

About our Tex-Mex Cuisine

You may remember from your history lessons at school that Texas was formerly a part of Mexico. Now that Texas is a State of the Union, this is where most of the illegal immigrant workers are crossing the border.

These Mexican Americans remain faithful to their eating habits and local Americans have adopted and adapted these habits with great enthusiasm. Mexico is blessed with an abundance of varied top quality ingredients and with inhabitants who love good food so much that they use all of these products in a remarkable manner in creating, with considerable expertise, an astonishing variety of colourful meals. Characteristic features of Tex-Mex Cuisine are the whiffs of tempting aromatic flavors that precede the rich sense of taste based on a mixture of spices.

It would be unfair to believe, however, that Tex-Mex food must be heavily spiced and “hot” at all times. Some of the dishes are so subtle in flavor that the specific taste features of first class products come into their own. Whenever spices are being added, this will be done in a manner that allows the tastes and flavors to blend into a harmonious piece of art.

We hope that your visit to our restaurant will leave you with pleasant memories.

All of our dishes have been prepared in our own kitchen, with high quality products.

And now, enjoy yourself: Dip a nacho into your “salsa Mexicana” and eat it with your fingers.

Raise your glass of beer or margarita and shout “OLE” !

Eat heartily and enjoy yourself !

Margarita Fiesta

A genuine Fiesta always begins with a Margarita.
Our well-known Margaritas are the best refreshment you can get.
Try a Margarita and find out why this is the most popular drink in
Mexico.

Mini Margarita	3,5 €
Jumbo Margarita	6 €
Carafe of Margarita (1 litre)	20 €

Cocktails exoticos

Exotic cocktails

Tequila Sunrise	6 €
Tequila, fruit juice and a dash of grenadine	
Piña Colada	6 €
Rum, coco-nut and pineapple juice	
Tropical	3 €
Non- alcoholic cocktail	

Aperitivos Tradicionales

Traditionnel apéritives

Cuba Libre	4 €
Campari	4 €
Orange Campari	4,5 €
Red Port	3,5 €
White Port	3,5 €
Red Martini	3,5 €
White Martini	3,5 €
Sangria	4 €
Carafe of Sangria (1 litre)	13 €
Cava	22 €
« Piper Heidsieck » Champagne	50 €

Entradas frias

Cold Entrées

Ensalada "El Gringo"	6 €
Mixed vegetarian salad	
Tostado de pollo	7,5 €
Chicken white meat served on a crunchy corn tortilla	
Ceviche	9 €
Marinated bits of salmon fillet with tomatoes Jalapenos, olives and onion	

Entradas Calientes

Hot Entrées

Sopa del dia (soup of the day)	4,5 €
Maïs asado (corn on the cob)	5 €
Quesadilla con queso	6,5 €
Wheat tortilla filled with cheese and covered with a spicy tomato sauce	
Quesadilla verde	6,5 €
Wheat tortilla filled with cheese and covered with a sauce made of green sour tomatoes	
Chile con carne	7,5 €
Beef stew and Mexican beans	
Taco de ternera	7,5 €
Crunchy corn tortilla filled with beef	
Enchilada con pollo	7,5 €
Wheat tortilla filled with chicken meat, pineapple and peach	
Quesadilla con picadillo	8,5 €
Wheat tortilla filled with banana and cheese, covered with minced meat, almond and raisin sauce	
Pique	9,5 €
Combination of nachos, beef, guacamole, salad, sour cream and one filled jalapeno pepper	
Camarones con salsa New Mexico	11 €
Scampis with cream sauce made of tomatoes, jalapenos, mushrooms and paprika	
Camarones con salsa Mexicana	11 €
Scampis with a very spicy tomato sauce	

If you order a starter as a main course, we add a supplement of 3 €

Platos combinados Combination dishes

Combinado "New Mexico" Vegetarian combination of 4 small tortillas filled with olives and cheese, Chilaquilles verde, served with rice and fresh salads	15,5 €
Combinado Mexicana Vegetarian combination of one tortilla filled with cheese and jalapenos. Served with rice, fresh salads and a potato in its jacket	16,5 €
Burrito de Carne Large tortilla filled with beef, Mexican beans and chorizo, served with filled jalapeno peppers, salad and rice	17,5 €
Burrito de Pollo Large tortilla filled with spicy grilled bits of white chicken meat, served with filled jalapeno peppers, sour cream, salad and rice	17,5 €
Combinado Fiesta Mexicana Wheat tortilla filled with chicken meat, pineapple and peach. Wheat tortilla filled with banana and cheese. Taco filled with spicy beef. Served with rice and salad	18,5 €
Combinado de Mar Corn tortilla with fillet of fish covered with a slightly creamy sauce and corn basket filled with scampis. Served with rice and salad	18,5 €
Burrito de Mar Large tortilla filled with fillet of fish stew with oregano and cumin, covered with a sauce made of smoked jalapeno peppers, served with salad and rice	18,5 €
Enchilada con Nopales 2 tortillas filled with peaces of grilled chicken and cactus leaves Served with rice, salad and sour cream	17,5 €

Fajitas

Chicken meat, beef, scampis or seafood marinated in lovely spices,
grilled and served sizzling in the pan.

This is a very popular dish in Mexico. Take a tortilla, fill it with salad, sauce and
marinated bits of chicken meat, beef or scampis.

Roll it up and tuck in.

Fajitas reales

Served with salsa piquante, avocado sauce, warm tortillas, iceberg
salad, Mexican salad, guacamole, sour cream and olives

Pollo	18 €
Carne	19 €
Camarones	21 €

Mexican classics

Chile con carne	14 €
Beef stew and Mexican beans	
Mole poblano	14 €
Chicken fillet with spicy sweet-and-sour chocolate sauce	

... And for who doesn't dare to taste our Mexican food

Platos de carne Meat dishes

Pollo con salsa Mexicana	13 €
Chicken fillet served with a very spicy tomato sauce	
Pollo con salsa New Mexico	13 €
Chicken fillet in cream sauce with tomatoes, jalapeno, mushrooms, onions and paprika	

Platos de pescados Fish dishes

Pez vela Nopalitos	15 €
Fillet of fish served in cream sauce with fine vegetables	
Pescado de la Hacienda	17 €
Fillet of sole 'au gratin' with a creamy tomato Sauce	
Camarones con salsa New Mexico	20 €
Scampis in a cream sauce with tomatoes, jalapenos, mushrooms, onion and paprika	
Camarones con salsa Mexicana	20 €
Scampis served with a very spicy tomato sauce	

**All of our meat and fish dishes are served with rice, French fries or potatoes
in their jacket**

Postres
Desserts

Dulce de chocolate	5 €
Chocolate mousse flavoured with crème of cocoa	
Dame Blanche	6 €
Torta de chocolate	6 €
Mexican chocolate cake	
Helado New Mexico	8 €
Vanilla ice cream with exotic fruit	
Pacifico	8 €
Fruit cocktail with mango, pineapple, kiwi, melon, papaya, etc...	
Coffee	2 €
Decaf coffee	2 €
Tea	2 €
Cappuchino	2,2 €
Cafe Mexicano	6 €
Coffee, kahlua and whipped cream	
Cafe de la casa	7 €
Coffee, tequila, kahlua, ice cream and whipped Cream	

Digestivos
Digestive liqueurs
6 €

Mezcal

Kahlua

Grand Marnier

Poire

Whisky

Tequila

Cuarenta y tres

Cointreau

Amaretto

Cognac

Bebidas
Beverages

Corona extra	4,6 €
Desperado	4 €
Witte Hoegaarden	2 €
Vieux Temps	2 €
Stella	1,9 €
Stella NA	12 €
Coca Cola	1,9 €
Diet Coca Cola	1,9 €
Still Water	1,9 €
Sparkling Water	1,9 €
Ice Tea	2 €
Fanta	1,9 €
Perrier	2 €
Bottle of still water or sparkling water	6 €

Vino Blanco
White wine

Glass of white wine Spain	3,5 €
Half a litre of white wine Spain	7 €
One litre of white wine Spain	14 €
Don Aragon Spain	16 €

Vino Rosado
Rosé wine

Glass of rosé wine Spain	3,5 €
Half a litre of rosé wine Spain	7 €
One litre of rosé wine Spain	14 €
Don Aragon Spain	16 €