



RAICES

LATIN FOOD

MENU

☎ +39 320 888 6924

📷 @RaicesLatinFood

Venezuelan

STARTERS

AREPITAS 5,50 €

(Gluten free)

3 mini fried corn
dough + Garlic sauce

Choose you favorite garnish:

- Fresh cheese 2,50 €
- Pico de gallo 2,50 €
- Vegetarian stew 4,90 €
- Black beans 2,50 €
- Shredded beef 4,90 €
- Reina pepiada 5,90 €

(Chicken with avocado,
mayonnaise and coriander)

AREPAS (Gluten free)

- Fresh cheese 8,50 €
- Peluda 13,50 €
(Cheese with shredded beef)
- Domino 11,50 €
(Fresh cheese and black beans)
- Pabellón 14,90 €
(Shredded beef, fresh cheese, black
beans and slices of sweet fried plantains)
- Vegetarian 13,50 €
(Slices of sweet fried plantains, fresh
cheese, black beans and avocado)
- Reina pepiada 14,50 €
(Chicken with avocado, mayonnaise
and coriander)

TEQUEÑOS 7,50 €

5 fried cheese sticks
wrapped in wheat flour

TAJADAS

(Gluten free)

5,90 €

Slices of sweet fried
plantains, fresh cheese
and sour cream

TOSTONES

5,50 €

(Gluten free)

Fried mashed pieces
of plantains

EMPANADITAS 7,50 €

(Gluten free)

3 corn dough empanaditas
+ garlic sauce

Choose you
favorite filling:

- Shredded beef
- Chicken
- Ham and cheese

PASTELITOS

7,50 €

3 circular wheat flour
dough filled + garlic
sauce

Choose you
favorite filling:

- Ground meat
- Chicken
- Cheese and potatoes

Mexican

— NACHOS (Gluten free) —

GUACAMOLE 13,50 €

Totopos and guacamole

CLASSICS 11,50 €

Tortilla chips, bean cream, melted cheese and jalapeños

CHORIZO 13,50 €

Mexican chorizo (pork), bean cream, jalapeños and melted cheese

PASTOR 13,50 €

Marinated pork in mexican adobo, grilled pineapple, bean cream, tomato, onion, cilantro and melted cheese

BEEF 13,90 €

Tortilla chips, grilled slices of beef, onion, tomato, cilantro, melted cheese and bean cream

CHICKEN 13,50 €

Tortilla chips, grilled chicken, tomato, onion, cilantro, melted cheese and bean cream

— TACOS (x3) —

(Corn Tortilla - Gluten free)

VEGETARIANS 14,50 €

Grilled pepper mix, corn, onion and cilantro

PASTOR 14,50 €

Marinated pork in mexican adobo, grilled pineapple, onion and cilantro

BIRRIA 14,90 €

Long cooked beef with slightly spicy mexican chilies, onion and cilantro

— QUESADILLAS —

Flour tortilla

CLASSIC 8,50 €

Melted fresh cheese

GRINGA 15,50 €

Marinated pork in mexican adobo, grilled pineapple and melted cheese

CHICKEN 15,50 €

Grilled chicken and melted cheese

BEEF 15,90 €

Grilled slices of beef and melted cheese

CHORIZO 15,50 €

Mexican chorizo and melted cheese

QUESABIRRIA 15,90 €

Corn tortilla soaked with the juices of birria, stuffed with melted cheese and long cooked beef with slightly spicy mexican chilies, onion and cilantro

COCHINITA PIBIL 14,50 €

Pulled pork cooked at low temperature, pickled red onion and cilantro

CHORIZO CON PAPAS 14,50 €

Slightly spicy mexican chorizo with potatoes, sour cream and grated cheese

— BURRITOS —

Flour tortilla

CHICKEN 16,50 €

Grilled chicken, onion, tomato, cilantro, melted cheese and bean cream

VEGETARIAN 16,50 €

Grilled pepper mix, corn, tomato, onion, cilantro, melted cheese and bean cream

ASADA 16,90 €

Grilled slices of beef, onion, tomato, cilantro, melted cheese and bean cream

CHICKEN WITH CHORIZO 16,50 €

Chicken, chorizo, onion, tomato, cilantro, cheese and bean cream

PASTOR 16,50 €

Marinated pork in mexican adobo, onion, tomato, cilantro, grilled pineapple, melted cheese and bean cream

Extras

— HOME MADE —

REINA PEPIADA 5,90 €

(Chicken with avocado,
mayonnaise and coriander)

FRESH CHEESE 2,50 €

**VEGETARIAN
STEW** 4,90 €

BIRRIA (BEEF) 4,90 €

PICO DE GALLO 2,50 €

LIME 2,50 €

**SMALL
GUACAMOLE** 9,90 €

BLACK BEANS 3,00 €

BEAN CREAM 3,00 €

RICE PORTION 3,00 €

TOTOPOS 4,00 €
(Corn chips)

**SLICED
JALAPENO** 2,90 €

— SAUCES —

**HABANERO
RED SAUCE** 1,00 €

**AVOCADO
GREEN SAUCE** 1,00 €

**CHIPOTLE
MAYO SAUCE** 1,00 €

GARLIC SAUCE 1,00 €

SOUR CREAM 1,00 €

Desserts

QUESILLO/FLAN 5,50 €
(Gluten free)

Vanilla and caramel flan

TRES LECHES 6,50 €

Cake bathed in 3 types of milk,
meringue and cinnamon

**GUAVA AND
CHEESE TEQUEÑOS** 5,50 €

4 Units

**NUTELLA
TEQUEÑOS** 5,50 €

4 Units

Special Menu

ESQUITES 7,50 €

Mexican snack, made with cooked corn kernels and prepared with mayonnaise, cheese, chili piquín and lime

CHILAQUILES VERDES 15,90 €

Sautéed tortilla chips in Mexican green tomato sauce, grilled chicken, onion, cilantro, sour cream and fresh cheese

VEGETARIAN PLATE 15,90 €

Rice, slices of sweet fried plantains, black beans, avocado and vegetarian stew

PABELLÓN 15,90 €

Rice, shredded meat, black beans and slices of sweet fried plantains

Drinks

— HOUSE DRINKS — ANALCOHOLIC

JUICES 5,00 €

- Mango
- Soursop
- Lulo
- Passion fruit
- Guava
- Blackberry

PAPELÓN CON LIMÓN 5,00 €

Lemonade made from sugar cane and lemon-lime

AGUA DE HORCHATA 6,00 €

Typical Mexican drink made from rice, milk, carnation and cinnamon

AGUA DE JAMAICA 5,00 €

Cold infusion of Jamaica flowers

AGUA DE TAMARINDO 5,00 €

MALTA POLAR 20CL 3,50 €

FRESCOLITA 35.5CL 4,00 €

JARRITOS 4,50 €

FANTA UVA 33CL 4,00 €

FANTA 33CL 3,00 €

COCA-COLA 33CL 3,00 €

COCA-COLA
ZERO 33CL 3,00 €

SPRITE 33CL 3,00 €

MANZANITA 4,00 €

COLOMBIANA 4,00 €

STILL WATER 50CL 1,50 €

SPARKLING WATER 50CL 1,50 €

— WINES —

WHITE WINE 5,00 €

RED WINE 5,00 €

PROSECCO 5,00 €

— BEERS —

POLAR 35.5CL 5,00 €

CORONA 33CL 5,00 €

GLUTENFREE SAN
MIGUEL 33CL 5,00 €

GLUTENFREE PERONI 5,00 €

PERONI 33CL 3,50 €

MODELO ESPECIAL
NEGRA MODELO 6,50 €
6,00 €

VICTORIA 6,00 €

BOHEMIA PILSNER 6,00 €

BOHEMIA VIENA 6,00 €

TECATE 6,00 €

XX DOS EQUIS 6,00 €

PACIFICO 6,00 €

INDIO 6,00 €

CORONA ZERO 5,00 €

(No alcohol)

ELENCO ALLERGENI (Reg 1169/2011)

	CEREALI CONTENENTI GLUTINE (grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati) e prodotti derivati	CEREALS CONTAINING GLUTEN (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof
	CROSTACEI e prodotti a base di crostacei	CRUSTACEANS and products thereof
	UOVA e prodotti a base di uova	EGGS and products thereof
	PESCE e prodotti derivati, tranne: gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino	FISH and products thereof
	ARACHIDI e prodotti a base di arachidi	PEANUTS and products thereof
	SOIA e prodotti a base di soia	SOYBEANS and products thereof
	LATTE e prodotti a base di latte, incluso lattosio	MILK and products thereof, including lactose
	FRUTTA A GUSCIO mandorle (<i>Amygdalus communis</i> L.), nocciole (<i>Corylus avellana</i>), noci comuni (<i>Juglans regia</i>), noci di acagiù (<i>Anacardium occidentale</i>), noci pecan (<i>Carya illinoensis</i> Wangenh K. Koch), noci del Brasile (<i>Bertholletia excelsa</i>), pistacchi (<i>Pistacia vera</i>), noci del Queensland (<i>Macadamia ternifolia</i>) e prodotti derivati	NUTS NAMELY Almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> Wangenh K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof
	SEDANO e prodotti a base di sedano	CELERY and products thereof
	SENAPE e prodotti a base di senape	MUSTARD and products thereof
	Semi di SESAMO e prodotti a base di semi di sesamo	SESAME seeds and products thereof
	ANIDRIDE SOLFOROSA E SOLFITI in concentrazioni superiori a 10 mg/kg o 10 mg/L in termini di SO2 totale	SULPHUR DIOXIDE AND SULPHITES at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO2
	LUPINI e prodotti a base di lupini	LUPIN and products thereof
	MOLLUSCHI e prodotti a base di molluschi	MOLLUSCS and products thereof

Per ulteriori informazioni, chiedere al personale

For more information, ask the staff

Para más información preguntar al personal