

CLUB SOCIAL "MEXICANO"

MODERN MEXICAN RESTAURANT & BAR

MARGARITAS

MARGARITA DE LA CASA

Patrón Silver | Cointreau | Lime Juice |
Lime Sherbet

12.0

SPICY MARGARITA

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

12.0

MEZCAL MARGARITA CSM

Topanito Mezcal | Cointreau | Lime Juice | Lime Sherbet

12.0

TOMMY'S MARGARITA

Patrón Silver | Lime Juice | Agave

12.0

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

13.0

RED LIGHT DISTRICT

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

14.0

TIKITAK

Patrón Reposado | Cointreau |
Pineapple Mint Juice | Lime Juice

13.0

EL CONDE

Earl meets Bombay | Lime Sherbet

13.0

UMO Y HIERBA

Topanito Mezcal | Chartreuse Jaune |
Lime Juice | Oregano

13.0

EL BURRO

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

13.5

PALOMA

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

13.0

BÉSAME MUCHO

Sombrero Mexican Almond Licor |
Lime Juice | White Peach Lemonade

13.0

CARAJILLO

Coffee | Licor 43

11.0



SIGNATURE M E N U S

SIGNATURE MENUS 2 OR MORE PERSONS

MENÚ UNO

48.0 p.P.

GUACAMOLE CSM

Avocado | Pico de gallo | Tostadas

TOTOPOS CON ATÚN⁸

Tortilla chips | Raw marinated tuna | Mole Blanco⁸ | Sesame | Jalapeños

TACO DE CARNE ASADA⁸

Corn tortilla | US Prime Flank Steak | Mole Negro⁸ | Fried onions

PULPO A LA PARRILLA CON CHIMICHURRI

Pulpo from Galicia³ | Chimichurri | Confit cherry tomatoes

PAPAS BRAVAS CSM¹

Potato wedges | Chipotle cream¹ | Jalapeños | Cilantro

ENSALADA DE TOMATE Y NOPALES³

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

TRES LECHES⁴

Wheat flour cake soaked with milk and mezcal² | Toasted coconut
flakes | Roasted almonds⁸ | Raspberries

MENÚ DOS

58.0 p.P.

GUACAMOLE CSM

Avocado | Pico de gallo | Tostadas

CEVICHE DE FLETÁN CON LECHE DE TIGRE³

Halibut | Tigermilk | Avocado | Red onions | Arbol chili | Corn

TACO DE BARBACOA¹

Corn tortilla | Confit US Prime Brisket |
Pico de gallo | Chipotle cream¹ | Fried onions | Cilantro

TACO DE CAMARONES^{1,6,8}

Corn tortilla | Black tiger prawns (wild)⁶ | Mexican Slaw¹ | Mole Rojo⁸

FLANK STEAK⁸

US Prime GOP Flank Steak | Mole Negro⁸ | Guacamole

ESPÁRRAGOS VERDES A LA PLANCHA CON MOLE BLANCO⁸

Grilled green asparagus | Mole Blanco⁸ | Ducca⁸

PAPAS BRAVAS CSM¹

Potato wedges | Chipotle cream¹ | Jalapeños | Cilantro

DULCE CON YOGURT DE COCO³

Coconut yogurt | Mango | Papaya | Strawberries | Sesame brittle³

MENÚ TRES

46.0 p.P.

GUACAMOLE CSM

Avocado | Pico de gallo | Tostadas

PIMIENTOS DE PADRÓN⁸

Pimientos | Queso Blanco⁴ | Lime salt | Cilantro

TACOS DE HONGOS¹

Corn tortilla | Mushroom barbacoa | Pico de gallo |
Pickled red onions | Chipotle cream¹ | Cilantro

ENSALADA DEL HUERTO³

Big garden-salad | Cucumber | Tomato |
Pickled radish | Avocado | Cotija cheese⁴ | Sesame |
Crispy corn tortilla strips | Lime vinaigrette

ALCACHOFA CON MOLE BLANCO⁸

Artichoke | Mole Blanco⁸ | Pomegranate seeds | Salt lemon

PAPAS BRAVAS CSM¹

Potato wedges | Chipotle cream¹ | Jalapeños | Cilantro

DULCE CON YOGURT DE COCO³

Coconut yogurt | Mango | Papaya | Strawberries | Sesame brittle³

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

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






CRUDO

CEVICHE DE FLETÁN CON LECHE DE TIGRE ³	19.0
Halibut Tigermilk Avocado Red onions Arbol chili Corn	

ENSALADA SALAD

ENSALADA DEL HUERTO ³ 	15.0
Big garden-salad Cucumber Tomato Pickled radish Avocado Cotija cheese ⁴ Sesame Crispy corn tortilla strips Lime vinaigrette	
+ Raw marinated tuna	10.0
+ Black tiger praws (wild) ⁶ 3 ^{PCS}	9.0

FOOD WITHOUT CHILE AIN'T FOOD

SALSAS	VERDE 	BRAVA 
	HABANERO-MANGO 	ROJO 
	CHIMICHURRI 	EACH 2.0
	SET of 5	7.0

CHILES FRESCOS	
JALAPEÑOS 	HABANEROS 
ANCHOS POBLANO 	RAWIT 

COMIDA

F O O D

TACOS & TOSTADA

TACOS DE BARBACOA | 2^{PCS}/3^{PCS} 10.5 / 14.0

Corn tortilla | Confit US Prime Brisket | Pico de gallo | Chipotle cream¹ | Fried onions | Cilantro

TACOS DE HONGOS | 2^{PCS}/3^{PCS} 10.0 / 13.5

Corn tortilla | Mushroom barbacoa | Pico de gallo | Pickled red onions | Chipotle cream¹ | Cilantro

TACOS DE CARNITAS | 2^{PCS}/3^{STK} 10.0 / 13.5

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

TACOS DE CAMARONES | 2^{PCS}/3^{PCS} 12.0 / 17.0

Corn tortilla | Black tiger prawns (wild)⁵ | Mexican Slaw¹ | Mole Rojo⁸

TACOS DE CARNE ASADA | 2^{PCS}/3^{PCS} 13.0 / 19.0

Corn tortilla | US Prime Flank Steak | Mole Negro⁸ | Fried onions

TOSTADA CON CANGREJOS DE CONCHA BLANDA 16.0

Crispy corn tortilla | Soft-Shell-Crab⁶ | Avocado | Pico de gallo

GUARNICIONES ^{SIDES}

ESPÁRRAGOS VERDES A LA PLANCHA CON MOLE BLANCO 9.0

Grilled green asparagus | Mole Blanco⁸ | Ducca⁸

ELOTE MEXICANO 5.0

1/2 grilled corncob | Habanero cream¹ | Tortilla crunch | Chili | Cotija cheese⁴ | Cilantro

ENSALADA DE COLE 5.0

Mexican slaw | Carrots | Habanero cream¹ | Pecans⁸

ENSALADA DE TOMATES Y NOPALES FRESCOS 7.0

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

PAPAS BRAVAS CSM 8.0

Potato wedges | Chipotle cream¹ | Jalapeños | Cilantro

¡AY, AY, AY, AY CANTA
Y NO LLORES!

PARRILLA ^{FROM LAVA STONE GRILL}

POLLO A LA DIABLA 26.0

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

FLANK STEAK 200g 38.0

Prime GOP Flank Steak | Mole Negro⁸ | Guacamole

SOLOMILLO DE TENERA 200g 41.0

Prime GOP Tenderloin | Mole Negro⁸

EL ENTRECOT 300g 49.0

Prime Black Angus Ribeye | Mole Negro⁸

PULPO A LA PARRILLA CON CHIMICHURRI 30.5

Pulpo from Galicia⁸ | Chimichurri | Confit cherry tomatoes

DORADA DEL PACÍFICO 350g (1 persona) 29.0

Pacific Mahi Mahi | Banana Leaf | Pineapple Salsa


ALCACHOFA CON MOLE BLANCO 18.0

Artichoke | Mole Blanco⁸ | Pomegranate seeds | Salt lemon

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

BEBIDAS

DRINKS

CLASSICS

PAPÁ DOBLE
DAIQUIRI
Bacardí | Lime Juice |
Pink grapefruit juice | Maraschino
13.0

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

AGAVONI
NEGRONI

Patrón Silver | Carpano Bitter |
Punt e Mes
13.0



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 | Psychaud's Bitter
10.5



SPRIZZ

CSM SPRIZZ
Secret recipe...
9.5

FIERO SPRIZZ
Fiero | Tonic
9.5

APEROL SPRIZZ
Aperol | Martini Prosecco | Soda
9.5

BEBIDAS

D R I N K S

NON-ALCOHOLIC

H O M E M A D E LEMONADES

EL PUTO

Citrus sherbet | Mint | Soda

7.0

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 **5.0**
Viva Mate | Black Orange

CERVEZAS

BEFORE TRISTEZAS

BEER

ON TAP

CORONA 0,33l **5.0**

WARSTEINER 0,4l **5.0**

BOTTLED

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

VICTORIA MEXICAN 0,355l **7.0**

POSTRES

DESSERTS

UN POCO DE DULCE

TRES LECHES⁴

Wheat flour cake soaked with milk and mezcal² | Toasted coconut flakes |
Roasted almonds⁸ | Raspberries

14.0

DULCE CON YOGURT DE COCO³

Coconut yogurt | Mango | Papaya | Strawberries | Sesame brittle³

14.5

TAMAL^{2,4}

Cake from corn flour in banana leaf | Cactus fig sorbet |
Kumquats compote

16.5

CAFÉ Y LICOR

CARAJILLO

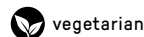
Coffee | Licor 43

11.0

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



TACOS TACOS TACOS

TACOS DE BARBACOA | 2^{STK} / 3^{STK} **10.5 / 14.0**
Corn tortilla | Confit US Prime Brisket | Pico de gallo | Chipotle cream¹ | Fried onions | Cilantro

TACOS DE HONGOS  | 2^{STK} / 3^{STK} **10.0 / 13.5**
Corn tortilla | Mushroom barbacoa | Pico de gallo | Pickled red onions | Chipotle cream¹ | Cilantro

TACOS DE CARNITAS | 2^{STK} / 3^{STK} **10.0 / 13.5**
Corn tortilla | Confit pork shoulder (vom Biohof May) | Onion | Cilantro

TACOS DE CAMARONES | 2^{STK} / 3^{STK} **12.0 / 17.0**
Corn tortilla | Black tiger praws (wild)⁶ | Mexican Slaw¹ | Mole Rojo⁸

TACOS DE CARNE ASADA | 2^{STK} / 3^{STK} **13.0 / 19.0**
Corn tortilla | US Prime Flank Steak | Mole Negro⁸ | Fried onions

TACO MENÚ

**GUACAMOLE CSM | TOTOPOS CON MOLE Y SÉSAMO⁸ |
PAPAS BRAVAS CSM | ENSALADA DE COLE^{1,4}**

**SELECCIÓN DE 4 TACOS DE BARBACOA¹,
CAMARONES^{1,6,8}, CARNE ASADA⁸ Y CARNITAS**

39.0 p.P.

GUARNICIONES BEILAGEN

PAPAS BRAVAS CSM  **8.0**
Potato wedges | Chipotle cream¹ |
Jalapeños | Cilantro

GUACAMOLE CSM  **12.0**
Avocado | Pico de Gallo | Tostadas

ELOTE MEXICANO  **5.0**
1/2 grilled corncob | Habanero cream¹ |
Tortilla crunch | Chili | Cotija cheese⁴ | Cilantro

ENSALADA DE COLE  **5.0**
Mexican slaw | Carrots |
Habanero cream¹ | Pecans⁸

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



vegan



vegetarian