

MENU



ENTRADAS

1

ARRE

Guacamole con Totopos	18,95
Guacamole con Chicharron	23,95
Salsa con Totopos 🌶️	9,50
Quesadilla Frita (fried)	17,00
Served with lettuce, Cheese& Cream.	
Quesadilla Tortilla	21,00
Taquitos Dorados de Pollo	18,00
Served with cheese& cream.	



LA NETA!

Flauta Bandera	15,00
Rolled corn tortilla filled w chicken topped w lettuce, cheese& cream, salsa verde&roja.	
Chilaquiles Red/Green	12,00
Corn tortilla fried sautéed with red or green salsa topped with an egg.	
Enchiladas Red/Green	16,50
A mix of chicken or pork meat, cheese, green or red salsa rolled in a corn tortilla.	
Chicken Enmoladas -Rolled corn tortilla served with mole Verde..	18,50
Beef Enmoladas - Rolled corn tortilla served with mole Rojo.	18,50

Queso Fundido	18,00
Cheese fondue w mushroom.	
Esquites	12,95
Mexican corn snack.	
Shrimp Cocktail	23,00
Aguachile 🌶️	23,00
Marinated shrimps w lemon,chile,lemon&cilantro.	
Tamales with Pork in Red Mole	9,00



ÁNDALE WEY



QUE CHULADA

Nachos C/S Jalapeños	23,50
Ensalada Cesar	16,50
Mexican style salad w anchovy dressing, cheese& egg.	
Poblano Relleno 🌶️	16,50
Egg batter, cheese-filled topped w salsa Roja.	
Sweet Pepper Relleno	16,50
Rolled w bacon& cheese-filled.	

Sopas

2



Sopa de tortilla

Traditional Mexican soup with Fried Tortilla.

14.50



Mariscos de Campechana

Classic Seafood Cocktail from the State Of Sinaloa.

(Ask for availability)

26.00



Pozole

Traditional Hominy Mais & meat Stew.

17,50

MAIN COURSES

Moles



Mole verde red snapper

Made exclusively with fresh ingredients like tomatillo, herbs and poblano peppers.

34,50



Mole negro with chicken Leg

Awarded by UNESCO for its culinary achievements is a smooth mix of seeds, chocolate nuts, and smoked chiles.

27,50



Mole Coloradito With Meat Balls

A delicious red mole with a complex of flavors of nuttiness, warm spices, and fruity sweetness.

27,50

Please Note: All prices are in Guilders and include sales tax/&10% of Service Charge will be added to your bill. Tipping is at your own discretion, price are subject to change without notice.

TACOS

Barbacoa de res (3) 23,50

Slowly cooked beef until perfectly tender topped w cilantro& onion.

Carne Asada (3) 23,50

Grilled Steak topped w pico de gallo & radish

Tinga de Pollo (3) 23,50

Shredded chicken topped w cilantro, onion, pickled onion,

Pescado Capiado (3)..... 23,50

Topped w cilantro, onion, mex coleslaw, chipotle& tamarindo dressing.

Camarón capiado (3) 23,50

Fried shrimp topped with Mex coleslaw, chipotle& tamarindo dressing.

Camarón gobernador (3) 23,50

Sauteed garlic shrimp topped w cheese in a crunchy quesadilla.

Al Pastor Cerdo(3) 23,50

Spit-grilled pork topped w onion, cilantro& grilled pineapple.

Carnitas de Cerdo (3)..... 23,50

Pork cooked until tender, then crisped topped w onion& cilantro.

Pibil de Cerdo (3) 23,50

Pork baked in plantain leaf topped w pickled onion, onion, cilantro& pico de gallo w mango.

Kimchee Pork Belly (3) 23,50

Spicy pork belly topped w Kimchee.

Tacos de Birria (3) 23,50

Slow cooked goat meat served w onion& cilantro. (optional: Cheese)

Mix Tacos (12) 88,00

***Choose your tortilla: Blue corn, White corn, Flour tortilla**

BURRITOS

All burritos are filled w rice,beans, pico de gallo, cheese & cream cheese.

Tinga de pollo 20,00

Barbacoa 20,00

Pibil de cerdo 20,00

Pastor 20,00



Mariscos

4

PESCADO

Pescado Empanizado 35,00

Served with red rice & dressing.

Pescado Zarandeado 🌶 35,00

Slowly smoke-grilled fish served with spicy sauce & tortillas . **(Ask for availability)**



CAMARONES

Shrimps with Tequila 33,00

Served with red rice.

Shrimps with Tamarindo 33,00

Served with red rice.

Shrimps ala Diabla 🌶🌶 33,00

Shrimps marinated in chili pepper served with red rice.

OTROS

Arroz a la Tumbada 35,00

Traditional Seafood rice from the state of Veracruz served with garlic bread.

PLEASE LET US KNOW
IF YOU HAVE ANY FOOD
ALLERGIES OR SPECIAL
DIETARY NEEDS

Carnes

Birria with consome 28,50

Served with birria broth, tortilla, onion & cilantro.

Aracherra Grilled Steak 49,00

Sliced & served with vegetables.

Kabreria 49,00

Served with vegetables.

TO SHARE: Parilla Mixta & Frijoles Charros. 96,00

Served with red beans & vegetables



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Extras

5

Our Signature Salsas

Guacamole	6,00
Pico de gallo	2,00
Salsa Verde	2,00
Salsa Roja 🌶️	2,00
Cebolla Roja curtida 🌶️	2,00
Jalapeño en Escabeche 🌶️	6,00
Classic Pickled jalapeño.	



Postres

QUE DELICIA!

Helado de chocolate con jalapeño 🌶️	6,00
Cocktail de frutas con chile	12,50
Paletas de mango con chile	5,50
Paletas de piña con chile	5,50
Tres leches	13,50
Churros	11,00
ChocoFlan	15,00



Bebidas

C O F F E E

Café con Kahlúa	7,00
Café de olla	5,00
Expresso	3,75
Regular coffee	4,75
Capuccino	6,00



Bebidas

6

SODAS

Naf. 5,50

Jarritos Punch
Jarritos Guava
Jarritos mango
Jarritos Lemonade
Jarritos mandarine
Jarritos Pinneapple
Jarritos Strawberry
Jarritos Tamarind



Naf. 5

Sprite
Cola Zero / Diet
Coca-Cola
Cassis
Ginger Ale
Bitter Lemon
Orange
Tonic
Sparkiling water

JUICES

Aguas
frescas

Horchata 6
Jamaica 4
Agua rusa 4

Naf. 4

Orange
Apple
Pineapple
Punch
Cranberry & lemon

Naf. 4

ICE TEAS

Ice tea lemon
Ice tea green

TEQUILA

Tequila Jimador 'blanco'	10	110	+ 3
Tequila Jimador 'reposado'	12	120	+ 3
Tequila Herradura 'reposado'	15	160	+ 3
Tequila Herradura 'ultra'	17	180	
Don Julio 'añejo'	19	210	
Casamigos 'añejo'	23	250	

MEZCAL

Mezcal Gusano Rojo 16

MIX DRINKS

Grey Goose	14,50	Malibu	12,00
Black Label	14,50	Hennesy.....	17,00
Chivas	14,50	Bailey.....	12,00
Bacardi	12,00	Gin	12,00
Bacardi lemon	12,00	Sambuca	12,00
Vodka	12,00	Old par	14,50
White label	12,00	Campari	14,50

Cocktails

7

Nieblas del Caribe 17,00

The cocktail has full-bodied blue reflections. It has aromas fruity and smooth flavors that will transport you to Acapulco. Tequila, pineapple juice, orange juice & Blue Curaçao.

Tequila sunrise 17,00

Made of tequila, orange juice & grenadine syrup.

Vampiro 17,00 🍷

Fruity, lightly carbonated & spicy taste. Tequila, tomato juice, orange & lime juice, grenadine & hot pepper sauce.

Paloma 17,00

Tequila, lime juice, and a grapefruit-flavored soda served on the rocks with a lime wedge.



CLASSICS

Naf. 15

Margarita

Margarita strawberry

Margarita Passion fruit

Belini

Classic champagne



Naf. 15

Mimosa

Piña Colada

Caperinha

Sakepolitan

Long Island ice tea

Cucaracha 17,00

A tasty heavy cocktail of tequila, kahlúa Licor flamed when served.

Carajillo 17,00

Tequila, Licor 43, perfect for a night in Mexico City.

Mexican Mule 17,00 🍷

Tequila, spicy ginger beer, and lime juice garnished with a slice of lime.

Mezcal Mule 17,00

A refreshing blend of Mezcal, ginger beer, and lime served in an ice-cold copper mug is too perfect to neglect.

Mojito Mexicano 17,00

The classic **Mojito** with a Mexican flair. Tequila, Mint leaves, lemon, simple syrup & soda club.



BEERS

8

Coronita.....	9,00
Michelada Tradicional	13,50
Michelada Peach	13,50
Michelada Pinneapple.....	13,50

Polar.....	8,00
Heineken	9,00
Presidente	8,50
Amstel bright	9,00

Vinos

W H I T E W I N E

		
 Pinot Grigio Trentino DOC, Castel Firmian	12	55
 Sauvignon Trentino DOC, Castel Firmian	12	55
 Chardonnay Riserva Trentino DOC, Castel Firmian	12	65
 Chardonnay, Killka Salentein		65
 Sauvignon Blanc, Pays DOC Calvet		57

R O S É & B L U S H W I N E

 Pinot Grigio rosé, Cielo "Blush"	12	48
 Rosato Dolce Trevenzie IGT, Sonoroso "Sweet"	12	48
 White Zinfandel, Canyon Road "sweet"	12	48
 Pink Moscato, Barefoot "sweet"	12	48

R E D W I N E

 Merlot Dolomiti IGT, Terre del Noce	12	48
 Pinot Nero Sicilia DOC, Feudo Arancio	12	60
 Rosso Dolce Trevenzie IGT, Sonoroso "sweet"	12	48
 Cabernet Sauvignon, Mendoza Fuzion Alta		55
 Plum wine Kikkoman 'sweet'	12	45
 Merlot Colchagua, La Joya		57

S P A R K L I N G & C H A M P A G N E

 Prosecco casa Gheller Valdobbiadene DOCC	15	65
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Authentic Mexican food



Sabías Que?

Las calacas o calaveras se utilizan el día de los muertos, ya que representan felicidad y no pesar.