

# COLD DISHES

FISH TARTAR — 19,00€

PRAWN TIMBAL with CILLI PEPPER — 20,00€

TIMBAL of SALMON / TUNA with PASSION FRUIT and PINEAPPLE — 20,00€

OYSTER COATED in our L.D.T. (unit) — 8,00€

SEA BASS TATAKI with YELLOW AJÍ HONEY and SESAME — 21,00€

SCALLOPS TIRADITO with YELLOW TRUFFLED CHILLI — 20,00€

## OUR CAUSAS

La causa is a Peruvian dish prepared with yellow potatoes mashed with crushed chili pepper

CAUSA TUNA NIKKEI	CAUSA CHILLI PRAWN	CAUSA OLIVE OCTOPUS
20,00€	19,00€	22,00€

## OUR TIRADITOS\*

El tiradito es un plato peruano de pescado crudo, cortado en forma de sashimi.

TIRADITO SEA BASS	TIRADITO TUNA	TIRADITO OCTOPUS	TIRADITO SALMÓN
20,00€	19,00€	23,00€	19,00€
con LDT de ají amarillo	con LDT Nikkei	con LDT de olivo	con LDT de cítrica

## OUR CEVICHE\*

Ceviche is a dish of raw fish or seafood cut into small pieces and marinated in Leche de Tigre

CEVICHE FISH	CEVICHE PRAWN	CEVICHE SQUID
26,00€	25,00€	23,00€

CEVICHE 4 FLAVORS — 39,00€ 🍷

CEVICHE SALMON and TAMARIND — 27,00€

CEVICHE MIXED — 28,00€ 🍷

CEVICHE VEGETARIAN — 21,00€ 🍷

CEVICHE TUNA NIKKEI — 26,00€ 🍷

\* LECHE DE TIGRE a elegir: CLÁSICA 🍷, AJÍ 🍷, ROCOTO 🍷, NIKKEI, OLIVO 🍷, APALTADO 🍷, MAYA.

# HOT DISHES

BEEF TIRADITO in TAMARIND and SMOKED CHILI SAUCE — 28,00€

LOMO SALTEADO — 35,00€

SMOKED THAI DUCK with ROSEMARY — 41,00€

BEEF TENDERLOIN in HOUSE SAUCE — 32,00€

CHICKEN AJÍ — 26,00€ 🌿

PARMESAN SCALLOPS (6 units) — 27,00€ 🌿

WARM SCALLOPS with LDT (6 units) — 26,00€

FRIED CALAMARI with AVOCADO MOUSSE and SWEET POTATO — 24,00€ 🌿

MIXED JALEA — 27,00€

MUSSELS drowned in GREEN CURRY and COCONOUT sauce (200g) — 24,00€ 🌿

SCALLOPS seared with JALAPEÑO SAUCE (4 units) — 25,00€ 🌿

HOT CEVICHE (200g) — 28,00€ 🌿

CHAUFA RICE — 32,00€

SEAFOOD WOK RICE — 32,00€

FETUCCINE with SHRIMP, COCONOUT and CURRY — 23,00€

FETUCCINE with CRAB — 26,00€

FETUCCINE with SEAFOOD — 26,00€

FETUCCINE VEGETARIANS — 22,00€

FIED BASS (600gr) with AVOCADO mousse and FRIES — 34,00€ 🌿

CHI JAU SEA BASS — (2 persons) 38,00€

KAM LU SEA BASS — (2 persons) 36,00€

GRILLED OCTOPUS in CURRY and HONEY SAUCE — 36,00€

JUMBO SHRIMP in PASSION FRUIT — 35,00€ 🌿

JUMBO SHRIMP in OUR SAUC — 36,00€ 🌿

JUMBO SHRIMP in BLACK SAUCE — 38,00€ 🌿

# OUR DESSERTS

**Finish the meal with a whim  
in the form of a homemade dessert.**

THREE MILK CAKE — 12,00€

PASSION FRUIT MOUSSE — 12,00€

CHEESE MOUSSE — 12,00€

# THE WINES

## OUR REDS

CAURO VENTIUM Garnacha D.O. BULLAS — 8,00€(copa)/40,00€

VILANO BLACK 9 Meses tempranillo D.O. RIBERA DEL DUERO — 8,00€(COPA)/40,00€

SELVANEVADA Tempranillo Mazuelo y Graciano D.OCA RIOJA — 6,00€(copa)/30,00€

DIEZ by FRAN YESTE Crianza tempranillo D.OCA RIOJA — 40,00€

WISBA WHISKY BARRAL 18 Meses tempranillo VT. CASTILLA Y LEÓN — 65,00€

MATÍAS RICCITELLI Malbec Patagonia (ARGENTINA) — 90,00€

## OUR WHITES

VALDECUEVAS Verdejo D.O RUEDA — 6,00€(copa)/30,00€

VECRIMA Godello D.O. MONTERREI — 6,00€(copa)/35,00€

CAN RICH BLANC DE IBIZA Malvasia Amfora V.T IBIZA — 40,00€

DIEZ YESTE Viura Y Malvasia D.OCA RIOJA — 35,00€

ALTURIS Pinot Grigio D.O.C.G FRIULI — 6,00€(copa)/30,00€

MAR DE ENVERO TROUPE Albariño D.O. RIAS BAIXAS — 6,00€(copa)/30,00€

GYOTAKU PINOT Muscat, Gewurstraminer, Riesling A.O.C. ALSACE (FRANCIA-BIO) — 45,00€

ROBERT WEIL, Riesling Kabinet (ALEMANIA) — 50,00€

CLAVIUS Verdejo Natural V.T. CASTILLA Y LEÓN — 50,00€

RAMON DO CASAR Treixadura D.O. RIBEIRO — 35,00€

NOSTRU Catarrato D.O.C. TERRE DE SICILIE (ITALIA-BIO) — 6,00€(copa)/30,00€

MIRENE BISKAIKO Txakolina 100% HONDARRIBIA ZURI — 35,00€

## OUR PINKS

PEREGRINO ROSE Prieto Picudo D.O LEON — 6,00€(glass)/30,00€

NOOH ROSE 0% Alcohol FRANCIA (ALCOHOL FREE WINE) — 30,00€

GURDOS ROSE Prieto Picudo D.O LEON — 7,00€(glass)/35,00€

## OUR SPARKLINGS

BELSTAR PROSECCO Glera D.O.P.G PROSECCO — 6,00€(glass)/30,00€

IVETTE CAVA BIO Xarello Macabeo y Perallada D.O CAVA — 8,00€(glass)/40,00€

BRIMONTCURT CHAMPAGNE Pinor Noir y Chardonnay A.O.C CHAMPAGNE — 75,00€

MAISON DEVAUX ROSÉ Chardonnay y Pinot Noir Grand Reserve A.O.C CHAMPAGNE — 85,00€

BRIMONT CURT BLANC DE BLANC Chardonnay A.O.C. CHAMPAGNE — 80,00€

## BEER & SOFT DRINKS

DRAFT BEER — 5,50€

BOTTLE BEER GREEN ALHAMBRA — 3,50€

BOTTLE BEER ALCOHOL FREE — 3,00€

BOTTLE BEER GLUTEN FREE — 3,00€

BOTELLIN RADLER (BEER WITH LEMON) — 3,50€

AQUARIUS LIMON — 4,00€

COCACOLA — 3,50€

COCACOLA ZERO — 3,50€

SPRITE — 3,50€

NESTEA — 4,00€

TÓNICA THOMAS HENRY — 3,50€

GRAPEFRUIT TONIC THOMAS HENRY — 3,50€

MANGO TONIC THOMAS HENRY — 3,50€

GINGER BEER THEOMAS HENRY — 3,50€

WATER K.M. 0 — 3,00€(500ML)/5,00€(1L)

NATURAL LEMONADE — 4,50€

## OUR SANGRÍA

SANGRÍA DE CAVA (1L) — 50,00€

SANGRÍA DE TINTO (1L) — 40,00€

COPA DE SANGRIA DE CAVA — 10,00€

COPA DE SANGRIA DE TINTO — 10,00€

APEROL SPRITZ — 10,00€

# THE COCKTAILS

- 1 **PISCO SOUR TRADITIONAL:** PISCO BARSOL QUEBRANTA, lime, simple syrup, egg white, Angostura bitters — 13,00€
- 2 **PISCO SOUR MORADO:** PISCO BARSOL QUEBRANTA, chicha morada (purple corn), lima, syrup and bitter — 13,00€
- 3 **WHISKEY SOUR:** BOURBON WILD TURKEY 101, lime, simple syrup, egg white bitter old fashion. — 16,00€
- 4 **EXPRESSO MARTINI A LA MEXICANA:** OJO DE DIOS coffee mezcal, coffee liqueur, cold brew coffee, chocolate bitters — 18,00€
- 5 **BLOODYTXEF:** MEZCAL OJO DE TIGRE, tomato juice, lime, spicy rocotó sauce and oyster sauce — 18,00€.
- 6 **DARK & STORMY:** KRAKEN RUM, lime, simple syrup, ginger beer, bitter old fashion. — 18,00€
- 7 **PALOMA:** ESPOLÓN REPOSADO TEQUILA, lime, grapefruit syrup, grapefruit soda. — 18,00€
- 8 **MARGARITA CLÁSICA:** ESPOLÓN REPOSADO TEQUILA, cointreau, lime, simple syrup. — 16,00€
- 9 **MARGARITA DE MEZCAL:** OJO DE TIGRE MEZCAL, cointreau, lime, simple syrup. — 18,00€
- 10 **MOSCOW MULE:** Titos vodka, lime, lime syrup, Angostura, ginger beer. — 18,00€
- 11 **NEGRONI:** Vermouth CINZANO 1757, CAMPARI, GIN KM1. — 14,00€
- 12 **BLACK COFFEE NEGRONI:** VERMOUTH and COFFEE infusion, campary gin. — 16,00€
- 13 **BIHOTZA:** WHITE RUM, aperol, elderflower, hibiscus infusion. — 18,00€
- 14 **DE LA MAR:** CACHACA (Sugar cane alcohol), smoky, lemon, purple flower, top ginger beer. — 18,00€
- 15 **TAPECHE DE DIOS:** MEZCAL OJOS DE DIOS, red curry honey, lime, pineapple fermentation, lemon beer — 18,00€
- 16 **PORN STAR:** VODKA TITOS, passion fruit, almond, top cava. — 16,00€
- 17 **MEXICA MOULE:** MEZCAL REPOSADO, mix lemon grapefruit, agave, yellow pimineto, top ginger beer — 18,00€
- 18 **CACTUS:** GIN, verdejo, cucumber, basil, grapefruit, agave — 16,00€

RECOMMENDATIONS OUT OF THE MENU, ASK OUR CREW

**COCKTAIL OF THE WEEK**  
**SPECIAL COCKTAILS**

# APPETIZER MENU

- 1 NEGRONI CLÁSICO: VERMOUTH CINZANO, CAMPARI and GIN KM1 — 10,00€
- 2 BLACK COFFEE NEGRONI: VERMOUTH infused in COFFEE, CAMPARI, VODKA and COFFEE LICUOR — 10,00€
- 3 LIMEÑO NEGRONI: VERMOUTH CINZANO, CAMPARI, PISCO BARSOL LIQUOR and SODA — 10,00€
- 4 MEXICAN NEGRONI: VERMOUTH CINZANO, CAMPARI, MEZCAL OJO DE DIOS and SODA — 10,00€
- 5 MI-TO SPRITZ: VERMOUTH CINZANO, ORANGE TOP PROSSECO — 10,00€
- 6 APEROL SPRITZ: APEROL LIQUOR, SODA and PROSSECO — 10,00€
- 7 AMERICAN SPRITZ: CAMPARI, APEROL LIQUOR, FERMENTED PINEAPPLE and TOP MANGO — 10,00€
- 8 DESEMPARATS SPRITZ: WHITE VERMOUTH, ST. GERMAIN, LIME, MINT and TOP GINGER BEER — 10,00€
- 9 PINK AMARRETO: VERMOUTH CINZANO, CAMPARI, AMARETTO, LIME and TOP MANGO — 10,00€
- 10 ESTEBAN STYLE: CAMPARI, CYNAR, COINTREU, LIME, BLUEBERRIES and PROSSECO — 10,00€
- 11 PISCO SOUR: PISCO, LIME, SUGGAR and EGG WHITE — 13,00€
- 12 CHILCANO: PISCO, ANCHO REYES, ALMOND SYRUP, LIME and TOP GINGER BEER — 13,00€
- 13 FROZEN COFFEE — 8,00€
- 14 PISCO FROZEN PASSION FRUIT — 13,00€
- 15 FROZEN SPRITZ — 10,00€
- 16 FROZEN LIME FREE ALCOHOL — 7,00€
- 17 FROZEN PASSION FRUIT FREE ALCOHOL — 7,00€

CERVEZA DE BARRIL ALHAMBRA (500ml) — 5,00€

CERVEZA DE BARRIL ALHAMBRA (250ml) — 3,50€

CERVEZA BOTELLÍN ALHAMBRA VERDE — 3,50€

CERVEZA BOTELLÍN CORONA — 3,50€

CERVEZA BOTELLÍN TOSTADA SAN MIGUEL — 3,50€

CERVEZA BOTELLÍN SIN GLUTEN — 3,50€

BOTELLIN RADLER — 3,50€

CERVEZA BOTELLÍN SIN ALCOHOL — 3,50€

COCACOLA — 3,50€

COCACOLA ZERO — 3,50€

AQUARIUS LIMON — 4,00€

SPRITE — 3,50€

NESTEA — 4,00€

TÓNICA THOMAS HENRY — 3,50€

REFRESCO POMELO THOMAS HENRY — 3,50€

REFRESCO DE MANGO THOMAS HENRY — 3,50€

GINGER BEER THEOMAS HENRY — 3,50€