Leave the cooking to us this Christmas

OAXACA

COCINA MEXICANA



MENU 1

83€ per person

COLD STARTERS

Authentic Oaxaca guacamole
with totopos —corn chips— and chicharrón —pork crackling—

Salsa of the day
—Milpa fresh tomatillo — Roasted tomatoes — Habanero sauce, salt and lime juice —
— Tatemada habanero sauce — Macha of 7 chillis with peanuts and sesame—

Tostadas —deep-fried corn tortillas— with red tuna and chipotle sauce

"Vuelve a la vida" —shrimp, octopus and catch of the day—
with beer and mezcal

Mixiote with Quesillo, Chorizo and Yerbasanta

MAIN COURSES
to share in the center of the table

Organic chicken with our own Oaxaca-style black mole

DESSERT

"4 leches" —4 milk cake— with almond biscuit and berries

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Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

MENU 2

88€ per person

COLD STARTERS

Authentic Oaxaca guacamole
with totopos —corn chips— and chicharrón —pork crackling—

Salsa of the day
—Milpa fresh tomatillo — Roasted tomatoes — Habanero sauce, salt and lime juice —
— Tatemada habanero sauce — Macha of 7 chillis with peanuts and sesame—

Tostadas —deep-fried corn tortillas— with
red tuna and chipotle sauce

Red ceviche with mango and our daily fresh fish

Welcome drink: 1 Original Margarita

MAIN COURSES
to share in the center of the table

Iberian pork chamorro pibil, accompanied by Xnipec onion,
homemade corn tortillas and frijoles —black bean—

DESSERT

Trio of mezcal truffles

Mango ice cream

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Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

MENU 3

93€ per person

COLD STARTERS

Authentic Oaxaca guacamole
with totopos —corn chips— and chicharrón —pork crackling—

Salsa of the day
—Milpa fresh tomatillo — Roasted tomatoes — Habanero sauce, salt and lime juice —
— Tatemada habanero sauce — Macha of 7 chillis with peanuts and sesame—

Oyster in black aguachile with tuna

"Vuelve a la vida" —shrimp, octopus and catch of the day—
with beer and mezcal

Taco Gobernador: grilled camarón —shrimp—
over a crispy cheese crust

Welcome drink: 1 Original Margarita

WARM STARTERS

Soft-shell crab taco Ensenada-style

MAIN COURSES
to share in the center of the table

Iberian-breed cochinita pibil —pulled pork—
with homemade corn tortillas,
frijoles de la olla —black bean stew— and xnipec onion

DESSERT

Hot chocolate cake with
black "mole" (spicy chilly sauce) from Oaxaca region

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Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

ENHANCE YOUR MENU

EXTRA SERVICES

Welcome drink

Includes:

Trio of oysters

1 Margarita or Mezcalita

from 35€ per person

ADD

Open cocktail bar for 2 hours

from 65€ per person

RECOMMENDED BEVERAGES

All the options include half a bottle of wine, mineral water and coffee

Red wine Etxeita Joven —D.O.Ca. Rioja Alavesa—

White wine Nivarius N —D.O.Ca. Rioja—

28€ per person

Red wine Hito —D.O. Ribera del Duero—

White wine Viñaredo Godello —D.O. Valdeorras—

32€ per person

Red wine Domaine Vincent Girardin —Burgundy—

White wine Domaine Vincent Aligoté —Burgundy—

50€ per person

1 Chelada or Michelada

1 Cocktail from the cocktail menu

33€ per person

1 Chelada or Michelada

2 Cocktail from the cocktail menu

45€ per person

All prices include VAT • Available for a minimum of 15 people • Choose the same menu for the entire table

TERMS AND CONDITIONS

TERMS OF PAYMENT

A prepayment of 70% of the total amount of the service will be requested upon confirmation of the group (20% - 50% if the date is more than 30 days from the day of the service). The remaining 30% will be paid within 72 hours prior to the service or at the restaurant at the end of the service by credit card or cash.

INVOICING CONDITIONS

Invoicing will be based on confirmation. Subsequently, 72 hours prior to the service, all details must be definitively established, in accordance with the cancellation policy.

CANCELLATION POLICY

Cancellations or changes to the event, not attributable to the restaurant, will be subject to a 20% cancellation penalty if warned with 30 days notice; 70% if notified 72 hours prior of the event and 100% after this period.

Changes in guest numbers for group reservations:

Changes are accepted without charge, as long as they do not exceed 50% of the number of contracted guests, up to 30 days before the service from the moment the service is confirmed.

Changes are accepted without charge, as long as they do not exceed 20% of the number of contracted guests, from 30 days before the service until 72 hours prior to the service. Cancellations within 72 hours will be charged 100% of the reserved amount.

CONTACT

For more details please contact us on
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