


CLUB SOCIAL



"MEXICANO"

¡BIENVENIDO & WELCOME TO CLUB SOCIAL MEXICANO!

ENTRADAS | STARTERS

GUACAMOLE DE LA CASA  Avocado pico de gallo tortilla-chips	13,00	CEVICHE CON LECHE DE TIGRE Seabass (raw marinated) lemon juice orange juice pomegranate radish	19,00
SHRIMP AGUACHILE Poached prawns avocado jalapeños red onions coriander lime juice	16,00		

PLATOS PRINCIPALES | MAIN COURSES

PULPO A LA PARRILLA CON CHIMICHURRI Pulpo from Galicia chimichurri	34,50	BURGER DE LA CASA Beef bun avocado BBQ sauce pickled red onions potato wedges with chipotle cream	24,50
COCHINITA PIBIL Pulled pork corn tortilla lime juice bean puree	33,00	PINCHO DE GAMBAS 6 PCS. Shell on Black Tiger Prawns grilled on a skewer grilled vegetables garlic chimichurri chili	29,00
POLLO A LA DIABLA Marinated corn poularde salsa borracha (spicy) lime butter	31,50	FILETE DE RES. Beef filet 200 g purple sweet potato puree broccoli beef jus	42,00
FLANK STEAK Flank steak 200 g roasted cauliflower & peanuts puree mixed vegetables	36,00		

HOMEMADE SALSAS

SALSA 2,00 | SALSA-SET One of each 7,00

CHIMICHURRI



VERDE



CHIPOTLE-MAYO



ROJA



HABANERO-MANGO



SURF & TURF MENU for 2 people or more

P. P. 69,00

GUACAMOLE DE LA CASA

Avocado | Pico de Gallo | tortilla-chips

CEVICHE CON LECHE DE TIGRE

Seabass (raw marinated) | lemon juice | orange juice | pomegranate | radish

PINCHO DE GAMBAS

Shell on Black Tiger Prawns grilled on a skewer | grilled vegetables | garlic | chimichurri | chili

TACO DE PATO

Blue corn tortilla | confit pulled duck | spicy pickled fruit salad | pumpkin seeds | avocado | coriander-pistachio-crème

FLANK STEAK & PULPO

Grilled pulpo and flank steak | roasted cauliflower & peanuts puree | mixed vegetables

BABY-ANANAS

Slushy-style pineapple puree | sweet and sour | chamoy sauce

TACOS & TOSTADAS Ø 15 CM

TACO DE PATO

15,00

Blue corn tortilla | confit pulled duck | spicy pickled fruit salad | pumpkin seeds | avocado | coriander-pistachio-crème

TACO DE PESCADO

15,00

Blue corn tortilla | fried cod filet | red & white cabbage | spicy pickled fruit salad | chipotle-creme

PORK BELLY TACO

15,00

Blue corn tortilla | pork belly | grilled spicy white cabbage | onion | sesame | peanuts | tonkatsu-habanero-sauce

TOSTADA CON SALMON

18,50

Crispy blue corn tortilla | salmon | avocado mash | mango | pineapple | spring onions | chives | sesame | peanuts

TACO DE BARBACOA

15,00

Blue corn tortilla | beef brisket | pickels | chipotle cream | coriander

TACO DE HONGOS

15,00

Blue corn tortilla | mushroom ragout | Salsa Roja | coriander

TOSTADA CON ATÚN

18,50

Crispy blue corn tortilla | avocado | tuna | wakame (seaweed) | lime | chili mayo sesame oil

TOSTADA CON CANGREJOS DE CONCHA BLANDA

18,50

Crispy blue corn tortilla | soft-shell crab | avocado | cucumber | sesame seeds | sour cream

4 TACOS OF YOUR CHOICE Ø 10 CM
+ ADDITIONAL ONE

24,00
6,50

SUPLEMENTOS | SIDE DISHES

VERDURAS A LA PARRILLA

9,50

Grilled seasonal vegetables

PAPAS AL CHIPOTLE

8,50

Potato wedges | chipotle cream | jalapeños | coriander

FRIJOLES DE LA CASA

8,00

Black beans | Cotija cheese
pickled red onions

ENSALADA VERDE

8,00

Fresh market salad | cucumber
tomato | radish | lime vinaigrette

Prices in euros
including VAT. in
Euro.



Here you will find the
additive information
vegan and allergen
list for our dishes.

 veggie
 vegan