD FASHIONED

Our version of the classic old fashioned...

Tequila Mi Campo - Mezcal - Ancho Reyes - Chocolate bitters - Grapefruit peel - Strong

Mocktails

VIRGIN JAMAICAL

Agua De Jamaica (Hibiscus) - Ginger - fresh orange juice - Lime

RUBY FIZZ

New London Light 0% Bitter - Fresh Grapefruit - Mango tea syrup - Club soda - Lime

NO-GROWI

Opus Rubedo - Martini vibrante - Orange Zest

AMARETTI SOUR

Non-alcoholic Amaretto - Lemon - Homemade Honey Syrup - Fresh DJ

Cervezas

TOUT BIEN PILS

25 cl - 5,2% - Self-claimed piss of angels

VEDETT IPA

33cl - 5,5% - Hoppy IPA

CORONA

33cl - 4,5% - Classic Mexican lager

DUVEL

33cl - 8,5% - Belgian classic

MAYAHUEL TRIPEL

33cl - 9% - Tripel & mezcal ensemble

DESPERADOS

33cl - 5,9% - Tequila flavoured lager

OUWEN DUIKER

33cl - 7% - Ghent modern classic

VEDETT

33cl - 5,2% - Premium Belgian pils

OUWEN DUIKER 0%

33cl - 0,4% - Gent modern classic in 0% suit

CORONA CERO (0%)

33cl - 0% - Mexican lager without alcohol

DESPERADOS 0%

33cl - 0% - Tequila flavoured lager

TOUT BIEN PILS 0%

33cl - 0% - Non-alcoholic piss of angels

HOMEMADE LEMONADES

LEMON & LIME

MANGO ICE TEA

HOMEMADE GINGER BEER

AGUA DE JAMAICA

Mexican Hibiscus Lemonade

Apero

GIN & TONIC

Salcombe / Dada Chapel - 14
Dada Chapel raspberry or Yuzu - 15
Served with Double Dutch tonic

DADA SPRITZ (0%)

Dada Chapel 0% bitter & Double Dutch tonic

PROSECCO

Vinos

BARON DE BEAUSSAC

Viognier - France - White
Full bodied - Fruity & Dry

VILLA BLANCHE

Chardonnay - France - White
Aromatic - Oak & citrus notes - Chardonnay -
Bottle only

CAILLOU

Malbec - France - Red
Silky soft Malbec - Aromatic - Light Tannins

ESCALE-RED

Cabernet - Syrah - France - Red
Full Bodied - Red fruit & black pepper

Tacos

PULLED PORK

Corn tacos with slow cooked (14 hours!) pulled pork, avocado cream, sour cream, tomatoes, red onion and jalapeno. 2 pieces.

POLLO

Corn tacos with pulled chicken, avocado cream, tomatoes, red onion, jalapeno and sour cream. 2 pieces.

CASHEW & CAULIFLOWER

Corn tacos with grilled cauliflower marinated in a homemade spice mix, avocado creme, sour cream, tomatoes, and red onion.
Vegan if served without sour cream. 2 pieces.

SETAS AL PASTOR

Corn tacos with pulled oyster mushroom in the classic pineapple-chili Al Pastor seasoning with tomatoes and onions. 2 pieces.

Chef's Table

Menu selected by our chef including a mix of sharing dishes, sides and a dessert. We ask groups bigger than 5 to take this menu. Minimum 2 people.

42 per person

Coconut water

COCOSA 100% NATURAL COCONUT WATER

NATURAL

PINEAPPLE

MANGO

5,9

5,9

5,9

Refrescos

COCA COLA ZERO

CHAUDFONTAINE PLAT

CHAUDFONTAINE SPARKLING

3,5

3,2/6

3,2/6

Sharing dishes

21 ROPA VIEJA NACHOS

Inspired by our trip to Cuba, slow cooked beef in sofrito sauce, pickled onions, homemade nachos, homemade queso fresco, sour cream, avocado cream and cilantro.

21 ROPA VEGGIE NACHOS

Our veggie version of the Ropa Vieja nachos, eggplant and bell pepper in sofrito sauce, pickled onions, homemade queso fresco, sour cream, avocado cream and cilantro.

19 SCALLOP AGUACHILE

Our version of the typical seafood dish from Northern Mexico: carpaccio of coquille with a spicy chili- cucumber champagne sauce & roasted pistachios

19,5 TOSTADA ATUN

Fried tortilla with a nikkei style tuna tartare, pickled onions, wasabi & chipotle mayo. 2 pieces.

18 TOSTADA GRILLED WATERMELON

Tostada with nikkei style grilled watermelon, wasabi and chipotle mayo. 2 pieces.

28 ENTRECOTE & CHIMICHURRI

Pink baked & thin sliced entrecote steak from happy raised cows (Geetkotmolenhoeve Lochristi). Served with homemade chimichurri.

14 CHARRED CABBAGE & CHIMICHURRI

Charred pointed cabbage served with homemade chimichurri.

18 MOLE GLAZED RIBS

Grilled spareribs marinated in homemade mole sauce.

18 MOLE GLAZED CORN RIBS

Grilled corn marinated in homemade mole sauce.

Sides and salads

9,5 CHIPOTLE PAPAS

Potatoes with chipotle mayo, topped with parmesan cheese.

11 CHAYOTE SALAD

Crispy salad with chayote, cucumber and radish. Served with a lime dressing and chipotle peanuts.

7,5 MEXICAN RICE

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

Desserts

12 TROPICAL PAVLOVA

Meringue with Greek yoghurt & whipped cream and tropical fruits

12 CHURROS

Mexico's favourite fried pastry served with chocolate sauce

Allergens? Ask our staff!

Tequila & Mezcal

Mezcal

Peleton De La Muerte	41%
Tsunami	40%
Del Maguey Vida	42%
Yuu Baal Espadin	41%
Yuu Baal Jabali	45%
Yuu Baal Pechuga	48%
Leyenda Oaxaca Tobala	48%
Leyenda Oaxaca Mexicano	48%
Leyenda Durango	47%
Leyenda Oaxaca	42%
Leyenda San Louis Potosi	42%
Madre Ensemble	45%
Derrumbes San Louis	44%
Koch	47%
Agave Des Cortes Reposado	43%
Rey Campero Tepextate	49%
Del Maguey Chichicapa	46%
Del Maguey Santo Domingo Alb.	48%
Del Maguey San Pedro Taviche	49%
Del Maguey San Louis Del Rio Azul	48%
Del Maguey Minero	50%
Memorable Arroqueno	48%
Memorable Tepezate	46%

Ale/vol

Agave

3CL

Espadin	€ 7
Espadin & Tobala	€ 7,5
Espadin	€ 8
Espadin	€ 8
Jabali	€ 9
Espadin	€ 8
Tobala	€ 8
Mexicano	€ 9
Cenizo	€ 8
Espadin	€ 8
Verde	€ 8
Espadin, Cuishe	€ 9
Salmania	€ 10
Barril	€ 10
Espadin	€ 10
Tepextate	€ 11
Espadin	€ 12
Espadin	€ 12
Espadin	€ 12
Azul	€ 12
Espadin	€ 13
Arroqueno	€ 13
Tepezate	€ 13

TEQUILA

Mi Campo Blanco	40%
Mi Campo Reposado	40%
Madre Blanco	40%
Calle 23 Blanco	38%
Calle 23 Reposado	38%
Calle 23 Anejo	38%
Arrete Blanco	38%
Arrete Reposado	40%
Arrete Artesanal Suave Anejo	40%
Ocho Blanco	40%
Ocho Reposado	40%
Ocho Anejo (Single Barrel)	48%
Mijente Blanco	40%
Mijente Reposado	40%
Casa Noble Reposado	40%
Casa Noble Anejo	40%
Fortaleza Reposado	40%
Fortaleza Anejo	40%

Ale/vol

Agave

3CL

Azul	€ 6,5
Azul	€ 7,5
Azul	€ 8
Azul	€ 7,5
Azul	€ 8
Azul	€ 8,5
Azul	€ 8
Azul	€ 8
Azul	€ 10
Azul	€ 8
Azul	€ 8,5
Azul	€ 12
Azul	€ 8,5
Azul	€ 9
Azul	€ 8
Azul	€ 9
Azul	€ 12
Azul	€ 15

Tequila or Mezcal Tasting

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

Mezcal flight: 22 pp – Tequila Flight: 20 pp