



CHOW DOWN

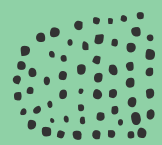


SNACKS

- TOTOPOS CON GUACAMOLE [s/w] € 7
TOTOPOS WITH GUACAMOLE
- PLATANO E MAYO CHIPOTLE [3/5/8/V] € 7
PLANTAIN WITH CHIPOTLE MAYONNAISE
- CROCCHETTE DI FORMAGGIO E JALAPEÑO / 6PZ € 6
CHEESE AND JALAPEÑO CROQUETTES [1/3/7/V]
- ALETTE DI POLLO, PIMENTÓN E BBQ / 3PZ € 9
CHICKEN WINGS, PIMENTÓN AND BBQ SAUCE [1/6/8/9/10]

TACOS

- TACO DE POLLO PIBIL € 9
TORTILLA DI MAIS, POLLO PIBIL, AVOCADO E CIPOLLA ROSSA AL LIME
CORN TORTILLA, CHICKEN PIBIL, AVOCADO, RED ONION WITH LIME
- TACO DE CARNITA [3/7] € 9
CARNITA DE MANZO, SOUR CREAM, MAYO CHIPOTLE E CORIANDOLO
BEEF MEAT, SOUR CREAM, MAYO CHIPOTLE AND CORIANDER
- TACO DE PULPO [4/6/8/9/10/14] € 10
POLPO AL BBQ, SPINACINO E SALSA BBQ AL MIELE
BBQ OCTOPUS, BABY SPINACH AND HONEY BBQ
- TACO DEL MAR [4/9] € 11
CEVICHE DI BRANZINO, RAVANELLI E GREEN HABANERO SAUCE
SEA BASS CEVICHE, RADISHES AND HABANERO SAUCE GREEN
- TACO VEGGIE [11/W] € 7
MELANZANA ARROSTO, SOIA, TAHINA E CIPOLLA CROCCANTE
ROASTED EGGPLANT, SOYA, TAHINA AND CRISPY ONION



EMPANADAS



- CARNE DI MAIALE, PAPRIKA E CUMINO / 3PZ € 10
PORK, PAPRIKA AND CUMIN [1/6/9]
- PATATA, PORRO, LIME E ACHOTE / 2PZ € 8
POTATO, LEEK, LIME AND ACHOTE [1/3/8/W]



QUESADILLAS



- POLLO PIBIL [1/7] € 10
POLLO PIBIL, PEPPERONI, FORMAGGIO E JALAPEÑO
PIBIL CHICKEN, PEPPERS, CHEESE AND JALAPEÑO
- FURGHI [1/6/12] € 8
FURGHI CARDONCELLI, TIMO E FORMAGGIO
CARDONCELLI MUSHROOMS, THYME AND CHEESE



SALAD



- QUINOA BOWL [7/W] € 9
QUINOA, JALAPEÑO, CIPOLLA ROSSA, FAGIOLI, AVOCADO, SPINACINO, SOUR CREAM, RAVANELLI E LATUGA
QUINOA, JALAPEÑO, RED ONION, BEANS, AVOCADO, BABY SPINACH, SOUR CREAM, RADISHES AND LETTUCE



DULCE



- CHURRO E CIOCCOLATO / 2PZ [1/3/7/8/V] € 7
CHURRO AND CHOCOLATE
- FINTO AVOCADO [7/8/V] € 7
FAKE AVOCADO
- STECOLECCO MANGO E MARACUJA € 4,5
ICE-CREAM STICK MANGO AND MARACUJA
- STECOLECCO COCCO [7] € 4,5
ICE-CREAM STICK COCONUT

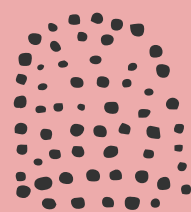
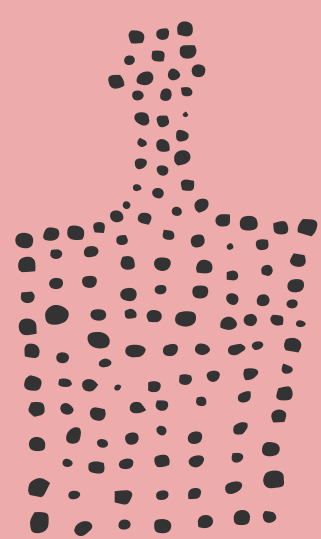
LIKE
NO-WAY!



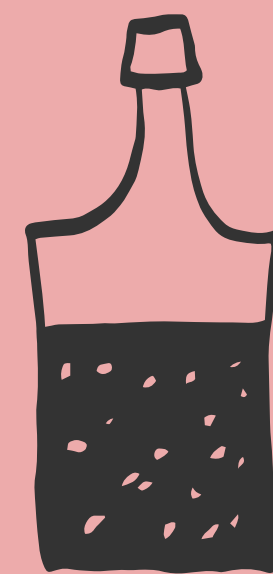
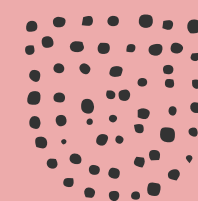
TUTTE LE PIETANZE SONO REALIZZATE DA NOI
ALL DISHES ARE HOME MADE

V VEGETARIANO | W VEGARO

- 1 CEREALI
- 2 CROSTACEI
- 3 UOVA
- 4 PESCE
- 5 ARACHIDI
- 6 SOIA
- 7 LATTE
- 8 FRUTTA A GUSCIO
- 9 SEDARO
- 10 SERAPE
- 11 SESAMO
- 12 SOLFITI
- 13 LUPIRI
- 14 MOLLUSCHI



DRINK UP



MARGARITA

MARGARITA CLASSICA

TEQUILA PATRON, TRIPLE SEC, LIME
TEQUILA PATRON, TRIPLE SEC, LIME

FROZEN MARGARITA

TEQUILA PATRON, TRIPLE SEC, CORDIALE AL LIME
TEQUILA PATRON, TRIPLE SEC, LIME CORDIAL

MANGORITA

TEQUILA PATRON, TRIPLE SEC, PUREA MANGO,
ACIDO CITRICO, BITTER PICCANTE
TEQUILA PATRON, TRIPLE SEC, MANGO PUREE,
CITRUS, SPICY BITTER

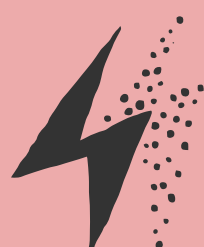
TACORITA

TEQUILA PATRON, MIELE NERO, LIME, BITTER
TEQUILA PATRON, BLACK HONEY, LIME, BITTER

SIGNATURE COCKTAILS

6.1.9

GREY GOOSE AL BURRO DI OLIVE NERE,
BITTER MARTINI, SUCCO DI LIMONE,
SCIROPPO DI VANIGLIA, ALBUME
BLACK OLIVES BUTTER FLAVORED GREY GOOSE,
BITTER MARTINI, LEMON JUICE, VANILLA
SYRUP, EGG WHITE



OLA DEL MAR

BOMBAY SAPPHIRE, ACIDO CITRICO,
ZUCCHERO LIQUIDO, SPUMA DI MARE
BOMBAY SAPPHIRE, CITRUS, SUGAR SYRUP, SEA FOAM

EL SARTO SPRITZ

BIANCO SARTI, TEPACHE, LIME, MATE ORGANICS
BIANCO SARTI, TEPACHE, LIME, MATE ORGANICS

REGRONITO

MEZCAL, MARTINI RUBINO, BITTER MARTINI RISERVA
MEZCAL, MARTINI RUBINO, BITTER MARTINI RISERVA

ARDIENTE

MEZCAL, AGAVE SPICY, LIME, MATE ORGANICS
MEZCAL, AGAVE SPICY, LIME, MATE ORGANICS

EL CHARRO NEGRO

TEQUILA PATRON, LIME, COLA ORGANICS
TEQUILA PATRON, LIME, COLA ORGANICS

ACQUA NATURALE / GASSATA

€ 5

WATER STILL / SPARKLING

SOFT DRINK

€ 10

SPRITZ

€ 12

COCKTAILS

€ 16

BIRRE . BEERS

CORONA LAGER

€ 8

ICHNUSA LAGER

€ 8

NOAM LAGER NON FILTRATA

€ 10

LUGUNITAS IPA

€ 10



VINI . WINES



VINI ROSSI / RED WINES

CALICE / BOTTIGLIA
GLASS / BOTTLE

CESARESE

€ 10 / € 40

CASA DIVINA PROVVIDENZA

MERLOT VILLA TIRRENA

€ 10 / € 40

PAOLO E ROEMIA D'AMICO

VINI BIANCHI / WHITE WINES

BELLORE

€ 10 / € 40

CASA DIVINA PROVVIDENZA

GEWURZTRAMINER

€ 12 / € 50

GIRLAN

CHARDONNAY

€ 13 / € 55

SAN MICHELE APPIANO

PINOT GRIGIO

€ 13 / € 55

LIVIO FELLUGA

BOLLICINE / SPARKLING WINE

PROSECCO "DOSEO"

€ 10 / € 40

TERRE DEI FILARI

FRANCIACORTA

€ 13 / € 55

ANTICA FRATTA

LAURENT PERRIER BRUT

€ 120

LAURENT PERRIER BRUT ROSÈ

€ 220



ANALCOLICI



MEXICAN BERRY

MEZCAL ANALCOLICO, LIME, AGAVE,
FRUTTI DI BOSCO, TOP DI BERRY ORGANICS
ALCOHOL FREE MEZCAL, LIME, AGAVE,
BERRIES, BERRY ORGANICS OR TOP

QUISIERA PERO NO

MOSTO D'UVA, BITTER ANALCOLICO, SEEDLIP SPICED
GRAPE MUST, ALCOHOL FREE BITTER, SPICED SEEDLIP