

{ LA BIBLIOTECA ;

ENTRADAS

all our starters are meant to be shared.

Pico de Gallo 6,80€

with corn tortilla chips.

Guacamole 12,20€

with corn tortilla chips.

Queso Fundido 11,80€ (G,L)

melted cheese with jalapeños, cilantro, tomatoes and onions - served with corn tortilla chips.

Frijoles Refritos 7,50€ (G)

our homemade refried beans topped with queso fresco and served with corn tortilla chips.

add extra corn tortilla chips. (+1€)

BURRITOS

large wheat tortilla stuffed with our fillings, topped with our enchilada sauce, cheese and baked to perfection. Our enchilada sauce is made from original ancho and guajillo chilis imported from Mexico. All our burritos are served with a side of lime-cilantro rice and salad.

Pollo 21,50€ (A,G,L)

marinated, grilled chicken thighs, lime-cilantro rice, beans, pico de gallo, cheese, guacamole and chipotle sour cream.

Barbacoa 22€ (A,G,L)

slow braised shredded beef cheeks, lime-cilantro rice, beans, pico de gallo, cheese, guacamole and chipotle sour cream.

El Vegetariano (V) 20,50€ (A,G,L)

sautéed mix of mushrooms/ bell peppers/ onions, lime-cilantro rice, beans, pico de gallo, cheese, guacamole and chipotle sour cream.

El Diablo 22€ 🌶️🌶️ (A,G,L)

marinated, grilled chicken thighs, lime-cilantro rice, beans, pico de gallo, cheese, guacamole, chipotle sour cream, jalapeños and habanero salsa.

QUESADILLAS

all our quesadillas are made with large wheat tortillas, topped with chipotle sour cream/ avocado crema and served with lime-cilantro rice and salad.

Pollo 17,50€ (A,G,L)

marinated grilled chicken thighs, pico de gallo, cheese and grilled to perfection.

Barbacoa 18,50€ (A,G,L)

slow braised shredded beef cheeks, pico de gallo, cheese and grilled to perfection.

Verduras (V) 17,50€ (A,G,L)

sautéed mix of mushrooms/ bell peppers/ onions, pico de gallo, cheese and grilled to perfection.

PLATOS

Cochinita Pibil 19,50€ 🌶️ (A,G,H,K,L)

slow braised, marinated and shredded pork shoulder served with lime-cilantro rice, refried beans and salad.

Holy Mole Clasico con Pollo 20,50€ 🌶️ (A,G,H,K,L)

perfectly seasoned and grilled chicken thighs – topped with our homemade mole sauce and served with lime-cilantro rice, refried beans and salad.

Enchiladas de Pollo 20,50€ 🌶️ (A,G,H,K,L)

3 corn tortillas stuffed with chicken, queso fresco and cilantro – topped with our homemade mole and served with lime-cilantro rice, refried beans and salad.

our homemade mole is made from over 20 different ingredients including original ancho, guajillo, pasilla and árbol chilis imported from Mexico.

TACOS

all our tacos are exclusively made from all natural, authentic and gluten free corn tortillas. 3 tacos are served per plate.

Cochinita Pibil 16,80€ 🌶️ (G,H,K,L)

slow braised, shredded pork shoulder, pickled red onions, fresh cilantro, cabbage - drizzled with avocado crema and served with lime-cilantro rice and salad.

Barbacoa 18,50€ (G,L)

slow braised, shredded beef cheeks, chopped white onions, fresh cilantro, radish and pico de gallo - drizzled with chipotle sour cream and served with lime-cilantro rice and salad.

Los Vegetarianos (V) 16,50€ (G,L)

sautéed mix of mushrooms/ bell peppers/ onions, fresh cilantro, cabbage - drizzled with avocado crema, topped with queso fresco and served with lime-cilantro rice and salad.

Solo Tacos 23,80€ (G,H,K,L)

sample 2 of each of our tacos without sides.

EXTRAS

Lime-Cilantro Rice 3€

Salad 3,50€ (L)

Guacamole 3€

Chipotle Sour Cream 2,50€ (G)

POSTRE

Dessert of the Day 8,00€

please ask your waiter or waitress for today's special.