

COYOACÁN

THE MEXICAN
SINCE
MMXIV

STARTERS

ESQUITE (GF, LF, *VEG) 6.5

Traditional corn infusion topped with chilli, mayonnaise, cream and queso fresco

**Vegan option*

GUACAMOLE TOTOPOS (GF, DF, VEG) 8

Home made corn tortilla chips with rustic guacamole and pico de gallo

CEVICHE (GF, LF) 9

White fish of the day in thin slices with passion fruit and ginger vinaigrette, avocado puree and jalapeño, topos on side

MAIN COURSES

MEAT & SEA DISHES

comes with side dish

TACOS AL PASTOR (GF, DF) 19

Three tacos with traditional Pastor marinated pork, grilled pineapple, guacamole puree, fresh coriander and onions

TACOS DE POLLO (LF) 20

Three tacos with tender chicken slices covered in Oaxaca's chili-chocolate mole sauce, queso fresco, sesame seeds, creme fraiche and onions

ALAMBRE DE POLLO (LF) 20

Three tacos with boneless roasted chicken thigh, grilled red onions and bell peppers and melted cheese

TACOS COYOACÁN (GF, DF) 25

Three tacos with beef brisket accompanied with pickled onions, marinated jalapeños stripes, avocado puree and habanero ashes.

TACOS DE CAMARON (*GF) 27

Three wheat tacos with prawns in Diabla chipotle wine sauce, cheese, avocado puree, coriander and onion

VEGETERIAN

comes with side dish

TACOS DE TEMPURA (GF, DF, *VEG) 19

Three tacos with broccoli and carrot covered with black tempura batter, accompanied with chipotle mayonnaise, guacamole, carrots and red cabbage

**Vegan option*

TACOS DE JACK FRUIT AL PASTOR (DF, GF, VEG) 20

Three tacos with traditional Pastor marinated jack fruit, grilled pineapple, guacamole puree, fresh coriander and onions

ALAMBRE VEGETARIANO (LF, *VEG, *GF) 20

Grilled portobello with red onions and bell peppers, melted cheese and jackfruit with pastor marinade

**Vegan and gluten free option*

SIDE DISHES

CREAMY SPINACHES (GF, LF)

RED RICE AND RANCHERO BEANS (GF, DF, VEG)

HOUSE SALAD (GF, LF, VEG)

DESSERT

HELADO 6

Ice cream with almond cookie

Ask today's options

CHURROS (*VEG) 8

Three crispy thin churros served with house special chocolate custard and caramel sauce, whipped cream and berries

**Vegan option*

MANGO-PASSION PAVLOVA 10

Meringue with coconut-vanilla ice cream, whipped cream, passion fruit and fresh fruits

All meat comes from Finland

COFFEE

from Johan & Nyström

Coffee , dark roast, organic	2.5
Espresso , double	3.0
Cappuccino , with one espresso shot	4.2
Cafe Latte , with two espresso shots	4.5
Tea , wide selection	2.5

SODA

Jarritos

<i>Mexican cola, Lime, Mango, Grapefruit, Guava, Mandarin, 37cl</i>	3.5
Pepsi, Pepsi Max, Jaffa, 7Up , 30cl	3.0
Vichy , 50cl	2.0

BEER

Corona , 4,5%, Mexican lager, 33cl	6.0
Modelo , 4,5%, Mexican lager, 35,5cl	6.5
Negra Modelo , 5,4%, Mexican dark lager, 35,5cl	6.5
Brewdog Punk IPA , 5,6%, 33cl	6.5
Paulaner , 5,5%, Hefe-weisse, wheat lager, 50cl	7.5
Kukko , 4,7%, lager, gluten free, 50cl	7.0
Crisp 0,0%, non-alcoholic lager, 33cl	5.0

CIDERS AND LONG DRINK

Happy Joe , 4,5%, bittersweet, dry apple, 27,5cl	6.0
Happy Joe , 4,7%, pear, 27,5cl	6.0
Happy Joe , 0,0%, non-alcoholic, 27,5cl	4.5
Magners , 4,5%, apple, 50cl	7.0
Original Lonkero , 5,5%, grapefruit, 33cl	6.0

WINE

ANNO DOMINI 47 PROSECCO MILLESIMATO <i>Italy, organic, vegan, extra dry</i>	5.9 / 12 cl		36 / bottle
SANTIAGO 1541 SAUVIGNON BLANC <i>Chile, dry</i>	4.6 / 12 cl	6.15 / 16 cl	28 / bottle
WEINGUT FRANK RIESLING <i>Austria, dry, fruity, tart</i>	6.0 / 12 cl	8.0 / 16 cl	37 / bottle
ANNO DOMINI 47 PINOT GRIGIO <i>Italy, organic, vegan, extra dry</i>	6.4 / 12 cl	8.5 / 16 cl	40 / bottle
SANTIAGO 1541 SYRAH, CABERNET, MALBEC <i>Chile, berry, light-bodied</i>	4.6 / 12 cl	6.15 / 16 cl	28 / bottle
MERINAS TEMPRANILLO <i>Spain, organic, full-bodied</i>	5.0 / 12 cl	6.6 / 16 cl	31 / bottle
ANNO DOMINI 47 CABERNET SAUVIGNON <i>Italy, organic, vegan, dry, full-bodied</i>	6.4 / 12 cl	8.5 / 16 cl	40 / bottle

COCKTAILS

All cocktails 10.5

MOJITO

Bacardi rum, fresh lime juice, mint, soda, organic sugar

MARGARITA

Tequila, fresh lime juice, orange liquir

MEZCALITA

Mezcal, fresh lime juice, orange liquir

PINA COLADA

Rum, coconut milk, pineapple juice, condensed milk

CAIPIRINHA

Cachaca, fresh lime juice, organic sugar

PALOMA

Tequila, fresh lime juice, blood grapefruit juice, grapefruit soda

CARAJILLO

Licor del 43 , Brandy Torres 15, espresso, orange peel

MEZCAL MULE

Mezcal, ginger beer, fresh lime juice, passion fruit puree, agave syrup, cucumber