

MENÚ CANTINERO 45,00
5 COURSES

(1.)

ENSALADA QUINOA (M, G)

Lime marinated quinoa salad with cucumber, tomato, red onion, avocado, coriander and olive oil

(2.)

TACO DE TUÉTANO AL ESQUITE (G, L)

Bone marrow and corn sautéed in Guajillo-garlic butter with onions, epazote infusion, coriander, lime and roasted avocado

(3.)

ENCHILADA DE CAMARÓN (L, G)

Corn tortilla filled with jumbo shrimp prawns covered in morita chili salsa, topped with pickled onion, oregano, sour cream and cheese

(4.)

SOPE DE PICANHA (G, L)

Black Angus picanha slices served on a deep fried corn patty with beans, fresh salad, onion, coriander and salsa. Fresh guacamole and cream on the side

(5.)

CHURRO RELLENO CON CREMA PASTELERA

Homemade churro filled with Mexican dark chocolate pastry cream
Topped with whipped cream and red fruits

MENÚ VEGETARIANO CANTINERO 41,90

5 COURSES

(1.)

ENSALADA QUINOA (M, G)

Lime marinated quinoa salad with cucumber, tomato, red onion, avocado, coriander and olive oil

(2.)

TACO DE HABA AL ESQUITE (G, L)

Broad beans and corn s sautéed in Guajillo-garlic butter with onions, epazote infusion, coriander, lime and roasted avocado

(3.)

ENCHILADA DE HONGOS (L, G)

Corn tortilla filled with Portobello mushrooms and corn truffles covered in morita chili salsa, topped with pickled onion, oregano, sour cream and cheese

(4.)

SOPE DE PULLED OATS (G, L)

Pulled oats served on a deep fried corn patty with beans, fresh salad, onion, coriander and salsa. Fresh guacamole and cream on the side

(5.)

CHURRO RELLENO CON CREMA PASTELERA

Homemade churro filled with Mexican dark chocolate pastry cream
Topped with whipped cream and red fruits

This dish is also available *vegan*

STARTERS

ENSALADA QUINOA (M, G) 7,90

Lime marinated quinoa salad with cucumber, tomato, red onion, avocado, coriander and olive oil

This dish is also available *vegan*

TOTOPOS (G, L) 5,90

Homemade tortilla chips with guacamole, pico de gallo and sour cream

This dish is also available *vegan*

TACO DE TUÉTANO AL ESQUITE (G, L) 9,90

Bone marrow and corn sautéed in Guajillo-garlic butter with onions, epazote infusion, coriander, lime and roasted avocado

TACO DE HABA AL ESQUITE (G, L) 9,90

Broad beans and corn sautéed in Guajillo-garlic butter with onions, epazote infusion, coriander, lime and roasted avocado

This dish is also available *vegan*

SOPE DE PICANHA (G, L) 14,90

Black Angus picanha slices served on a deep fried corn patty with beans, fresh salad, onion, coriander and salsa. Fresh guacamole and cream on the side

SOPE DE PULLED OATS (G, L) 11,50

Pulled oats served on a deep fried corn patty with beans, fresh salad, onion, coriander and salsa. Fresh guacamole and cream on the side

This dish is also available *vegan*

TRES TACOS 17,90

TACO TUESDAY

On Tuesdays -20 % for this dish!

Three fresh, gratinated corn tortillas with the fillings of choice:

- chicken tinga (G, M)
- pork pastor (G, M)
- suadero beef (G, M)
- nopal with quínoa in borracha (G, M)
- tamarind quínoa with pulled oats (M)
(pulled oats contain >0.1% gluten)
- fresh vegetables (G, M)

(f.ex. carrot, broccoli, sugar snap peas, mushrooms, zucchiní...)

Topped with onion, coriander, lime and salsa

Together with a side dish of choice:

- rice & beans
- corn tortilla chips
- fresh salad

This dish is also available **vegan**

iTAQUIZA! 17,90 per person (mín. 3 people)

TACO TUESDAY

On Tuesdays -20 % for this dish!

Choose from the filling options written above as well as the side dishes

(1 filling & side dish per person)

All the fillings, side dishes, salsas, tortillas and toppings come to the table and
you can make your own tacos

This dish is also available **vegan**

ALAMBRE 20,90

ALAMBRE WEDNESDAY

On Wednesdays -20 % for this dish!

Wheat tortilla* with a filling of choice
Fresh bell pepper, red onion and melted cheese on a bed of salad
Topped with sour cream and salsa
House beans and corn tortilla chips on the side

Filling options:

- chicken tinga (G, M)
 - pork pastor (G, M)
 - suadero beef (G, M)
 - nopal with quinoa in borracha (G, M)
 - tamarind quinoa with pulled oats (M)
(pulled oats contain >0.1% gluten)
 - fresh vegetables
- (f.ex. carrot, broccoli, sugar snap peas, mushrooms, zucchini...)

This dish is also available **vegan**

*Gluten free and tortilla free versions also available

CROSS-KITCHEN HOUSE HAMBURGER 20,90

100% beef patty from a local farm with avocado goat cheese mayonnaise, pickled vegetables, jalapeño jam, melted cheese, lettuce, tomato and red onions

Together with a side dish of choice:

- corn tortilla chips (G, M)
- fresh salad (G, M)
- french fries (G, M)

CROSS-KITCHEN VEGETARIAN HAMBURGER 20,90

Quinoa and veggie-mix patty with avocado goat cheese mayonnaise, pickled vegetables, jalapeño jam, melted cheese, salad, tomato and red onions

Together with a side dish of choice:

- corn tortilla chips (G, M)
- fresh salad (G, M)
- french fries (G, M)

This dish is also available **vegan**

HOUSE SPECIALS

MEXICAN MONDAY

On Mondays -20 % for the House specials-dishes!

PLATO DE PIRANHA PARA TAQUEAR (G, L) 29.90

Black Angus beef picanha

Grilled onions with jalapeños and fresh house salad

Accompanied with fresh guacamole, cream and fresh corn tortillas

TACOS MONTADOS COYOACÁN (G, L) 24,90

Gratinated corn tortilla filled with house special beef brisket

Served with beans, mild roasted jalapeños, extra mild habanero ashes, coriander, pickled onions and fresh avocado slices

Side of tortilla chips, sour cream and guacamole

TACOS MONTADOS COYOACÁN VEGETARIANOS (G, L) 22,70

Gratinated corn tortilla filled with Pulled oats. Served with beans, mild roasted jalapeños, extra mild habanero ashes, coriander, pickled onions and fresh avocado slices

Side of tortilla chips, sour cream and guacamole

(pulled oats contain >0.1% gluten)

This dish is also available *vegan*

TOSTADAS DE POLLO CON SALSA BORRACHA (G, L) 19,30

Chicken topped with traditional "Salsa Borracha" sauce
Sour cream, Finnish squeaky cheese, coriander and pickled onions on top
On the side fried tortillas "Tumbado" rice and Beans

TOSTADAS DE TOFU CON SALSA BORRACHA (L) 19,30

Tofu with seasonal vegetables topped with traditional "Salsa Borracha" sauce
Sour cream, Finnish squeaky cheese, coriander and pickled onions on top
On the side fried tortillas "Tumbado" rice and Beans

This dish is also available **vegan**

ENCHILADAS DE CAMARÓN (G, L) 23,30

Three corn tortillas filled with jumbo shrimp prawns cooked with garlic butter
covered with "Salsa*" with chili "morita"
Topped with pickled onions, oregano, sour cream and Finnish squeaky cheese
On the side fried tortillas "Tumbado" and rice and beans

*The "Salsa" is medium spicy, but you may
choose "Salsa verde" if you prefer it mild

ENCHILADAS DE PORTOBELLO CON CHUITLACOCHÉ (G, L) 23,30

Three corn tortillas filled with portobello mushrooms and corn truffles cooked
with garlic butter covered with "Salsa*" with chili "morita"
Topped with pickled onions, oregano, sour cream and Finnish squeaky cheese
On the side of "Tumbado" Rice and beans

*The "Salsa" is medium spicy, but you may choose "Salsa verde" if you prefer
it mild.

This dish is also available **vegan**

DESSERTS

DOS CHURROS RELLENOS 8,90

Two house churros filled with Oaxacan chocolate pastry cream
Topped with a berry compote and whipped cream

This dish is also available *vegan*

HELADO DE LA CASA (L) 7,90

Ice cream. Ask your waiter/waitress about seasonal options
Gluten free waffle cone also available

This dish is also available *vegan*

CHEESE CAKE A LA MEXICANA DE MANGO 8,90

Base made of "palanqueta" caramel crust and seeds, mango cream cheese
topped with a berry compote and whipped cream

This dish is also available *vegan*

FOR CHILDREN "Para niños"

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|---|-------|
| SALCHICHAS (G, L) Wieners with french fries | 7,00 |
| ALBONDIGAS (G, L) Meatballs with french fries | 7,00 |
| QUESADILLITA DE POLLO (G, L) Fresh corn tortilla with cheese and chicken filling topped with sour cream French fries on the side | 7,00 |
| NUGGETS DE POLLO (may contain gluten and egg) Chicken nuggets with french fries | 7,00 |
| KIDS BURRITO (L) Wheat tortilla with chicken filling together with sour cream, cheese and fresh salad French fries on the side | 8,00 |
| KIDS' BURGER (L) Hamburger with beef patty from Viskaali local farm, and mild chipotle mayonnaise French fries on the side | 10,00 |

DRINKS

ALCOHOL-FREE DRINKS:

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|---|------|
| COCA-COLA, COCA-COLA ZERO, SPRITE, FANTA | 2,50 |
| FENTIMANS Soda | 3,50 |
| AQUAS FRESCAS | 3,00 |
| AQUA FRESCA LITRE | 8,00 |
| NIKOLAI LAGER 0,00% 0,33L | 4,50 |
| HAPPY JOE DRY APPLE 0,00% 0,275L | 4,50 |
| ALCOHOL-FREE COCKTAIL | 4,50 |
| TEA | 1,50 |
| WATER | 1,00 |

COFFEES:

| | |
|----------------------------|------|
| ESPRESSO AMERICANO (LUNGO) | 2,50 |
| ESPRESSO | 2,40 |
| DOUBLE ESPRESSO | 3,50 |
| ESPRESSO MACCHIATO | 3,10 |
| DOUBLE ESPRESSO MACCHIATO | 4,10 |
| CAPUCCINO | 3,60 |
| LATTE MACCHIATO | 4,10 |

This restaurant also has an A-licence

RED WINES, WHITE WINES and SPARKLING WINES

We have the list of wines on the blackboard

Some wines are sold by the glass and others only by the bottle

You may also ask the waiter about them

BEERS:

CORONA EXTRA 0,355L 4,50% 6,50

KUKKO PILS 0,33L (GLUTEN FREE) 6,50

We have handcraft beer from local breweries

Options are on the blackboard

CIDERS AND LONGDRINKS:

HAPPY JOE CRISPY PEAR 0,275L 6,00

HAPPY JOE CLOUDY APPLE 0,275L 6,00

HAPPY JOE OLD COUNTRY 0,275L 6,00

MAGNERS APPLE 0,50 L 8,00

LONG DRINK 0,33L 6,50

CÓCTELES

Margarita (Lime, Strawberry, Mango or Tamarind) 8,75

Mezcalita (Lime, Strawberry, Mango or Tamarind) 9,50

Paloma 9,50

Smoky Paloma 9,50

Mojito 8,00

Smoky COCONUT! 9,50

Piña Colada 8,50

Mexican COFFEE (Espresso) 10,50

Adios Motherfucker 9,50

Gin & Tonic 7,50 - 9,50

Caipirinha 8,00

MEZCALES & TEQUILAS

Find the options on the blackboard