



MEXCALLI
CANTINA Y COCTELERIA



Cocktails

MARGARITA / MEZCAL MARGARITA 12/13

Mexico in a cup! Tequila Mi Campo or Mezcal Peleton De La Muerte - Lime - Triple Sec - Agave

SPICY MARGARITA 13

Even more Mexico in a cup! Our Margarita with some fresh Jalapeno and Cilantro added

BAJA BEET 13,5

Mezcal Peleton - Cranberry - Red Beet - Raspberry - Vanilla - Lime

PEAR COLLINS 13

Fizzy and refreshing - Tequila Mi Campo Reposado - Fresh Pear - Cinnamon - Lime - Club Soda and a burned pear/lime espuma.

JAMAICAL 13,5

Our Classic since day one. Hibiscus - Ginger - Mezcal Peleton De La Muerte - Embargo Rum - Lime

PALOMA / MEZCAL PALOMA 13 / 14

Tequila's favourite cocktail: Fresh grapefruit - Lime - Tequila Mi Campo Blanco - Triple Sec - Club Soda - Homemade Grapefruit bitters

PASSION FRUIT DAIQUIRI 12

Embargo Rum - Fresh Lime - Fresh Passion fruit

MOSCOW / MEXICAN / MEZCAL MULE 12 / 13 / 14

Vodka / Tequila / Mezcal - Homemade Ginger Beer - Lime - Bitters

DARK & STORMY 12

Embargo Anejo Rum - Homemade Ginger Beer - Lime - Angostura

MEXCALLI OLD FASHIONED 13

Our version of the classic old fashioned. Tequila Mi Campo - Mezcal - Ancho Reyes - Chocolate bitters - Grapefruit peel.

INCA TRAIL 13

Our version of the classic Pisco Sour with 4 fundos Pisco and a Mango twist.

SMOKEY PINEAPPLE EXPRESS 13

Mezcal Peleton - Aloe Vera - Pineapple - Chili - Lime

NEGRONI 14

Beefeater Gin - Padro & Co Vermouth - Campari

MEZCAL / WHISKY SOUR 13

Mezcal peleton / High west bourbon - Lime - Bitters - Eggwhite

PORNSTAR MARTINI 14

Vodka - Fresh Vanilla - Passion Fruit Liqueur - Fresh Passion Fruit - Lime

Mocktails

PINEAPPLE EXPRESS 9,5

Aloe Vera - Pineapple - Chili - Lime

VIRGIN PORNSTAR MARTINI 9,5

Almond - Tumeric Marigold Syrup - Organic Apple Juice - Lime - Eggwhite

VIRGIN JAMAICAL 9,5

Agua De Jamaica (Hibiscus) - Ginger - Lime - Grapefruit

AMERETTI SOUR 10

Non-alcoholic Amaretto - Lime - Homemade Honey Syrup - Grapefruit

NO-GRONI 10

Opius Rubero - Martini Vibrante

SPICY VIRGIN MARGARITA 11

Mexico in a cup... Without the hangover.

Almave premium 0% Agave Spirit - Lime - Fresh Jalapeno & Cilantro

Cervezas

CRISTAL 3

25cl - 5% - Belgian pils

VEDETT IPA 4,5

33cl - 6% - Aromatic IPA

SOL 5

33cl - 5,2% - Classic Mexican lager

DUVEL 5,5

33cl - 8,5% - Belgian classic

MAYAHUEL 6,5

33cl - 8,5% - Tripel & mezcal ensemble

4 VEDETT

33cl - 5% - Premium Belgian Pils

5 DESPERADOS

33cl - 5,9% - Flavoured beer

5,5 WAAR IS LOCA?

33cl - 6,5% - Dok Brewing company

5,5 DOKKIE 0,0%

33cl - 0% - Dok Brewing co.

3 CRISTAL 0.0%

25cl - 0% - Belgian 0% pils

Refrescos

LEMON & LIME 5

5 AGUA DE JAMAICA

5 MANGO ICE TEA

5 HOMEMADE GINGER BEER

3 COCA COLA ZERO

2,8 / 5,5 CHAUFONTAINE

Gin and Tonic

Served with Fever Tree Tonic

SALCOMBE 14

Classic silky smooth gin - Juniper, Grapefruit, Cardemom

SIR EDMOND 15

Bourbon & vanilla infused gin

BOBBY'S 14

Smooth gin with juniper, cinnamon and clove notes

Vinos

TWO PRINCESS - WHITE 7 / 35

Semillon - Australia - White Full bodied - Fruity & Oaked

SAN FELIPE - WHITE 7,5 / 37,5

Chardonnay - Argentina - White Fruity - Dry - Ripe Yellow Fruit

CAILLOU 7 / 35

Malbec - France - Red Silky soft Malbec - Aromatic - Light Tannins

ESCALE - RED 7,5 / 37,5

Cabernet - Syrah - France - Red Full Bodied - Red fruit & black pepper

AKEMI 42

Viura - Spain - White Tropical, floral & oaked white, specially made for Japanese gastronomie and blends perfectly with our fish & seafood dishes.

MAQUINA Y TABLA 45

Verdejo - Spain - white Ripe and full bodied - Dry & oaked finish

BEDOBVA 45

Saperavi - Georgia - Red Ripe and full - Blackberry, spice and flower notes

LES MAIOLS 47

Garnaxta - Spain - Red Light press - Fruity and Elegant

PROSECCO PONTE 8,5 / 42

Glera - Biologic - Ponte - Sparkling Fine & Citrusy

Sharing dishes

TOSTADA ATUN 18

Fried tortilla with a nikkei style tuna tartare, pickled onions, wasabi & chipotle mayo. 2 pieces.

ROPA VIEJA NACHOS 14

Inspired by our trip to Cuba, slow cooked beef in sofrito sauce, pickled onions, homemade queso fresco, sour cream, avocado cream and cilantro.

ALBONDIGAS 9

Mexican style meatballs in a spicy chipotle & tomato sauce.

MOLE GLAZED SPARERIBS 12

Grilled spareribs marinated in homemade mole sauce.

SCALLOP AGUACHILE 18

Our version of the typical seafood dish from Northern Mexico: Carpaccio of scallop with a spicy chili-cucumber champagne sauce & roasted pistachios

TACO CHORIZO & PAPAS 12

Tacos with chorizo spiced minced meat and potatoes.

2 pieces.

TACO PULLED PORK 12

Slowcooker pork (14 hours), served with avocado creme, sour cream, tomatoes and red onion. 2 pieces.

TACOS SURF & TURF GOBERNADOR 12

Tacos with grilled shrimp, bacon, garlic and cheese.

2 pieces

Sharing dishes veggie

14 TOSTADA GRILLED WATERMELON

Tostada with nikkei flavoured grilled watermelon, wasabi and chipotle mayo

14 ROPA VEGGIE NACHOS

Inspired by our trip to Cuba, eggplant in sofrito sauce, pickled onions, homemade queso fresco, sour cream, avocado cream and cilantro.

9 VEGAN ALBONDIGAS

Mexican style vegan meatballs in a spicy chipotle & tomato sauce.

12 MOLE GLAZED CORN RIBS

Grilled corn in homemade mole sauce.

12 TACO CHORIZO TOFU & PAPAS

Tacos with chorizo flavoured tofu and potatoes.

2 pieces.

12 TACO CASHEW & CAULIFLOWER

Grilled cauliflower & cashew marinated in a homemade spice mixture, served with avocado creme, sour cream, tomatoes and red onion. Vegan if served without sour cream.

2 pieces.

12 VEGAN AGUACHILE

Our vegan version of the typical seafood dish from Northern Mexico: palmheart with a spicy chili-cucumber champagne sauce & roasted pistachios

2 pieces

Sides and salads

4,5 MEXICAN RICE

Rice cooked in tomatoes and a wide variety of mexican herbs and spices.

7,5 SMOKEY CEASAR SALAD

Yes, originally from Mexico! The original recipe from Tijuana, but with smokey little gems and spicy chipotle

croutons.

Chef's table

Menu of 7 sharing dishes selected by our chef including a mix of fingerfood, tacos and sides.

We kindly ask groups bigger than 5 to take this menu.

37 pp

Allergens? Ask our staff!

Desserts

11 COUPE MEXCALLI

Lime sorbet - Mezcal - Tajin - Passion Fruit

9,5 CHOCOLATE MOELLEUX

Not Mexican, but delicious! Served with vanilla ice cream.

8,5 CHURROS

Mexico's favourite fried pastry served with chocolate sauce.

Mezcal & Tequila

<i>Mezcal Artisanal</i>	<i>Alc/vol</i>	<i>Agave</i>	<i>3CL</i>
Peleton De La Muerte	41%	Espadin	€ 5,5
Amores Verde	42%	Espadin	€ 6
Del Maguey Vida	42%	Espadin	€ 6,5
Montelobos	43%	Espadin	€ 8
Yuu Baal Espadin	41%	Espadin	€ 6,5
Yuu Baal Jabali	45%	Jabali	€ 9
Siete Misterios Doba Yey	47%	Espadin	€ 7,5
Yuu Baal Pechuga	48%	Espadin	€ 8
Picaflor	48%	Espadin	€ 7
Leyenda Oaxaca Tobala	48%	Tobala	€ 8
Leyenda Durango	47%	Cenizo	€ 8
Leyenda Oaxaca	42%	Espadin	€ 8
Leyenda San Louis Potosi	42%	Verde	€ 8
Rey Campero Mexicano	48%	Mexicano	€ 11
Rey Campero Tepextate	49%	Tepextate	€ 11
Del Maguey Chichicapa	46%	Espadin	€ 12
Del Maguey Santo Domingo Alb.	48%	Espadin	€ 12
Del Maguey San Pedro Taviche	49%	Espadin	€ 12
Del Maguey San Louis Del Rio Azul	48%	Azul	€ 12
Del Maguey Minero	50%	Espadin	€ 13
Memorable Arroqueno	48%	Arroqueno	€ 13
Memorable Tepeztate	46%	Tepeztate	€ 13

Mezcal Ancestral

Lalocura Espadin	50%	Espadin	€ 15
Lalocura Tobasiche - Tobala	47%	Tobasiche - Tobala	€ 15
Lalocura Pechuga	49%	Tobasiche - Espadin	€ 15
Lalocura Cuishe	49%	Cuishe	€ 15
Lalocura Tobasiche - Espadin	47%	Tobasiche - Espadin	€ 15
Lalocura Arroqueno	47%	Arroqueno	€ 15

Tequila

Mi Campo Blanco	38%	Azul	€ 6
Mi Campo Reposado	38%	Azul	€ 6,5
Cimarron Blanco	40%	Azul	€ 6,5
Calle 23 Blanco	38%	Azul	€ 5,5
Calle 23 Reposado	38%	Azul	€ 6
Calle 23 Anejo	38%	Azul	€ 7
Calle 23 Blanco Criollo	38%	Azul	€ 11
Don Julio Blanco	38%	Azul	€ 7,5
Don Julio Reposado	40%	Azul	€ 8
Don Fulano Reposado	40%	Azul	€ 7,5
1921 Anejo	40%	Azul	€ 7,5
Ocho Anejo (Single Barrel)	48%	Azul	€ 16
Herradura Añejo	40%	Azul	€ 8,5
Tapatio Blanco	40%	Azul	€ 7
Casa Noble Blanco	40%	Azul	€ 7,5
Casa Noble Reposado	40%	Azul	€ 8
Casa Noble Añejo	40%	Azul	€ 9
Fortaleza Blanco	40%	Azul	€ 11
Fortaleza Reposado	40%	Azul	€ 12
Fortaleza Añejo	40%	Azul	€ 15

MEZCAL / TEQUILA TASTING FLIGHT

€ 16

Not familiar with quality mezcal or tequila yet? No problem! In this dish you can try 3 different mezcals or tequilas where we show you the broad spectrum of agave flavours

Mezcal & tequila list might change as we have some one-time- availables in the list. You can always ask our staff for updates!