



## ENTREES

### LOS COMPADRES *personal 10.90€ / large order 16.50€*

Crunchy corn tortilla chips topped with a blend of grated cheese, meat and chili, sweetcorn, pico de gallo, coriander, guacamole and sour cream.

### CHICKEN TOSTADAS 9.90€

Two crispy golden fried corn tortillas accompanied by bean sauce, lettuce, chicken, sour cream, fresh cheese and guacamole on top.

\* Extra piece +5.00€

### MELTED CHEESE 11.50€

Accompanied with 6 wheat flour tortillas, the protein that you select: chorizo, mushrooms or skirt steak. (+1,00€)

### GUACAMOLE 10.90€

Our delicious homemade guacamole served with corn tortilla chips.

### QUESADILLAS 7.90€

Two blue corn tortillas, choose the protein: chicken, chorizo, mushrooms.

### CHEESE GORDITAS 9.90€

Four blue corn gorditas filled with cheese accompanied by sour cream, guacamole, pico de gallo on a bed of lettuce.

## TACOS SPECIALTIES

### CAMPECHANOS 12.90€

Three tacos of corn tortilla, beef fillets, chorizo, sauteed onions topped with our secret dressing.

### QUESABIRRIA 13.90€

Three pieces of corn tortilla, cheese crusted, juicy birria, coriander, onion and a delicious birria broth.

### BIRRIA TACOS 11.90€

Three pieces of corn tortilla, juicy birria, coriander, onion and a delicious birria broth.

### TAMAULIPECO 14.90€

Three tacos of corn tortilla, shrimps cooked with onion and three-color peppers seasoned with our secret dressing, topped with a chipotle mayonnaise.

### EL PASTOR 11.90€

Three tacos of corn tortilla, pickle marinated pork shoulder dressed in pineapple, onion and coriander.

### MUSHROOMS TACOS 9.90€

Three corn tortillas, accompanied with garlic mushrooms and fresh cheese strips.

### EL SANITO 9.90€

Three blue corn tortillas, lettuce, pico de gallo, sweetcorn and avocado.

### EL COMPA 9.90€

Three corn tortillas, black beans, sweetcorn, pico de gallo and fresh cheese.

### FLAUTAS 9.90€

Three rolled corn tortillas filled with cheese or chicken on a bed of lettuce, garnished with fresh cheese, pico de gallo with cream and avocado on top.

## LAS CAZUELAS

SERVED WITH 4 PIECES OF CORN TORTILLAS 11.90€

### PROTEIN TO CHOOSE:

- \* Chopped two-meat mix with pepper, red beans and onion.
- \* Shredded chicken meat cooked in a tomato, onion sauce and a slight chipotle pinch, dressed with radishes on top.
- \* Pibil marinated shredded pork meat, an authentic luxury of the southern Mexican cuisine, accompanied by onion in brine on top.

## BURRITOS

Wheat tortilla filled with a mix of cheese, rice, beans, lettuce, sour cream...

### FILLING 12.90€

CHILI BEEF / CHICKEN / VEGETARIAN

- \* Beef, cochinita (+1,00€)
- \* Guacamole (+1,00€)

## SPECIALTIES

### LAMB MIXIOTE 17.90€

Low temperature cooked with the traditional grandmother's recipe accompanied with rice, avocado, scallions and coriander. *6 corn tortillas*

### FAJITAS (FILLET'S) 19.90€

Three color peppers, onion and our special dressing; you can choose the protein chicken, beef or both, and plant-based meat Heura. *6 wheat tortillas*

### ENCHILADAS MICHUACANAS 15.90€

Three corn tortillas filled with shredded chicken, bathed in ground chili pepper sauce and crowned with sliced onion, sour cream, white cheese and avocado.

### GARNISHES

- GUACAMOLE 3.00€
- THREE CORN OR WHEAT TORTILLAS 1.50€
- RICE, BEANS 4.90€
- PICO DE GALLO 2.00€
- SOUR CREAM 2.00€
- JALAPEÑO PEPPER 2.00€
- LIME 1.00€
- HOT SAUCE 0.90€

## KIDS MENU

CHICKEN NUGGETS OR THREE QUESADILLAS OF WHEAT TORTILLA + FRIED POTATOES + A DRINK 8.50€

## DESSERTS

### SWEET BURRITO 6.90€

A classical sweet made on a short pastry base filled with caramelized apple and species.

### NUTELLA TEQUEÑOS 6.90€

Pastry fingers filled with melted Nutella.

### CORNBREAD 6.90€ *suitable for celiacs*

100% cornbread dressed in milk jam on top.

### CHEESECAKE 6.90€

A creamy cheese spread filling on a crunchy cookie base bathed with cranberry sauce.

### BROWNIE 6.90€

A delicious chocolate brownie served with a vanilla ice cream scoop.



## DRINKS

Mineral water 50 cl. **2.00€**  
Carbonated water 50 cl. **2.50€**  
Cool water **3.00€**  
*Jamaica or tamarindo*  
Soft drinks **2.50€**  
*Coca-Cola, Fanta, Nestea, aquarius, Sprite*  
Fruit juice **2.50€**  
*Piña, melocotón*  
Coffee **2.00€**  
*Whatever sorts save scented or carajillo +0.50€*



## BEERS

Mexican beer **3.30€**  
Chelada **4.50€**  
*Beer, lemon juice and salt.*  
Michelada **6.50€**  
*Beer, Clamato, lemon juice, hot sauce, spices & salt*  
Double **3.00€**  
Tank **4.00€**  
Tercio **3.00€**  
San miguel **3.00€**  
Alhambra 1925 **3.50€**

## WINE

Bottle of wine **16.00€**  
Cup of wine **3.50€**  
Wine cooler **3.50€**  
Sangria jar **12.00€**

## COCKTAILS

### MARGARITA FROZEN

Tequila, triple sec and lime.  
\* Cup **6.00€** \* Jar **27.00€**

### MARGARITA FROZEN

Flavors: Watermelon, mango, strawberry or tamarind.  
\* Cup **7.00€** \* Jar **30.00€**

### ORIGINAL MARGARITA 9.00€

Tequila, triple sec and lime.

### SUNRISE TEQUILA 8.00€

Tequila, grenadine and orange juice.

### SPRITZ TEQUILA 8.00€

Tequila, Aperol, grapefruit, Angostura bitters and soda.

### PIÑA COLADA with or without alcohol 8.00€

Rum, coconut, pineapple, Monin syrup, condensed milk.

### AZULITO 8.00€

Vodka, blue curacao, lemon soda.

### MOJITO 8.00€

Rum, lime, sugar, peppermint and soda.  
+ 2 additional flavors

### CUBATA 7.50€

Vodka, rum, gin.



## TEQUILA Y MEZCAL

José Cuervo **4.00€**  
Corralejo reposado **5.00€**  
1800 reposado **7.00€**  
1800 añejo **8.00€**  
Maestro Dobel **7.00€**  
Patrón añejo **8.00€**  
Herradura añejo **8.00€**

Don Julio reposado **7.00€**  
Don Julio añejo **8.00€**  
Casa Amigos **8.00€**  
Gusano Rojo **7.00€**  
Ojo de tigre **8.00€**  
400 conejos **8.00€**



★ LOS ★  
**COMPADRES**  
COCINA MEXICANA

RAISE OUR GROWTH BY  
POSTING YOUR  
OPINION IN **GOOGLE!!**

(READ ME)



HEY DUDE FOLLOW US  
IN **INSTAGRAM!!**

(READ ME)



★ ★ ★ ★ ★  
**LONG LIVE MEXICO BASTARDS!!!**

\* ALLERGEN MENU AVAILABLE

