

# CLUB SOCIAL "MEXICANO"

MODERN MEXICAN RESTAURANT & BAR

## MARGARITAS

### MARGARITA DE LA CASA

Patrón Silver | Cointreau | Lime Juice |  
Lime Sherbet

11.0

### MEZCAL MARGARITA CSM

Topanito Mezcal | Cointreau | Lime Juice | Lime Sherbet

11.0

### SPICY MARGARITA

Patrón Silver | Cointreau | Lime Juice |  
Lime Sherbet | Spicy Mix

11.0

### TOMMY'S MARGARITA

Patrón Silver | Lime Juice | Agave

11.0

## SIGNATURE DRINKS

### MEZCAL MARY

Topanito Mezcal | Tomato Juice |  
Spices

13.0

### WORM MEETS QUINCE

Ferdinand's Quitte | Mezcal Verde | Apricot Brabby |  
Lime Juice | Peach Bitter

12.0

### RED LIGHT DISTRICT

Patrón Silver | Chambord | Agave | Lime Juice |  
Raspberries | Cilantro

14.0

### TIKITAK

Patrón Reposado | Cointreau |  
Pineapple Mint Juice | Lime Juice

12.0

### EL CONDE

Earl meets Bombay | Lime Sherbet

12.0

### UMO Y HIERBA

Topanito Mezcal | Chartreuse Jaune |  
Lime Juice | Oregano

13.0

### EL BURRO

Patrón Reposado | Lime Juice | Pineapple Juice |  
Sugar | Absinthe | Ginger Beer

12.5

### PALOMA

Patrón Silver | Agave | Lime Juice |  
Thomas Henry Pink Grapefruit

11.5

### BÉSAME MUCHO

Sombrero Mexican Almond Licor |  
Lime Juice | White Peach Lemonade

11.0

### CARAJILLO

Coffee | Licor 43

10.0



# SIGNATURE M E N U S

## SIGNATURE MENUS 2 OR MORE PERSONS

### MENÚ UNO

46.0 p.P.

**GUACAMOLE CSM**   
Avocado | Pico de gallo | Tostadas

**TOTOPOS CON ATÚN**<sup>8</sup>  
Tortilla chips | Raw marinated tuna | Mole Blanco<sup>8</sup> | Sesame | Jalapeños

**TACO DE CARNE ASADA**<sup>8</sup>  
Corn tortilla | US Prime Flank Steak | Mole Negro<sup>8</sup> | Fried onions

**PULPO A LA PARRILLA CON CHIMICHURRI**  
Pulpo from Galicia<sup>3</sup> | Chimichurri | Confit cherry tomatoes

**PAPAS BRAVAS CSM**<sup>1</sup>   
Potato wedges | Chipotle cream<sup>1</sup> | Jalapeños | Cilantro

**ENSALADA DE TOMATE Y NOPALES**<sup>3</sup>   
San Marzano tomatoes | Cactus | Avocado | Shallots | Jalapeños |  
Roasted cilantro seeds | Lime oil

**TRES LECHES**<sup>4</sup>   
Wheat flour cake soaked with milk and mezcal<sup>2</sup> | Toasted coconut  
flakes | Roasted almonds<sup>8</sup> | Raspberries

### MENÚ DOS

58.0 p.P.

**GUACAMOLE CSM**   
Avocado | Pico de gallo | Tostadas

**CEVICHE DE FLETÁN CON LECHE DE TIGRE**<sup>3</sup>  
Halibut | Tigermilk | Avocado | Red onions | Arbol chili | Corn

**TACO DE BARBACOA**<sup>1</sup>  
Corn tortilla | Confit US Prime Brisket |  
Pico de gallo | Chipotle cream<sup>1</sup> | Fried onions | Cilantro

**TACO DE CAMARONES**<sup>1,6,8</sup>  
Corn tortilla | Black tiger prawns (wild)<sup>6</sup> | Mexican Slaw<sup>1</sup> | Mole Rojo<sup>8</sup>

**FLANK STEAK**<sup>8</sup>  
US Prime GOP Flank Steak | Mole Negro<sup>8</sup> | Guacamole

**ESPÁRRAGOS VERDES A LA PLANCHA  
CON MOLE BLANCO**<sup>8</sup>   
Grilled green asparagus | Mole Blanco<sup>8</sup> | Ducca<sup>8</sup>

**PAPAS BRAVAS CSM**<sup>1</sup>   
Potato wedges | Chipotle cream<sup>1</sup> | Jalapeños | Cilantro

**DULCE CON YOGURT DE COCO**<sup>3</sup>   
Coconut yogurt | Mango | Papaya | Strawberries | Sesame brittle<sup>3</sup>

### MENÚ TRES

41.0 p.P.

**GUACAMOLE CSM**   
Avocado | Pico de gallo | Tostadas

**PIMIENTOS DE PADRÓN**<sup>8</sup>   
Pimientos | Queso Blanco<sup>4</sup> | Lime salt | Cilantro

**TACOS DE HONGOS**<sup>1</sup>   
Corn tortilla | Mushroom barbacoa | Pico de gallo |  
Pickled red onions | Chipotle cream<sup>1</sup> | Cilantro

**ENSALADA DEL HUERTO**<sup>3</sup>   
Big garden-salad | Cucumber | Tomato |  
Pickled radish | Avocado | Cotija cheese<sup>4</sup> | Sesame |  
Crispy corn tortilla strips | Lime vinaigrette

**ALCACHOFA CON MOLE BLANCO**<sup>8</sup>   
Artichoke | Mole Blanco<sup>8</sup> | Pomegranate seeds | Salt lemon

**PAPAS BRAVAS CSM**<sup>1</sup>   
Potato wedges | Chipotle cream<sup>1</sup> | Jalapeños | Cilantro

**DULCE CON YOGURT DE COCO**<sup>3</sup>   
Coconut yogurt | Mango | Papaya | Strawberries | Sesame brittle<sup>3</sup>

Prices in Euro incl. VAT.

1 Mustard | 2 Gluten | 3 Sesame | 4 Milk | 5 Eggs | 6 Shellfish and Molluscs | 7 Wheat | 8 Nuts

 vegan

 vegetarian

# COMIDA

## F O O D

### ENTRADAS STARTERS

<b>GUACAMOLE CSM</b> 	12.0
Avocado   Pico de gallo   Tostadas	
<b>TOTOPOS CON MOLE Y SÉSAMO</b> 	11.0
Tortilla chips   Mole Blanco <sup>8</sup>   Sesame   Jalapeños	
<b>TOTOPOS CON ATÚN</b>	15.0
Tortilla chips   Raw marinated tuna   Mole Blanco <sup>8</sup>   Sesame   Jalapeños	
<b>PIMIENTOS DE PADRÓN</b> 	12.0
Pimientos   Queso Blanco <sup>4</sup>   Lime salt   Cilantro	
<b>CROQUETAS DE PESCADO</b>   5 <sup>PCS</sup>	16.0
Greenland halibut (wild)   Guasacaca salsa   Pickled radishes   Habanero cream <sup>1</sup>	
<b>FLAUTAS DE REFrito NEGROS Y QUESO OAXAQUEÑO</b> <sup>1</sup>    3 <sup>PCS</sup>	11.0
Stuffed corn tortilla flute   Black beans   Oaxaca cheese <sup>4</sup>   Guacamole	






### CRUDO

<b>CEVICHE DE FLETÁN CON LECHE DE TIGRE</b> <sup>3</sup>	19.0
Halibut   Tiger milk   Avocado   Red onions   Arbol chili   Corn	

### ENSALADA SALAD

<b>ENSALADA DEL HUERTO</b> <sup>3</sup> 	14.0
Big garden-salad   Cucumber   Tomato   Pickled radish   Avocado   Cotija cheese <sup>4</sup>   Sesame   Crispy corn tortilla strips   Lime vinaigrette	
+ Raw marinated tuna	9.5
+ Black tiger praws (wild) <sup>6</sup>   3 <sup>PCS</sup>	9.5

## FOOD WITHOUT CHILE AIN'T FOOD

<b>SALSAS</b>	<b>VERDE</b> 	<b>BRAVA</b> 
	<b>HABANERO-MANGO</b> 	<b>ROJO</b> 
	<b>CHIMICHURRI</b> 	<b>EACH</b> 2.5
	<b>SET</b>   of 5   ..... 9.0	

<b>CHILES FRESCOS</b>	
<b>JALAPEÑOS</b> 	<b>HABANEROS</b> 
<b>ANCHOS POBLANO</b> 	<b>RAWIT</b> 

# COMIDA

## F O O D

### TACOS & TOSTADA

#### TACOS DE BARBACOA | 2<sup>PCS</sup>/3<sup>PCS</sup> ..... 9.5 / 13.0

Corn tortilla | Confit US Prime Brisket | Pico de gallo | Chipotle cream<sup>1</sup> | Fried onions | Cilantro

#### TACOS DE HONGOS | 2<sup>PCS</sup>/3<sup>PCS</sup> ..... 9.5 / 13.0

Corn tortilla | Mushroom barbacoa | Pico de gallo | Pickled red onions | Chipotle cream<sup>1</sup> | Cilantro

#### TACOS DE CARNITAS | 2<sup>PCS</sup>/3<sup>STK</sup> ..... 9.0 / 12.5

Corn tortilla | Confit pork shoulder (from Biohof May) | Onion | Cilantro

#### TACOS DE CAMARONES | 2<sup>PCS</sup>/3<sup>PCS</sup> ..... 12.0 / 17.0

Corn tortilla | Black tiger prawns (wild)<sup>6</sup> | Mexican Slaw<sup>1</sup> | Mole Rojo<sup>8</sup>

#### TACOS DE CARNE ASADA | 2<sup>PCS</sup>/3<sup>PCS</sup> ..... 13.0 / 19.0

Corn tortilla | US Prime Flank Steak | Mole Negro<sup>8</sup> | Fried onions

#### TOSTADA CON CANGREJOS DE CONCHA BLANDA ..... 13.0

Crispy corn tortilla | Soft-Shell-Crab<sup>6</sup> | Avocado | Pico de gallo

### GUARNICIONES <sup>SIDES</sup>

#### ESPÁRRAGOS VERDES A LA PLANCHA CON MOLE BLANCO ..... 9.0

Grilled green asparagus | Mole Blanco<sup>8</sup> | Ducca<sup>8</sup>

#### ELOTE MEXICANO ..... 5.0

1/2 grilled corncob | Habanero cream<sup>1</sup> | Tortilla crunch | Chili | Cotija cheese | Cilantro

#### ENSALADA DE COLE ..... 6.0

Mexican slaw | Carrots | Habanero cream<sup>1</sup> | Pecans<sup>8</sup>

#### ENSALADA DE TOMATES Y NOPALES FRESCOS ..... 7.0

San Marzano tomatoes | Cactus | Avocado | Shallots | Jalapeños | Roasted cilantro seeds | Lime oil

#### PAPAS BRAVAS CSM ..... 7.0

Potato wedges | Chipotle cream<sup>1</sup> | Jalapeños | Cilantro

## ¡AY, AY, AY, AY CANTA Y NO LLORES!

### PARRILLA <sup>FROM LAVA STONE GRILL</sup>

#### POLLO A LA DIABLA ..... 26.0

Marinated corn poularde | Salsa borracha (spicy) | Lime butter

#### FLANK STEAK 200g ..... 39.0

US Prime GOP Flank Steak | Mole Negro<sup>8</sup> | Guacamole

#### SOLOMILLO DE TENERA 200g ..... 45.0

US Prime GOP Tenderloin | Mole Negro<sup>8</sup>

#### EL ENTRECOT 300g ..... 54.0

Australian Prime Black Angus Ribeye | Mole Negro<sup>8</sup>

#### PULPO A LA PARRILLA CON CHIMICHURRI ..... 29.0

Pulpo from Galicia<sup>8</sup> | Chimichurri | Confit cherry tomatoes

#### DORADA DEL PACÍFICO 350g (1 persona) / 700g (2 personas) ..... 29.0 / 54.0

Pacific Mahi Mahi | Banana Leaf | Pineapple Salsa

#### ALCACHOFA CON MOLE BLANCO ..... 16.0

Artichoke | Mole Blanco<sup>8</sup> | Pomegranate seeds | Salt lemon

# BEBIDAS

## DRINKS

### CLASSICS

**PAPÁ DOBLE**  
**DAIQUIRI**  
Bacardí | Lime Juice |  
Pink grapefruit juice | Maraschino  
**12.0**

**ESTILO VIEJO**  
**OLD FASHIONED**  
Patrón Reposado | Agave |  
Angostura Bitter  
**13.0**

**AGAVONI**  
**NEGRONI**  
Patrón Silver | Carpano Bitter |  
Punt e Mes  
**12.0**



### APERITIF COCKTAILS

**CHELADA**  
Corona | Spices | Lime Juice  
**6.0**

**MICHELADA**  
Corona | Tomato juice | Spices | Lime Juice  
**6.0**

**EL PRESIDENTE UPGRADE**  
Bacardí Ocho | Port 10 y |  
Cointreau | Angostura  
**10.5**

**BALM COCKTAIL**  
Dry Sherry | Curaçao | Pimento Dram | Orange Bitter  
**9.5**

**ROMERO DULCE**  
Carpano Dry | Lime Juice | St. Germain |  
Rosemary | 7 Up | Peychaud's Bitter  
**10.5**



### SPRIZZ

**CSM SPRIZZ**  
Secret recipe...  
**9.5**

**FIERO SPRIZZ**  
Fiero | Tonic  
**9.5**

**APEROL SPRIZZ**  
Aperol | Martini Prosecco | Soda  
**9.0**

# BEBIDAS

## D R I N K S

### NON-ALCOHOLIC

#### H O M E M A D E LEMONADES

##### EL PUTO

Citrus sherbet | Mint | Soda

6.5

##### ICE TEA CSM

Mint tea | Lime sherbet | Homemade pineapple mint juice

7.0

### SOFTS

**SELTERS** ..... 0,25l **3.0**  
Classic | Naturell

**SELTERS** ..... 0,75l **8.5**  
Classic | Naturell

**PEPSI | PEPSI MAX** ..... 0,2l **3.5**

**7 UP | MIRINDA** ..... 0,2l **3.5**

**JARRITOS** ..... 0,37l **5.0**  
Guava | Tangerine | Mango | Pineapple

**RED BULL** ..... 0,25l **5.0**  
Red Bull | Sugarfree | Watermelon

**ORGANICS** ..... 0,25l **6.0**  
Viva Mate | Black Orange

## CERVEZAS

## BEFORE

## TRISTEZAS

### BEER

#### ON TAP

**CORONA** ..... 0,33l **5.0**

**WARSTEINER** ..... 0,4l **4.5**

#### BOTTLED

**WARSTEINER** alcohol-free ..... 0,33l **3.5**

**VICTORIA MEXICAN** ..... 0,355l **7.0**

# POSTRES

## DESSERTS

### UN POCO DE DULCE

#### TRES LECHE<sup>4</sup>

Wheat flour cake soaked with milk and mezcal<sup>2</sup> | Toasted coconut flakes |  
Roasted almonds<sup>8</sup> | Raspberries

13.0

#### DULCE CON YOGURT DE COCO<sup>3</sup>

Coconut yogurt | Mango | Papaya | Strawberries | Sesame brittle<sup>3</sup>

13.0

#### PASTEL Y HELADO DE CAFÉ<sup>2,4,5,8</sup>

Oaxacan chocolate brownie with Morita chili | Crème brûlée |  
Mexican coffee ice cream | Kumquats compote

16.5

### CAFÉ Y LICOR

#### CARAJILLO

Coffee | Licor 43

10.0

### CAFÉ

Espresso .....	3.0
Double Espresso .....	4.5
Cortado .....	3.5
Americano.....	4.0

1 Mustard | 2 Gluten | 3 Sesame | 4 Milk | 5 Eggs | 6 Shellfish | 7 Wheat | 8 Nuts



vegan



vegetarian

# TACO MENÚ

6 P M - 7 P M

FOR 2 OR MORE PERSONS

**GUACAMOLE CSM**

**TOTOPOS CON MOLE Y SÉSAMO<sup>8</sup>**

**PIMIENTOS DE PADRÓN<sup>4</sup>**

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**SELECCIÓN DE 4 TACOS DE BARBACOA<sup>1</sup>,  
CAMARONES<sup>1,6,8</sup>, CARNE ASADA<sup>8</sup> Y CARNITAS**

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**39.0 p. P.**

Prices in Euro incl. VAT.

1 Mustard | 2 Gluten | 3 Sesame | 4 Milk | 5 Eggs | 6 Shellfish | 7 Wheat | 8 Nuts