

IVA incluído à taxa legal em vigor.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.

Se é alérgico ou intolerante a algum alimento, fale com a nossa equipa.

VAT included at legal rate.

No dish, food item or drink, including the couvert, can be charged if not ordered by the customer and not consumed.

If you have any allergies or food restrictions, please let us know.

 MODERADO / MILD  MÉDIO / MEDIUM  FORTE / STRONG

O nível de picante pode ser ajustado em alguns pratos. Fale connosco!

The level of spiciness can be adjusted in some dishes. Ask the team!

ANTOJITOS

NOT-TO-STARVE

Totopos y pico de Gallo ————— 3,5€ 🍷

Molho verde, molho vermelho e pico de gallo

Fried tortillas, peppers and spices paste and pico de gallo

Guacamole ————— 8,5€ 🍷

Com crocantes de porco, totopos e chileajo

with pork crackling, fried tortillas, burnt garlic sauce, chili pepper, spices and burnt tomato.

Aguachile de Camarón ————— 12,5€ 🍷🍷

puré de abacate curado, pepino e cebola morada

Prawns Aguachile, coriander, lime, cucumber and red onion, cured avocado puree, cucumber and red onion.

Tostada de Atún ————— 11,5€ 🍷🍷

Abacate, molho macha e emulsão de kimchi

Fried tortilha with fresh tuna, avocado, macha sauce and kimchi emulsion

QUESADILLAS

1 quesadilla servida con 2 salsas: salsa picante y salsa roja/
*1 quesadilla servida com dois molhos: um picante e outro com
molho vermelho / 1 quesadilla served with 2 sauces: spicy salsa
and salsa "roja"*

Champiñones _____ 5,5€ 🌶

Com cogumelos, nata ácida, cebola e alho

Mushrooms with sour cream, onion and garlic

Camarón _____ 6€ 🌶 🌶

Com camarão, maionese de chipotle, especiarias, cebola e lima

Wild Prawns with chipotle, spices and onion

Chicharrón prensado _____ 5,5€ 🌶

Com leitão, achiote, malaguetas, especiarias e nata ácida

*Suckling pig with achiote seeds, chili peppers, onion, spices
and sour cream*

Pulpo _____ 5€ 🌶 🌶 🌶

Com polvo, achiote, malaguetas, especiarias e nata ácida

Octopus with achiote seeds, chili peppers, spices and sour cream

Tinga de Pollo Campesino _____ 5,5€ 🌶

Com tinga de frango, achiote, malaguetas, especiarias e nata
ácida

*Free Range Chicken with achiote seeds, chili peppers, spices
and sour cream*

GRINGA

Tortilla de trigo, queso Oaxaca, salsa de tomatillo fresco triturado y outra picante

Pastor ————— 12,5€ 🌶️
recheada com Porco Preto al pastor e queijo, molho de tomatillo, molho picante, coentros e cebola
Stuffed with "al pastor" Black Pig and cheese, hot sauce, fresh crush tomatillo, onion and coriander

Suadero ————— 13€ 🌶️
recheada com Peito de vaca Arouquesa e queijo, molho tomatillo, molho picante, coentros e cebola
Stuffed with al Confit "Arouquesa" Beef Rib and cheese, hot sauce, fresh crush tomatillo, onion and coriander

Tinga de Pollo campesino ————— 11€ 🌶️
recheada com tinga de Frango do Campo e queijo, molho de tomatillo, molho picante, coentros e cebola
"Tinga" Free Range Chicken and cheese, hot sauce, fresh crush tomatillo, onion and coriander

TACOS

2 tacos servidos por porción / 2 tacos servidos por porção /
2 tacos served per portion

Pastor ————— 9€ 🍴

Porco Preto marinado em achiote, malaguetas, molho verde, cebola, coentros, ananás e especiarias

Black Pig marinated in a paste of achiote seeds, onion, tomatillo sauce, coriander, chili peppers, pineapple and spices

Camarón ————— 14€ 🍴

com coleslaw, maionese de chipotle e cebola com lima

Fried Shrimp with coleslaw, chipotle mayo and onion

Tinga de Pollo Campesino ————— 8,5€ 🍴

com sementes de achiote, malaguetas, molho verde, cebola, coentros e especiarias

Free Range Chicken Tinga with achiote seeds, tomatillo sauce, onion, coriander, chili peppers and spices

Coliflor ————— 11€ 🍴🍴

com coleslaw, maionese de kimchi e molho macha

Cauliflower with coleslaw, kimchi mayo and macha sauce

Suadero ————— 13€ 🍴

Peito de Vaca Arouquesa confitada, molho verde, cebola, salsa picante e coentros

Confit Arouquesa Beef Rib with tomatillo sauce, onion, hot sauce and coriander

Tártaro de Atún _____ 13€ 🍴

Com glaze de chiles, crème fraiche, abacate, cebola, chile serrano e banana pão

Tuna tartar with a chili glaze, sour cream, avocado, green banana, onion and chile serrano slices

Mole de Pollo Campesino _____ 10€ 🍴

Com Mole, arroz vermelho, xnipec e ovo

Free Range Chicken with mole, red rice, xnipec and boiled egg

Pulpo _____ 10€ 🍴🍴🍴

A la diabla, aioli de coentros, polvo crocante e cenoura encurtida

Octopus à la diabla, sprinkled with coriander, crispy octopus and pickled carrot

Taco Norteño (1 big taco) _____ 9€ 🍴🍴

Com um estofado de feijão, cebola caramelizada, vaca barrosã, molho de gafanhotos, gafanhotos e chile cascabel

stewed beans, caramelized onions, barrosã flank steak, grasshopper sauce, cascabel chile and grasshopper

PRINCIPALES

MAIN ACT

Carnitas ————— 22€ 🌶

Leitão confitado, molho de cerveja, molho verde,

pickles, feijão com pico de gallo e crocantes de pele de porco

Suckling pig confit in lard, beer sauce, onion, garlic, chili peppers and spices, pickles, black beans with pico de gallo (tomato, onions, cilantro, jalapeño and lime) and pork cracklings.

Tamal ————— 18€ 🌶🌶

Massa de milho recheada com batata, espinafres e queijo,

Mole, xnipec e crocante de banana pão

Corn-based dough stuffed with potato, spinach and cheese, Mole, xnipec, chili peppers, spices and plantain crisp.

LOS DULCES

SWEET TOOTH

Churros ————— 6€

Com chocolate Belga e creme fraiche

chocolate with spices and crème fraiche

Flan de Vainilla ————— 5,5€

Como o da minha avó

Like my grandmother's

Gordita pocha ————— 7€

Doce de leite e sorvete de goiaba

*Clotted cream biscuit, thick caramel sauce
and guava ice cream*

Buñuelo ————— 6,5€

Glacado em calda de canela e gelado de flan

Fried dough, glazed in cinnamon sauce and flan ice cream

BOTANAS

Insectos Crujientes ————— 1€

Grilos e tenebrios, chile guajillo, chile arbol

Crickets and Mealworms, chile guajillo and chile arbol

La Jara de Pickles ————— 1€

Pickles Caseiros

Home Made Pickles

COCKTAILS

La Cura ————— 13€

Tequila Volcan Cristalino, manga, papaia, maracujá

Volcan Cristalino, mango, papaya, passion fruit

Carnalita ————— 11€

Tequila Volcan Blanco, lúcia-lima, giffard, laranja

Volcan Blanco, lemon verbena, Giffard agave, Orange

Tchá-tchá-tchá ————— 11€

Tequila Volcan Reposado, lapsang souchong, chá verde, laranja

Volcan Reposado, lapsang souchong, green tea, orange

Palomita mía ————— 12,5€

Tequila Volcan Blanco, Mezcal Lost Explorer Espadin, laranja, toranja, hibisco

Volcan Blanco, Lost Explorer Espadin, orange, grapefruit, hibiscus

Vuelo Nocturno ————— 11€

Tequila Volcan Blanco, baunilha, sésamo, Coca-cola
Volcan Blanco, vanilla, sesame, Coca-cola

Cuatro Vientos ————— 10€

Mezcal Lost Explorer Espadin, vermute, azeitona, queijo
Lost Explorer Espadin, dry vermouth, olive, cheese

Más que agua ————— 10€

Tequila Volcan Blanco, Mezcal Lost Explorer Espadin, hibisco
Volcan Blanco, Lost Explorer Espadin, hibiscus

La espuma del alma ————— 10€

Tequila Volcan Reposado, café cold brew, mix especiarias
Volcan Reposado, cold brew coffee, spice mix

Rosita de la abuela ————— 13€

Mezcal Curado Cupreata, mança Granny Smith, salvia, rosas
Curado Cupreata, Granny Smith apple, sage, roses

Avé Maria ————— 10€

Corona, sumo de tomate, alecrim, romero, lima, habanero
Corona, tomato juice, thyme, rosemary, lime, habanero

El Pastor ————— 11€

Tequila Volcan Blanco, Nixta, milho, ananás , coentros
Volcan Blanco, Nixta, corn, pineapple, coriander

Margarita ————— 12€

Tequila Volcan Blanco, Giffard Triple Sec, sumo de lima
Volcan Blanco, Giffard Triple Sec, lime juice

Paloma —————13,5€
Tequila volcan Blanco, Giffard agave, toranja, sumo de lima
Volcan Blanco, Giffard agave, grapefruit, lime juice

Mezcalita —————14€
Mezcal Lost Explorer Espadin, Giffard Triple Sec, sumo de lima
Lost Explorer Espadin, Giffard Triple Sec, lime juice

Tommy's Margarita —————11€
Tequila Volcan Blanco, Giffard agave, sumo de lima
Volcan Blanco, Giffard agave, lime juice

MOCKTAILS

Virgen Margarida —————8,5€
Chá de agave e ervas, Giffard agave, sumo de lima
Agave and herbal tea, Giffard agave, lime juice

Paloma Virgen —————9€
Chá de agave e ervas, Giffard Agave, lima, toranja
Agave and herbal tea, Giffard Agave, lime, grapefruit

Michelada Virgen —————10€
Cerveza sin alcohol, sumo de tomate, tomillo, alecrim, lima, habanero
alecrim, lima, habanero / Alcohol-free beer, tomato juice, thyme, rosemary, lime, habanero

AGAVE

TEQUILA

25ml—50ml

Volcan Blanco	5€	10€
Volcan Reposado	6€	12€
Volcan Cristalino	6,50€	13€
Volcan XA	15€	30€
Altos Blanco	5,50€	11€
Altos Reposado	6€	12€
Altos añejo	7€	14€
Ocho	6,5€	13€
Casamigos Reposado	8€	16€
Casamigos Blanco	7,50€	15€
Cascabel Reposado	5,50€	11€
Curado Cupreata	5,50€	11€
Curado Espadin	5,50€	11€
Clase Azul Plata	11€	22€
Clase Azul Reposado	17,50€	35€
1800 Blanco	5,50€	11€
Don Julio Blanco	6€	12€

Don Julio Reposado	6,50€	13€
Don Julio 70	10€	20€
Herradura Reposado	5,50€	11€
Pasote Blanco	6,50	13€
Pasote Reposado	7€	14€
Pasote Añejo	7,50€	15€
Patrón Reposado	7,50€	15€
Patrón añejo	8,50€	17€
Komos Reposado Rosa	17,50€	35€
Komos añejo cristalino	17,50€	35€

AGAVE

MEZCAL

	25ml-50ml	
Lost Explorer Espadin	6,50€	13€
Lost Explorer Tobala	7,50€	15€
Lost Explorer Salmiana	10€	20€
Contraluz	7,50€	15€
Casamigos	9,5€	19€
Ojo de Tigre	7€	14€
La Venenosa Sierra Tigre	9€	18€
Amores Cupreata	8€	16€

Amores Logia	10€	20€
Bozal Cuishe	8,50€	17€
Bozal Ensemble	7€	14€
Bozal Tobachische	8€	16€
Bozal Borrego	11€	22€
Bozal Tepeztate	8€	16€
Del Maguey chichicapa	9€	18€
Del Maguey Tobala	12,50€	25€
Del Maguey Vida	6,50€	13€
Derrumbes Durango	8€	16€
Derrumbes Michoacan	7,50€	15€
Derrumbes Tamaulipas	8€	16€
Derrumbes Zacatecas	8€	16€
Derrumes San Luis Potosí	8€	16€
Illegal Reposado	9,50€	19€
Illegal Añejo	11,50€	23€
Mezcal UNION	7€	14€
Mezcal Verde Momento Espadin Joven	6€	12€
Montelobos Espadin	7€	14€
Montelobos Tobala	10€	20€
Siete Misterios Arroqueño	9€	18€
Siete Misterios Coyote	9,50€	19€
Siete Misterios Barro	9,50€	19€

FORASTEROS

THE OUTSIDERS

Brugal Añejo	8€
HUMO	14€
Leblon	9€
Belvedere	12€
Naked Malt	11€
Ardbeg 10	18€
Hennessy VS	10€
Glenmorangie 10	16€
James Martins 32	60€
Famous Grouse	8€
Abasolo	11€
Hendrick's	11€
Hendrick's Neptunia	11€
Hendrick's Orbium	11€
Hendrick's Flora Adora	11€
Martini Rubino	6€
Martini Bitter	6€
Noilly prat	6€
Cazcabel Honey/ Coffee / Coconut	8€

CERVEZAS

BEERS

Corona 20cl	3,2€
Corona 35cl	4€
Bud 33cl	4€

REFRIGERANTES

SOFT DRINKS

Schweppes Ginger Ale 25cl	2,5€
Schweppes Ginger Beer 20cl	3,5€
Coca-cola 23cl	2,5€
Coca-Cola Zero 23cl	2,5€
Sprite 23cl	2,5€
Schweppes Premium 20cl	3,5€
Schweppes Soda 25cl	2,0€
Expresso	1,5€
Descafeinado	1,5€
Garrafa de Água S / Gás	2,5€
Garrafa de Água C /Gás	2,8€

CERVEZAS

BEERS

Corona 20cl	3,2€
Corona 35cl	4€
Bud 33cl	4€

REFRIGERANTES

SOFT DRINKS

Schweppes Ginger Ale 25cl	2,5€
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Coca-cola 23cl	2,5€
Coca-Cola Zero 23cl	2,5€
Sprite 23cl	2,5€
Schweppes Premium 20cl	3,5€
Schweppes Soda 25cl	2,0€
Expresso	1,5€
Descafeinado	1,5€
Garrafa de Água S / Gás	2,5€
Garrafa de Água C /Gás	2,8€

BURBUJAS

	Copo	Garrafa
Filipa Pato 3B	7,5	37€
Bairrada, Portugal		
Veuve Clicquot		86€
Champagne, France		

BLANCOS

	Copo	Garrafa
No Mames Jardinero Lucero 2018	5,5	24€
Herdade do Rocim, Alentejo, Portugal		
No Mames El Abuelo Consuelo 2017		28€
Herdade do Rocim, Alentejo, Portugal		
No Mames El Tio Teo 2018		29€
Soalheiro, Vinhos Verdes, Portugal		
No Mames El Primo Pepe 2020	6	31€
Fita Preta, Alentejo, Portugal		
No Mames La Vecina Valentina 2020	7,5	35€
Quinta do Vallado, Douro, Portugal		
Single Blend 100 Maneiras 2019		35€
Herdade dos Grous, Alentejo, Portugal		
No Mames La Niñera Primavera 2020		38€
Textura Wines, Dão, Portugal		
No Mames El Yerno Guillermo 2020	9	44€
Fita Preta, Alentejo, Portugal		
Encurralado 2019		86€
Açores, Portugal		

ROSA

	Copo	Garrafa
No Mames El Padre Andrade 2020	—————	—————25€
Vicentino, Alentejo, Portugal		
No Mames La Esposa Mariposa 2018	—————5,5€	—————28€
Soalheiro, Vinhos Verdes, Portugal		

ROJOS

	Copo	Garrafa
No Mames Niño de la Intuición 2016	—————5,5	—————24€
Casa da Passarela, Dão, Portugal		
No Mames Amante de la Libertad 2020	—————6€	—————30€
Pegos Claros, Península de Setúbal, Portugal		
Single Oak 100 Maneiras 2019	—————	—————35€
Herdade dos Grous, Alentejo, Portugal		
No Mames El Hijastro Castro 2020	—————	—————41€
Textura Wines, Dão, Portugal		
Quinta de Valbom 2015	—————	—————52€
Douro, Portugal		
Volume 2021	—————	—————59€
Mateus Nicolau de Almeida + Ljubomir Stanisic, Douro, Portugal		
Esporão Alicante Bouschet 2015	—————	—————76€
Alentejo, Portugal		

POSTRE

	Copo	Garrafa
Mais Vale Tarde Que Nunca 2015	—————10€	—————93€
Douro, Portugal		