



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 homemade avocado-aioli (V- VEO)

Yuca Fries with Aioli 85 DKK

Golden cassava fries with our signature aioli (V- VEO)

Grilled Corn Ribs 75 DKK

with Latin spices (mild), feta cheese (V- VEO - L)

Chicken Anticuchos 95 DKK

Peruvian skewers with grilled padron peppers & Argentinian chimi-churri salsa

Nachos 95 DKK

homemade tortilla chips (naturally gluten-free) , cheese, jalapeños

with tomato salsa, coriander- lime cream & house guacamole (V- VEO - L)

Add ons:

• **Chicken Mole** 55 DKK

slow roasted in the iconic Mexican sauce (N)

• **Seasonal Grilled Vegetables** 55 DKK

charred and tender, celebrating the season's best

Quesadilla 85 DKK

cheese filled tortilla, folded and seared to perfection (V- VEO - L - G)

• **Chicken Mole with corn** (N)

• **Seasonal Grilled Vegetables**

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



Shrimp Ceviche 115 DKK

In a coconut-kaffir sauce, with fresh mango and avocado (S)

Amazonian Salad with petite Burrata 115 DKK

confit tomatoes, mango, avocado, basil-parmesan crunch & citric vinaigrette (V- VEO - L)

Pork Rib Bao..... 105 DKK

Boneless pork ribs, marinated in Colombian BBQ sauce, with chimi-churri salsa (G)

TOSTADAS

Crispy corn tortilla layered with smashed avocado

Teriyaki-Glazed Salmon 115 DKK

with spicy-aioli, cream cheese and crispy sesame (F - L)

Chicken Mole 115 DKK

with our signature aioli, cream cheese and the iconic Mexican sauce (N - L)

Golden Sweet Potato Bites 105 DKK

with salsa fresca, cream cheese and smoked spices (V- VEO - L)

FUEGO & SABOR

Chef's Generosity Dishes

Fire-Grilled Brazilian Beef (300g) 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

Grilled Chicken Skillet (300g) 220 DKK

Served with sizzling vegetables, crisp corn wedges, Argentinian chimi-churri, and our signature aioli

Slow Braised Pork ribs (350g) 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 (V) 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 Cheesecake 75 DKK

Silky, tangy, and tropical (L)

Chocolate Mousse Trifle 75 DKK

Layered with seasonal fruit & biscuit crumble (L)

(contains alcohol)

Home-made Ice Creams & Sorbets 55 DKK

Ask your waiter for selection