

PLATOS

WE RECOMMEND 4-6 DISHES FOR 2 PEOPLE SHARING GROUPS OF 8 OR MORE HAVE TO ORDER A SET MENU

Hand-Cut Vegetable Crisps	45 DKK
with our house made avocado-aioli (V-VEO)	
Grilled Corn Ribs	75 DKK
with Latin spices (mild), feta cheese (V-VEO-L)	
Amazonian Salad with petite Burrata	115 DKK
confit tomatoes, mango, avocado, basil-parmesan crunch & citric vinaigrette (V- VEO - L)	
Chicken Anticuchos	95 DKK
Peruvian skewers with grilled padron peppers & Argentinian chimi-churri salsa	
Nachos	OE DKK
house-made tortilla chips (naturally gluten-free), cheese, jalapeños	95 DKK
with tomato salsa, coriander- lime cream & house guacamole (V-VEO-L)	
Add ons:	EE DIVIV
Chicken Mole	55 DKK
slow roasted in the iconic-velvety Mexican sauce (N) Seasonal Grilled Vegetables	55 DKK
charred and tender, celebrating the season's best	
Quesadilla	
cheese filled tortilla, folded and seared to perfection (V-VEO-L-G)	
Chicken Mole with corn	85 DKK
slow roasted in the iconic, velvety Mexican sauce (N)	
Seasonal Grilled Vegetables	85 DKK
charred and tender, celebrating the season's best	



TACOS

House-made corn tortillas, naturally gluten-free and full of flavor

Crispy Tiger Shrimps

with our signature aioli and pico de gallo sauce (S)

Chicken Mole

slow roasted in the iconic Mexican sauce (N)

Pork Rib

boneless, marinated in Colombian BBQ sauce

Golden Sweet Potato Bites

crisped to perfection, with smoked spices (V-VEO)

1 Taco of your choice	75 DKK
2 Tacos of your choice	120 DKK
3 Tacos of your choice	170 DKK
4 Tacos of your choice	220 DKK

TOSTADAS

Crispy corn tortilla layered with smashed avocado

Teriyaki-Glazed Salmon	115 DKK
with spicy-aioli and crispy sesame (F-L)	
Chicken Mole	115 DKK
with our signature aioli and house secret sauce (N-L)	
Golden Sweet Potato Bites	105 DKK
with salsa fresca and smoked spices (V-VEO-L)	

FUEGO & SABOR

Chef's Generosity Dishes

Fire-Grilled Brazilian Beef	230 DKK
a generous cut of Brazilian strip loin, served hot on the skillet with grilled	
vegetables, crisp corn wedges, Argentinian chimi-churri sauce, and our signature aioli	
Slow Braised Pork ribs	. 220 DKK
boneless pork ribs, marinated in Colombian BBQ sauce, served in a generous	
skillet with grilled vegetables, crisp corn wedges, Argentinian chimi-churri, and our signature aioli	

EXTRAS / SIDES

House Guacamole (VE)	. 40 DKK
Signature Aioli	35 DKK
Chimi-Churri sauce (VE)	35 DKK
Hot Sauces (VE)	35 DKK
Grilled padron Peppers (VE)	. 65 DKK
Seasonal Grilled Vegetables (VE)	. 65 DKK

DESSERTS

Passion Fruit-Mango Cheesecake7	5 DKK
silky, tangy, and tropical (L)	
Chocolate Mousse Trifle7	5 DKK
layered with strawberries & biscuit crumble (L)	
House Made Ice Creams & Sorbets 5	5 DKK
refreshing and delicious	

