



# EL HUEY

## STARTERS

### GUACAMOLE 7,80 €

Ingredients: Avocado, red onion, coriander, lime. Served with homemade tortilla chips (totopos).

### CHICHARRÓN DE QUESO 7,00 €

Mix of gratin cheeses with a pinch of oregano.

**EXTRA: STEW 5,00 €**

### GRINGA 7,50 €

Wheat tortilla with cheese & "carne al pastor" (beef) with pineapple, onion and coriander.

### MELTED CHEESE 8,00 €

Mix of melted cheeses with either chorizo, mushrooms or nopal (cactus leaf). Corn or wheat tortillas of your choice.

### POTATOES "EL HUEY" 6,50 €

Fries with garlic mayonnaise, coriander & a pinch of special spicy sauce.

### QUESADILLA 5,00 €

Tortillas stuffed with cheese al comal (griddle). Corn or wheat tortilla of your choice.

### SINCRONIZADAS 6,00 €

Tortillas stuffed with cheese & ham. Corn or wheat tortilla of your choice.

### VOLCANES 8,00 €

Mix of three melted cheeses, filled with beef slices with our homemade sauce, onion, and coriander.

### NACHOS "MAMALONES" 13,40 €

Homemade tortilla chips (totopos) topped with a mix of gratin cheeses, chopped "pico de Gallo", beans sauce and guacamole.

**EXTRA: GUACAMOLE 2,20€**

Roasted pork / Chicken Tinga 2.50€  
Barbacoa 2.70€

## SOUPS

### TORTILLA SOUP 9,20 €

Homemade chicken stock with pasilla pepper, fried tortilla strips, avocado, sour cream, and white cheese.

## SALADS

### CAESAR SALAD 9,50 €

Traditional salad from the north of Mexico. Served with lettuce, grated parmesan, croutons & homemade Caesar dressing.

### HOMEMADE SALAD 9,50 €

Made with seasonal ingredients. Inquire the staff about the options.

## SPECIALTIES

### TUNA TATAKI 14,00 €

Seared tuna fillet, served on a bed of guacamole, with sesame seeds, fried corn tortilla and red onion.

### OCTOPUS TACOS 20,00 €

Three octopus tacos served with homemade sauce, guacamole, red onion & a pinch of spice.

### SHRIMP TACOS 13,00 €

Three shrimp tacos served with homemade sauce, guacamole, red onion & a pinch of spice.

### BEEF SIRLOIN (SOLOMILLO) 20,00 €

250g of sirloin with potatoes & pepper.

### ROASTED BEEF STEAK 18,00 €

350g of aged beef steak served with fried potatoes and grilled peppers. (Entrecot)

### PORK HOCK(CHAMORRO) 17,00 €

Super tender pork meat covered in red marinade (homemade sauce) & red wine. Served with mashed potatoes & tortillas.

## OUR THINGS

### ENCHILADAS (GREEN, RED OR SWISS)

11,50 €

4 corn tortillas stuffed with pulled chicken, sour cream, cheese & red onion. Sauce of your choice. "Salsa".

\*\*vegetarian option available\*\*

### CHILAQUILES (GREEN OR RED)

11,50 €

Homemade tortilla chips topped with chicken, sour cream, cheese, coriander & red onion. Green or red "salsa" of your choice.

**EXTRA: FRIED EGG 1,50€**

### ENMOLADAS

14,50 €

4 tortillas stuffed with pulled chicken, topped with sour cream, cheese, coriander & red onion. Sauce "mole de la casa".

\*\*vegetarian option available\*\*

### MOLCAJETE (SHARING IS LIVING)

20,00€

Chicken and beef slices, chorizo, grilled cactus leaf (nopal), mushrooms, onions, sweet peppers, white cheese (griddle). Served with corn or wheat tortillas.

### ORDER AS MANY TACOS AS YOU CAN EAT

3,00 €  
Unit

Corn or wheat tortilla tacos of your choice

- Pastor
- Barbecue
- Carnitas
- Mushrooms with cheese
- Chicken tinga
- Cochinita pibil (roasted pork)

### CAZUELA OF OUR STEWS

20,00 €

(8 tacos approx.) (choose 1 option)

- Pastor
- Barbecue
- Carnitas
- Mushrooms with cheese
- Chicken tinga
- Cochinita pibil (roasted pork)

### ALAMBRE (SHARING IS LIVING)

**CHICKEN**  
17,50 €

Chicken and beef slices, with sweet peppers, onions, bacon & three types of melted cheese. Served with corn or wheat tortilla.

\*\*vegetarian option available\*\*

### FAJITAS (CHICKEN OR BEEF)

**CHICKEN**  
16,00 €

Chicken or beef slices with sweet peppers, onions & wild mushrooms. Served with corn or wheat tortillas.

\*\*vegetarian option available\*\*

**BEEF**  
17,00 €

**MIXED**  
16,50 €

### TOSTADAS

7,00 €

2 fried corn tortillas with black bean sauce, lettuce, sour cream & white cheese.

**EXTRA: STEW** Roasted pork / Chicken Tinga 2.50€  
Barbacoa 2.70€

### ENFRIJOLADAS

11,00 €

4 corn tortillas stuffed with chicken or cheese covered with black bean sauce, cream, with white cheese, onion & coriander.

\*\*vegetarian option available\*\*

### QUESADILLA FRITA

5,80 €

Fried corn dough stuffed with cheese, chicken, beef or ham turkey with cheese. Served with lettuce, sour cream & white cheese.

**EXTRA: STEW** Roasted pork / Chicken Tinga 2.50€  
Barbacoa 2.70€

### SOPE

7,00 €

Two corn tortillas with black bean sauce, lettuce, sour cream & cheese.

**EXTRA: STEW** Roasted pork / Chicken Tinga 2.50€  
Barbacoa 2.70€

### TACOS DORADOS

**CHICKEN**  
11,50 €

Four wrapped tortillas stuffed with chicken, "barbacoa" or potatoes. Fried & covered with lettuce, cream, cheese & green sauce.

**BEEF**  
12,00 €

11,50 €

### ENTOMATADAS

Four tortillas stuffed with chicken or mix of cheese, covered in our homemade tomato sauce. Decorated with sour cream, coriander & onion.

\*\*vegetarian option available\*\*

### OUR SPECIAL DESSERTS

Ice cream (different flavours).

4,00 €

Cake "tres leches".

4,80 €

Coulant (chocolate flavour).

4,80 €

Sweet Nachos. Nachos dulces.

4,80 €

Corn bread. Pan de maíz (elote) con

4,80 €

"dulce de leche".

### OUR SPECIAL CAKE

6,00 €

### EXTRA TORTILLA

2,20 €

### ORDER TORTILLA

Wheat 0,50 € / Corn 0,70 €

## COFFEE

### BLACK COFFEE

1,40 €

### CORTADO

1,70 €

### AMERICAN COFFEE

1,70 €

### LATTE

1,90 €

### BOMBON

2,20 €

### CARAJILLO

2,40 €

### MEXICAN CARAJILLO

5,20 €

### MILK

2,20 €

### CHOCOLATE

2,40 €

### INFUSION

1,80 €

### DEL TIEMPO (COFFEE WITH ICE)

0,20€

### TOCADO (COFFEE WITH BRANDY)

0,30€

**DELIVERY & TAKE AWAY WILL HAVE AN EXTRA CHARGE IN ORDER TO COVER THE PACKAGE.  
PACKAGE SIZE PRICES: SMALL 0,35€ / BIG 0,50€**

**IF YOU WANT TO AVOID IT YOU WILL HAVE TO BRING YOUR OWN PACKAGE.**

**YOU CAN ORDER SPECIAL DISHES (MINIMUM 6 PEOPLE)**

## BEERS

<b>DRAFT HEINEKEN / ÁGUILA / CRUZCAMPO</b>	1.90 € / 2.10 € / 2,10 €
<b>DOBLE HEINEKEN / ÁGUILA / CRUZCAMPO</b>	2.40 € / 2.70 € / 2,70 €
<b>MICHELADA SMALL/LARGE</b>	4.20 € / 6.40 €
<b>PINT HEINEKEN/ ÁGUILA / CRUZCAMPO</b>	5.20 € / 5,70 € / 5,70 €
<b>BEER GLASS CERVEZA HEINEKEN / ÁGUILA / CRUZC.</b>	10.00 €
<b>BOTTLE HEINEKEN</b>	2,50 €
<b>BOTTLE HEINEKEN 0.0</b>	2,50 €
<b>BOTTLE CRUZCAMPO GRAN RESERVA</b>	2,50 €
<b>BOTTLE CRUZCAMPO S/GLUTEN</b>	2,50 €
<b>BOTTLE CRUZCAMPO RADLER</b>	2,50 €
<b>BOTTLE CRUZCAMPO TOSTADA (ALE)</b>	2,50 €
<b>BOTTLE CRUZCAMPO 0.0 TOSTADA (ALE)</b>	2,50 €
<b>BOTTLE PAULANER</b>	3,50 €
<b>BOTTLE ALHAMBRA</b>	2,80 €
<b>BOTTLE ÁGUILA</b>	2,80 €
<b>BOTTLE CORONA</b>	3,20 €
<b>BOTTLE CORONA 0.0</b>	3,20 €
<b>BOTTLE PACIFICO</b>	3,20 €
<b>BOTTLE MODELO ESPECIAL</b>	3,20 €
<b>BOTTLE NEGRA MODELO</b>	3,20 €
<b>BOTTLE INDIO</b>	3,20 €
<b>BOTTLE CARTA BLANCA</b>	3,20 €
<b>BOTTLE TECATE</b>	3,20 €
<b>BOTTLE 2 EQUIS</b>	3,20 €
<b>BOTTLE SOL</b>	3,20 €
<b>BOTTLE BOHEMIA CLARA / OSCURA</b>	3,20 €
<b>MARGARITA FROZEN</b>	7,00 €
<b>MEZCALITA FROZEN</b>	8,00 €
<b>SPECIAL COCKTAIL</b>	FROM 9,00 €
<b>MARGARITA JAR</b>	20,00 €
<b>MEZCALITA JAR</b>	25,00 €
<b>SANGRIA JAR / GLASS</b>	18,00 € / 5,00 €
<b>CUBATA</b>	FROM 6,00 €
<b>CUBATA PREMIUM</b>	FROM 9,00 €

## SOFT DRINKS

<b>PEPSI</b>	2,50 €
<b>PEPSI MAX</b>	2,50 €
<b>KAS LEMON</b>	2,50 €
<b>KAS ORANGE</b>	2,50 €
<b>LIPTON</b>	2,50 €
<b>SEVEN UP</b>	2,50 €
<b>AQUARADE LEMON</b>	2,50 €
<b>AQUARADE ORANGE</b>	2,50 €
<b>TONIC</b>	2,50 €
<b>JUICE</b>	2,50 €
<b>CASERA</b>	2,50 €
<b>ENERGY DRINK</b>	3,00 €
<b>BOTTLED WATER 500 ml</b>	2,70 €
<b>SPARKLING WATER</b>	2,20 €
<b>BOTTLED WATER 1 l</b>	3,20 €
<b>FLAVOURED WATER (JUG)</b>	7,00 €
<b>FILTERED WATER</b>	2,50 € (TAKE CARE : IF YOU BREAK THE BOTTLE YOU WILL PAY 6.50€)

# ALLERGENS

<b>Guacamole</b>	<b>Allergen-free</b>
<b>Chicharrón de queso</b>	  GLUTEN DAIRY
<b>Nachos "Mamalones"</b>	 DAIRY
<b>Melted cheese</b>	  GLUTEN DAIRY
<b>Quesadilla</b>	  GLUTEN DAIRY
<b>Sincronizadas</b>	  GLUTEN DAIRY
<b>Gringas</b>	  GLUTEN DAIRY
<b>Volcanes</b>	 DAIRY
<b>Potatoes "El Huey"</b>	  EGG DAIRY
<b>Sopes</b>	 DAIRY
<b>Tortilla soup</b>	 DAIRY
<b>Salads</b>	 DAIRY
<b>Octopus tacos Shrimp tacos</b>	  SHELLFISH
<b>Tuna tataki</b>	   FISH SESAME SHELLFISH
<b>Entomatadas</b>	 DAIRY
<b>Quesadillas fritas</b>	 DAIRY
<b>Caesar Salad</b>	  DAIRY GLUTEN
<b>Homemade Salad</b>	Ask the Staff

<b>Enchiladas (green or swiss)</b>	 DAIRY
<b>Chilaquiles (green or swiss)</b>	 DAIRY
<b>Enmoladas</b>	  DAIRY PEANUTS   TREE NUTS SESAME
<b>Molcajete</b>	 DAIRY
<b>Tacos dorados</b>	 DAIRY
<b>Alambre</b>	 DAIRY
<b>Enfrijoladas</b>	 DAIRY
<b>Tostadas</b>	 DAIRY
<b>Fajitas</b>	<b>Allergen-free</b>
<b>Chamorro</b>	<b>Allergen-free</b>
<b>Solomillo de ternera</b>	<b>Allergen-free</b>
<b>Entrecot</b>	<b>Allergen-free</b>
<b>Tacos</b>	<b>Allergen-free</b>
<b>Cake "Tres Leches"</b>	   EGG DAIRY GLUTEN
<b>Coulant (chocolate)</b>	   EGG DAIRY GLUTEN
<b>Corn bread</b>	  EGG DAIRY