



PLATOS

WE RECOMMEND 4-6 DISHES FOR 2 PEOPLE SHARING
GROUPS OF 9 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**

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)

Water Ad libitum 20,- per person

V - Vegetarian | VE - Vegan | VEO - Vegan Option Available | F - Fish | G - gluten | L - Lactose | N - nuts | S - Shellfish

TACOS

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

Crispy Tiger Shrimps ^(S)

With our signature aioli and pico de gallo sauce

Chicken Mole ^(N)

Slow roasted in the iconic Mexican sauce

Pork Carnitas

tender, slow-cooked with Latin-style red cabbage and a festive gløgg glaze

Fried Sweet Potato & Mushroom ^(V- VEO)

with avocado-aioli sauce

Duck Confit

Slow-cooked, cherry-onion chutney, aioli-tonkatsu blend, and kimchi sesame crunch

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, cream cheese and crispy sesame ^(F)

Chicken Mole 115 DKK

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

Golden Sweet Potato Bites 105 DKK

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

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

Water Ad libitum 20,- per person

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