RESTAURANTE

LA RODAJA

COMIDA MEXICANA TRADICIONAL

STARTERS

GUACAMOLE & TOTOPOS 11€
Home Made Guacamole and Totopos

CHILAQUILES 11€
Totopos, Sour Cream, Red or Green Sauce, Chicken or Mushroom and Cheese.

CHALUPAS POBLANAS 12€
Stir-fried Corn Tortillas, Green & Red Sauce, Fried Beans, Onion, Coriander, Chicken or Pork or Beef or Vegetables.

CHICKEN WINGS 8€
Fried Chicken Wings

STUFFED JALAPEÑOS 9€
Battered and Fried Jalapeños Stuffed with Cheddar or Cream Cheese

CHILI & NACHOS 12€
Nachos, Chili (Red Beans, Minced Meat, Tomatoes and Chili Sauces)

PAPITAS CHARRAS 12€
Fried Potatoes, Early Sausage, Gratin Cheese and Fried Eggs

SUPREME NACHOS 12€
Nachos, Cheese, Green Sauce, Early Sausage, Chicken, Guacamole & Pico de Gallo

NACHOS BRUXOS 12€
Nachos, Cheese, Fried Beans, Sauce and Fried Eggs

ORIGINALS NACHOS 12€
Nachos, Cheese, Red Sauce, Guacamole, Pico de Gallo and Jalapeno Slices

MAXI NACHOS 15€
Maxi Size of Originals or Supreme Nachos

TACOS & FAJITAS

COCHINITA PIBIL 13€
Mayan Style Roast Pork,Dressed with Bitter Orange, Achiote, Peppers and Xnipec.

PASTOR STYLE PORK 13€
Pastor Style Roast Pork, Dressed with Pineaple, Bitter Orange, Achiote, Peppers.

CARNITAS 13€
Michoacan Style Slow Roast Pork

STEWED BEEF 14€
CDMX Style Dressed Stewed Beef (Suadero)

FAJITAS 13€
PORK or CHICKEN or CHAMPIGNONS Salted with Peppers and Onion

NORTHEN FAJITAS 14€
Marinated Beef (Arrachera) Salted with Peppers and Onion

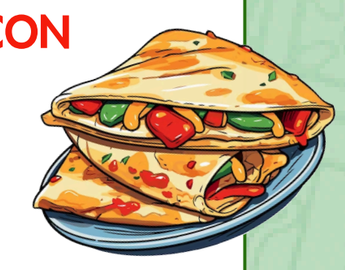
SHRIMPS FAJITAS 14€
Salted Shrimps with Peppers and Onion

MELTED CHEESE 13€
Melted Cheese Stew with Sausage or Chicken Tinga or Champignons or Pastor Pork or Cochinita Pibil

QUESADILLAS 11€

(3 PCS. in 15cm Tortilles)

SYNCHRONIZED
MEXICAN EARLY SAUSAGE
CHAMPIGNONS
CHAMPIGNONS & BACON
GRINGA
CHICKEN IN TINGA
MINCED BEEF



FRIED BEANS
With Carnitas, Chicken or Vegetables

ZUCCHINI FLOWER
Zucchini Flower in Tinga

HUITLACOCHE
Huitlacoche Sauce

FROM STAND
Jalapeños & Sauce

EXTRA PIECE + 4€

BURRITOS 12€

(Tortilla 25 cm, Rice, Beans, Cheese & Salad)

MEXICAN EARLY SAUSAGE
COCHINITA PIBIL
CHICKEN *IN TINGA OR WITH PEPPERS*
STEWED BEEF 14€

CARNITAS
PASTOR STYLE PORK
VEGETABLES
CHIMICHANGA 14€
(Your Burrito Grilled on a Hot Iron Plate)

ESPECIALS

SWISS ENCHILADAS 14€
Corn Tortilles Stuffed with Chicken or Beef or Vegetables, Covered with Sour Cream, Green or Red Sauce and Gratin Cheese

GOLDEN FLUTES 13€
Fried Flutes of Wheat Tortilles, Chicken or Champignons, Salad, Green & Caesar Sauce

ITALIAN ENCHILADAS 14€
Wheat Tortilles & Bechamel, Chicken or Beef, Red Sauce & Gratin Cheese

TLACOYOS 14€
Thick Corn Tortilla Stuffed with Beans, Covered with Chicken or Pork or Sausage or Vegetables

AZTECAN PIE 14€
Corn Flour, Chicken, Peppers, Sour Cream, Red Sauce and Gratin Cheese

EXTRAS & SAUCES

MEXICAN SAUCES 3€
Red, Green and Chipotle Sauce and Jalapeno Slices

JALAPEÑO SLICES 2€
EXTRA TORTILLES PACK 1,8€
EXTRA GARNISH 3€
Extra Garnish of Totopos or Rice or Rice and Beans

EXTRA OF DRESSING 1€
Lime, Marinated Onion, Sour Cream, Pico de Gallo, etc.

FRIED BEANS EXTRA 4€
GUACAMOLE EXTRA 5€

ALLERGEN LABELLING >>>

¡PLEASE!
Report Allergies or Intolerances to Avoid Cross Contamination

LA RODAJA

COMIDA MEXICANA TRADICIONAL

DESSERTS ¡ CASEROS !

THREE MILKS CAKE 7€
Cake, Cream & Three Milks Sauce

CREPAS W/ ICE CREAM 7€
Creppes with Sweet Milk & Vanilla Ice Cream

BROWNIE W/ ICE CREAM 7€
Chocolate Brownie with Vanilla Ice Cream

COOQUIES W/ ICE CREAM (GLUTEN FREE) 7€
Chocolate Cooquies with Vanilla Ice Cream

SPICY FRUIT 5€
Fruit with Tajín

ICE CREAM 5€
Sorted Flavours

CAFETERIA

COFEE *Express, Cutted, Long*	1,4€
COFEE WITH MILK	1,6€
MEX COFEE 'DE OLLA'	2€
CAFE BOMBÓN	2,5€
ICED OR AMERICAN COFFE	1,5€
COFEE WITH ICE CREAM	2,5€
BELMONTE COFEE	3,5€
ASIATIC COFEE	3,5€
INFUSIONS *Black / Red / Verde / Rooibos Tea or Menta Poleo or Camomilla...*	1,4€

COCKTAILS

MARGARITA 7€
(Flavours: Clásic, Jamaica, Tamarind, Guava or Mango)

MARGARITA JAR 35€

MOJITO O PIÑA COLADA 7€

PALOMA O DAIQUIRI 6€

COMBINED DRINKS 7€

TEQUILAS & MEZCALES

TEQUILA SHOTS:

REPOSADO DE LA CASA	3€
JOSE CUERVO	3,5€
EL JIMADOR	5€
COFRADÍA	5€
1800 REPOSADO	6€
HERRADURA *(Reposado o Añejo)*	7€
DON JULIO *(Reposado o Añejo)*	8€

MEZCAL SHOTS:

GUSANO ROJO	6€
BRUXO	7€
EL RECUERDO *(With Worm)*	7€

BEERS

BOTELLÍN *Coronita o Desperados*	2,5€
CORONA	3,5€
SOL	3,5€
PACÍFICO	3,5€
MODELO ESPECIAL	3,5€
MODELO NEGRA	3,5€
DESPERADOS	3,5€
DOS EQUIS *(Ambar o Lager)*	4€
ALLENDE *(I.P.A. 6,5º)*	4,5€
CERVEZA DE BOTE *(33 cl)*	2,5€
CERVEZA TERCIO *(Heineken, Aguila, Radler)*	3€
CERVEZA BOTELLÍN 25CL	2€
CAÑA DE GRIFO	2€
DOBLE DE GRIFO	3€
PINTA DE GRIFO	4€
MICHELADA BABY *(c/ Botellín o Caña)*	4€
CHELADA *(Pinta)*	4,5€
MICHELADA *(Pinta)*	5€
MICHELADA CON CLAMATO	6€
CLARITA *(Caña c/ Limón o Casera)*	3€

DRINKS

NATURAL MINERAL WATER 0,5L	1,4€
NATURAL MINERAL WATER 1L	2€
SODA 0,5L	2€
CASERA	2,5€
FRESH WATER *(Saborized Water: Jamaica, Tamarind, Guava or Mango)*	2,5€
FRESH WATER JAR	9€
JARRITOS *(Flavours: Tamarind, Guava, Lime, Mandarina, Grape Fruit, Pineapple or Mango)*	3,5€
REFRESHMENTS *(CocaCola, Fanta, Nestea, Acuarius, Tonica, etc)*	2,5€
FRUIT JUICES *(Guava, Orange, Pineapple or Mango)*	2,5€

WINE & LIQUEURS

GLASS OF WINE	3€
WINE BOTTLE	15€
VERMUT	4€
LIQUEUR, CREAM OR PACHARÁN SHOT	2€
SUMMER RED GLASS	3€
SUMMER RED JAR	12€
SANGAREE JAR	18€
WHISKEY OR BRANDY	4€
AGED RON OR WHISKEY	5€