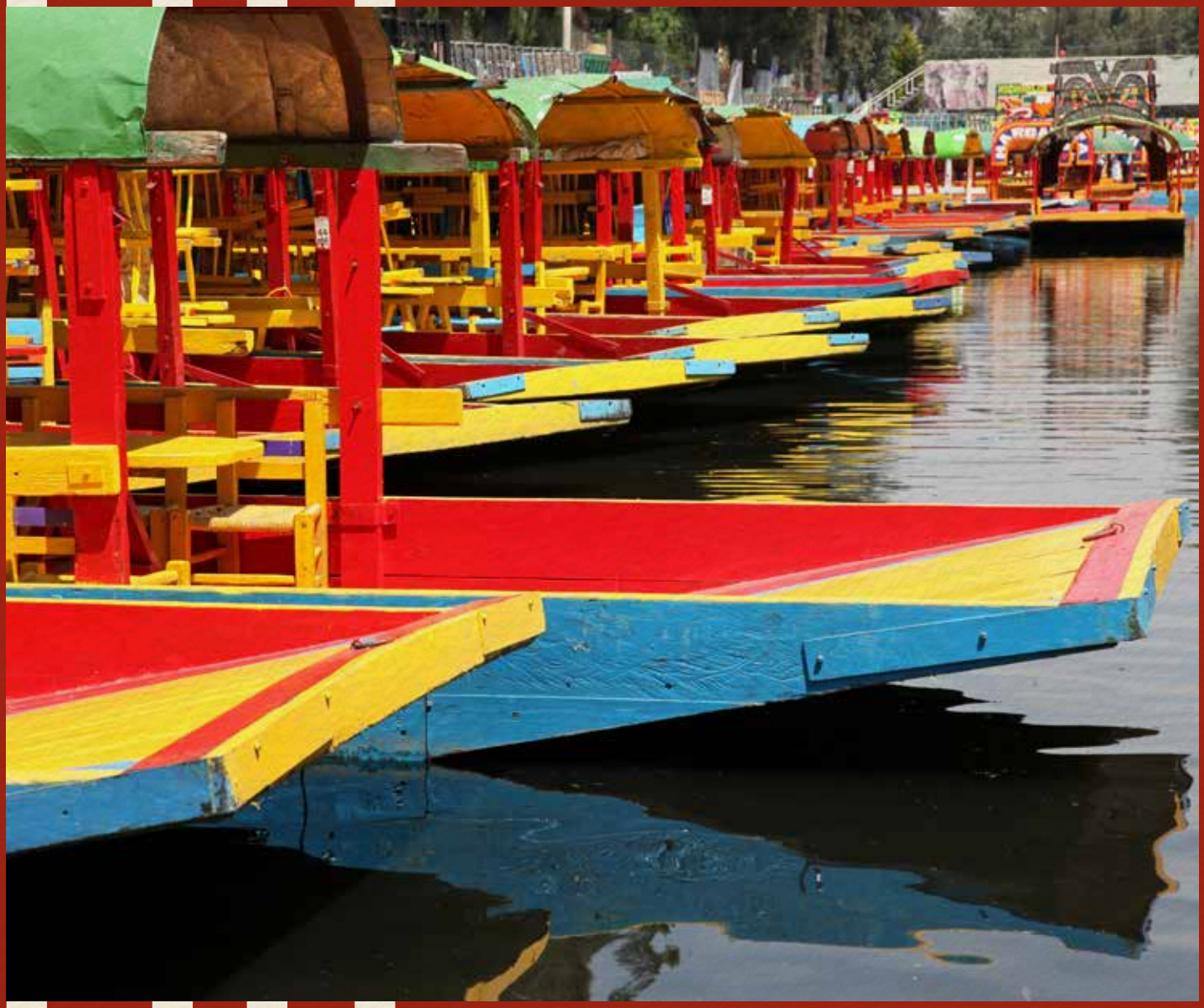
# COMIDA

## ENGLISH

# ENTRADAS



*ALLERGENS*

*1 - Cereals and derivatives  2 - Crustaceans  3 - Eggs  4 - Fish  5 - Peanuts  6 - Soy  7 - Milk  8 - Nuts  9 - Celery  10 - Mustard  11 - Sesame  12 - Sulphur dioxide  13 - Lupins  14 - Molluscs*

*Dias de los muertos. Michoacan*

# NACHOS

Crunchy Corn Chips *(1-2)*

**3 euro**

# SALSAS

| | | | |
|---|---|---|---|
| Guacamole | **5 euro** | Roja | **2 euro** |
| Sour Cream *(7)* | **3 euro** | Habanero | **1 euro** |

# MINI EMPANADA DE CERDO

Wheat flour empanada stuffed with pork, tomato, cumin, onion, olive and cheese *(1-2-7)*

**2.50 euro**

# POLLO DORADITO

Twice-cooked chicken leg stuffed with pork, cheese, chilies, achiote, paprika and potatoes. Served with chipotle chili mayo *(1-2-3-6-7)*

**7 euro**

## LOS DIAS DE LOS MUERTOS

*The Day of the Dead celebration was already around in pre-Hispanic times. The point of connection is represented by an altar through which the dead return home. Many families put their offerings on it every year. Flowers, sugar skulls, pan de muerto, dishes and incense. All these decorations show the right way to souls.*
*In 2008, this celebration became part of UNESCO heritage, strengthening the cultural and social statutes of Mexico's indigenous communities.*
*Nowadays, a magical atmosphere is created which surrounds this event with an indescribable energy.*

*ALLERGENS* *1 - Cereals and derivatives* *2 - Crustaceans* *3 - Eggs* *4 - Fish* *5 - Peanuts* *6 - Soy* *7 - Milk*
*8 - Nuts* *9 - Celery* *10 - Mustard* *11 - Sesame* *12 - Sulphur dioxide* *13 - Lupins* *14 - Molluscs*

*If fresh food is unavailable, high quality frozen food will be used

# PLATOS

# TOSTADA DE RES

Beef tartare and Ranchera sauce, made with cherry tomato and Pasilla chili, served on crunchy corn tortilla with boiled quail egg, pickled onion and cilantro. 2 pcs *(3-10)*

**12 euro**

# QUESADILLA DE TEMPORADA

Corn tortilla folded and stuffed with stretched curd cheese, mushrooms, eggplants and Jalapeño chili. 2 pcs *(6-7)*

**10 euro**

# TACO DE PICANHA

Beef picanha strips, green avocado and jalapeño dressing served on soft corn tortilla with pineapple pico de gallo, pickled onion and cilantro. 2 pcs *(6)*

**12 euro**

# TACO DE CALAMAR

Fried calamari* and red sauce made with cherry tomato, Ancho chili and spring onion. Served on a soft tortilla with pickled onion and cilantro. 2 pcs *(1-2-4-14)*

**12 euro**

# TACO AL PASTOR

Grilled pork marinated with achiote, pineapple, tomatillo and serrano chili salsa. Served on soft corn tortilla with sour cream, pickled onion and cilantro. 2 pcs *(7)*

**10 euro**

Also available as BURRITO *(1-7)* **11 euro**

# TACO DE CAMARONES

Crispy prawn* served on soft corn tortilla with red cabbage, chipotle chili mayo and cilantro. 2 pcs *(1-2-3)*

**10 euro**

Also available as BURRITO *(1-2-3)* **12 euro**

## LA PIÑATA

*Do you know the piñata song?*

*Dale, dale, dale,*
*No pierdas el tino,*
*Porque si lo pierdes*
*Pierdes el camino.*
*Ya le diste una,*
*Ya le diste dos,*
*Ya le diste tres*
*Y tu tiempo se acabó.*

*Translation:*
*Hit it, hit it, hit it*
*Don't miss your target,*
*Because if you miss*
*You'll lose your way*

## MUSIC AND MARIACHI

*It is said that the term mariachi comes from an indigenous song for the Virgin Mary which mixes the Nahuatl and Latin languages.*
*If you go to Garibaldi square in Mexico City, you will meet them playing there with their classic charro costume and you can pay them for a ballad or a serenade outside your lover's home.*

# GRINGA DE BARBACOA

Double corn tortilla stuffed with pulled beef, stretched curd cheese, tomatillo and serrano chili salsa. 2 pcs *(1-7)*

**18 euro**

# BURRITO VEGETAL

Wheat flour tortilla with avocado, black beans, rice, sweet corn, sun-dried tomatoes, cheddar cheese, salad, sour cream, pickled onion and cilantro. *(1-7)*

**10 euro**

# AGUACHILE

Ask the staff the proposal of the day for this Mexican style ceviche.

*for any dietary requirements or food allergy ask to the staff

**16 euro**

# TOSTADA DE ATUN

Crunchy corn tortilla with tuna tartare, mango, Chilhuacle mayo and cilantro. 2 pcs *(3-4)*

**12 euro**

# TACO DE POLLO Y MOLE NEGRO

Free range grilled chicken with °mole negro. Served on a soft corn tortilla. 2 pcs *(5-6-8-10-11)*

*°MOLE NEGRO: In the Nahuatl language this word stands for sauce. It is a traditional Mexican food. Its essential ingredients are Ancho and Guajillo chili, nuts, spices and dark chocolate.*

*for any dietary requirements or food allergy ask to the staff

**10 euro**

# TLAYUDA DE ALCACHOFA

A huge corn tortilla folded and stuffed with refried black beans, artichoke mole, pan fried artichoke, cheese, avocado, cilantro, pickled onion and hoja santa powder. *(7-8)*

**16 euro**

# POSTRE

*ALLERGENS*

*1 - Gluten*
*2 - Crustaceans*
*3 - Eggs*
*4 - Fish*
*5 - Peanuts*
*6 - Soybeans*
*7 - Dairy*
*8 - Nuts*
*9 - Celery*
*10 - Mustard*
*11 - Sesame*
*12 - Sulphur dioxide and sulphites*
*13 - Lupin*
*14 - Molluscs*

## CHURROS

Fried choux pastry sticks dusted with sugar and cinnamon. Served with dulce de leche and chocolate mousse *(1-3-7)*

**6 euro**

## THE SOMBRERO

*Even Mexican people are not sure about the origin of the sombrero. The most credible story says that this garment arrived with the Spanish. It underwent changes mainly in the states of San Luis Potosì and Hidalgo, where the Chichimeca and the Pame people began to make and shape them according to their culture and needs. This folklore hat became famous with the charros of Jalisco, so much so that it became one of the symbols of Mexico, partly thanks to films on the big screen in the early 1900s.*

*Handicraft. Oaxaca market*


LA PUNTA
EXPENDIO DE AGAVE

*Via Santa Cecilia, 8 - 00153 Roma RM*
*Telephone +39 06 581 6665*

*lapuntaexpendiodeagave.com*

*lapuntaexpendiodeagave*


*Artesania. Oaxaca market*