



MEXICO

STARTERS

BIO Sourdough Bread by Joseph Brot with Smoked Butter & Chilimayo
(Habanero & Birdeye)
(A,G,M)

Guacamole with Tortilla Chips (O)

MAIN COURSE

BBQ Cured Pork Chops
with Tomato-Corn-Salad
(F,O,M)

Spicy Barbecue-Sausage
with Polenta
(A,C,G)

Flanksteak
with Pimientos de Padrón

Pork Steak
with Bean-Ragout
(O,L)

Mexico Style Chicken Wings
with Pineapple Salsa
(F,M,O)

49€ / Person



SAUCES

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili /
Fruity Ketchup / Garlic

(A) Glutes, (B) Shellfishes, (C) Eggs, (D) Fish, (E) Peanuts, (F) Soy, (G) Milk, (H) Nuts,
(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

All prices include tax



veggie/vegan Grill

STARTERS

Baba Ghanoush with olive oil (E,N,M,L)

Vegan bread-spread
made from sun-dried tomatoes (F, N)

MAIN COURSE

Veggie

Halloumi pineapple skewer
with couscous salad (G,L)

Stuffed Peppers
with couscous (L,A)

Aubergine Steak
with herb oil

Portobello
stuffed (L,A)

Vegan

Marinated mushrooms
with couscous salad (L)

Stuffed Peppers
with couscous (L,A)

Aubergine Steak
with herb oil

Portobello
stuffed (L,A)

34€ / Person

SAUCES

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili /
Fruity Ketchup / Garlic

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(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

All prices include tax