





During this time and before, we flew to Mexico again and again. We traversed it length and breadth, went out to cook with the village women and the local chefs, tasted traditional foods, learned the techniques and looked for the region's unique ingredients to get as close as possible to the flavors and smells this amazing country has to offer.

In this menu You can choose from a variety of traditional Mexican dishes in the closest version to the original - with raw materials we personally order, in cooking and preparation methods that challenge the Western palate while using authentic spices and unique combinations, but still feel the most at home in the world.

Wish you Bon Parvacho!

**\*\*\*** 

# APPETIZERS OR SHARING

- NACHOS BOWL | Homemade corn tortilas, pico de gallo, frijoles, guacamole, jalapinos and green onion 55
- - CRISPY CAULIFLOWER | Cauliflower covered with Nachos, guacamole & chipotle aioli 49
  - TRADITIONAL TORTILLA SOUP | Grilled tomato stock, ground chicken, nachos, avocado slices 45
  - FISH CEVICHE AND PINEAPPLE | Fresh fish, pineapple, cherry tomato, red onion, red chili, coriander, lime-mango sauce. Served with nachos 49

# **SPECIALS AND SALADS**

CHICKEN CAESAR SALAD | Lettuce, nachos, grilled chicken, guacamole and crispy onion in a Caesar dressing 59

Vegetarian

**ENTRECÔTE CAESAR SALAD** | Lettuce, nachos, Entrecôte thin sliced, guacamole and crispy onion in a Caesar dressing 59

ENSALADA PIÑA | Lettuce, fresh pineapple, cherry tomatos, avocado, radish & corn tortilla strips, served with an orange vinaigrette dressing 59 | Add grilled chicken 15



# **TACOS TACOS TACOS**

3 soft or hard shell corn tortillas, served with a side dish.

- POLLO | Chicken strips, guacamole, chipotle aioli, fresh pineapple and coriander 64
  - BARBACOA | Slow cooked beef, frijoles, red onion, coriander and chelapino salsa 66
    PESCADO | Fresh fish fillets in beer batter, Mexican cabbage,
    guacamole, crispy onions and aioli coriander 66
- © CRUNCHY NACHOS CAULIFLOWER | Cauliflower covered in Nachos flakes, guacamole, pico de gaio, Chipotle aioli and spring onions 64

You can add: quacamole 4, jalapenos 1



# **SIDE DISHES**

- ₩ LIME RICE | White rice with lime & coriander 15
- Ø GARDEN SALAD | Lettuce, cherry tomatoes, radish & nacho strips in an orange vinaigrette 19
- FRIJOLES | Hot black beans and a bit of nachos 15
  - © CORN CROCKETS | Crispy corn balls 19
  - **ℳ ONION RINGS 19**
  - MEXICO STYLE GREEN BEANS 19



# רוצים להשאר מעודכנים?

mexicana.israel (שקבו אחרינו



# **BURRITOS / CHIMICHANGAS OR BOWLS**

#### (THE BOWLS ARE GLUTEN FREE EXCEPT FOR THE FISH PORTION)

You can add: quacamole - 4, jalanenos - 1

A bowl or a rolled wheat tortilla with a variety of fillings. (Chimichangas = fried burritos) Served with a side dish of your chioce.

	Tou carradu. guacamote - 4, jatapenos - 1	Duili	ιο / L	JOVVI /	CHIIII	icriariga
۵	POLLO TINGA   Grilled chicken with chipotle & grilled tomatoes, lime rice, frijoles, pico de gallo, Mexican cabbage and chipotle aioli	65	/	67	/	70
	BARBACOA   Slow cooked beef, lime rice, frijoles, pico de gallo, Mexican cabbage and chilipino	67	/	69	/	72
	CARNE ENTRECÔTE   Entrecôte stake, lime rice, frijoles, pico de gallo, Mexican cabbage and coriander aioli	67	/	69	/	72
	CHILLI CON CARNE   Mexican beef stew, lime rice, pico de gallo, Mexican cabbage, black beans and chilipino	65	/	67	/	70
	PESCADO   Fresh fish fillet in a beer batter, lime rice, frijoles, pico de gallo, Mexican cabbage and chilipino (the bowl contains gloten)	67	/	69	/	72
₩)	<b>HONGOS</b>   Mushrooms and onions, lime rice, pico de gallo, Mexican cabbage, black beans and Chipotle sauce	65	/	67	/	70
₩)	ALCACHOFA   Grilled artichoke, lime rice, frijoles, pico de gallo, Mexican cabbage and chilipino	65	/	67	/	70

## **FAJITAS**

Served in a hot pan with lime rice, salsas & wheat tortillas. You can add jalapeño - 1 If you order corn tortillas the dish is gluten free.

- POLLO | Chicken strips in chipotle marinade, bell peppers and onions 79 ENTRECOTE | Entrecôte steak slices ternderloin, bell peppers and onions 89 PESCADO | Sea fish fillet, bell peppers, onions and cauliflower 89
- VEGETARIANO | Bell peppers, onions, cauliflower and champignon mushrooms 79



Burrito / Bowl / Chimichanga

# **DOS MEXICANOS**

Mexican tasting meal for 2. A wide range of meats, salsas and tortillas.

MAKE YOUR OWN TACOS | 189

#### 3 TYPES OF MEATS:

Pollo Tinga 𝕒 (grilled chicken, grilled tomatoes and chipotle)

#### 3 TYPES OF SALSAS:

Pico de gallo | Guacamole

#### SIDE DISHES:

Frijoles, lime rice, wheat tortillas and corn tortillas

\*You may replace the meat with grilled artichokes \*You may ask for just corn tortillas \$\displace\*

\*Free refill comes when the meal is ordered for two persons only (2 salsas, 2 types of meats and 4 tortillas to choose from)

# **KID MEAL**

The meal includes a soft drink a coloring book and a tattoo

CHICHEN NUGGETS | 39 with fries or rice

**⊚ CORN BALLS** | 39

Crispy cover, served with rice

SMALL BURRITO | 39

Chicken breast strips with fries or rice in wheat tortilla

\*You can ask for the burrito without the tortilla (gluten free)

Vegetarian







## **TEQILAS ® MEZCALS**



#### **CUERVO**

Especial Silver	16/28
Especial Reposado	16/28
Silver 1800	20/35
Reposado 1800	20/35
Anejo 1800	25/48
Tradicional Reposado	20/35

#### **CUERVO (BOTTLE)**

Especial Reposado (1 liter)20	0
Especial Silver (700ml)18	30
1800 Silver (750ml) 26	0

#### **DON JULIO**

Reposoda	28/50
Blanco	22/40
Anejo	34/70
DATDON	
PATRON	
PATRON Silver Anejo	

#### **MARGARITAS**



water





250cc... 45 500cc.... 80 1L...... 140

LIME (FROZEN / ON THE ROCKS)
Golden Cuervo Tequila, Triple Sec,
freshly squeezed lime and sugar

#### MANGO (FROZEN)

Golden Cuervo Tequila, Mango, Triple Sec

#### **STRAWBERRY** (FROZEN)

Golden Cuervo Tequila, strawberry, Triple Sec

#### **REGULAR DRINKS**

Coke, Coke Zero, Diet Coke, Sprite, Sprite Zero, Fanta......13 Grape, Mango, Lemonade, Mineral water, Sparkling water....10

## **BEER / WINE**

#### DRAFT - SAN MIGUEL

/33
/33
/36

#### **BOTTLE**

DOTTLL	
San Miguel Fresca 4.4%2	22
Gluten-free San Miguel 5.4% 2	27
Mexicana Beer Hand2	29
Crafted house beer 5.6%	
San Miguel1	18
Without alcohol 250 ml	

#### **RED WINE**

Cabernet Sauvignon	39/145
Tsuba, Israel	

#### WHITE WINE

Chardonnay	39/145
Tsuba, Israel	

#### MEXICANA Jujenfica

AQUA DE JAMAICA 10

Mexican soft drink. Hibiscus & honey MEXICAN SANGRIA (HOT/COLD) 43 Red wine, brandy & seasonal fruits

#### **COCKTAILS**

#### **OAXACA CINNAMON 39**

Fireball, Nemirof, honey and pepper, lime Juice

#### **MEDITERRANEAN MOJITO 39**

Gin, limoncello, lime, soda and sage

#### **ISLA MUJERES** 39

Tequila, passion fruit, pineapple, turmeric and lime

#### CANCUN 39

Tequila, lime, agave and mint

# TACOS 49 + SIDE

THE KING OF MEXICAN CUISINE. LIGHT AND FUN EATING STYLE THAT ALLOWS TO TASTE AND FEEL MEXICO IN THE PALM OF YOUR HAND. THE ORIGINAL TACOS ARE MADE SOLELY FROM CORN (GLUTEN-FREE).

3 TACOS WITH A CHOICE OF SIDE DISH DRINKS: SODA / MINERAL / LEMONADE 5 / SOFT DRINKS 8

- - BARBACOA | Slow coocked beef, frijoles, red onion and coriander

**PESCADO** | Fresh fish fillets in beer batter, Mexican cabbage, guacamole, crispy onions and coriander

# BURRITOS / CHIMICHANGA OR BOWLS 59 SIDE DISH

THE BURRITO IS THE BIG BROTHER OF THE TACO AND THE DISTANT COUSIN OF THE LAFA. WHICH CAME THROUGH IMMIGRANTS TO MEXICO. IN THE MEXICAN APPROACH, THIS IS A WHOLE MEAL IN A THIN, SOFT WHEAT TORTILLA.

YOU CAN ORDER IN THE CLASSIC VERSION (BURRITO)
OR CRISPY FRIED BURRITO (CHIMICHANGA) OR WITHOUT
A TORTILLA AND GLUTEN-FREE (IN A BOWL) YOU CAN ADD
GUACAMOLE 4 NIS

DRINKS: SODA / MINERAL / LEMONADE 5

SOFT DRINKS 8

POLLO TINGAO | Grilled chicken with chipotle & grilled tomatoes, lime rice, frijoles, pico de gallo, Mexican cabbage and chipotle aioli

**BARBACOA** | Slow cooked beef, lime rice, frijoles, pico de gallo, Mexican cabbage and chilipino

CARNE ENTRECÔTE | Thin sliced Entrecôte, lime rice, frijoles, pico de gallo, Mexican cabbage and coriander aioli

CHILLI CON CARNE | Mexican beef stew, limerice, pico de gallo, Mexican cabbage, black beans and chilipino

**PESCADO** | Fresh fish fillet in beer batter, lime rice, frijoles, pico de gallo, Mexican cabbage and chilipino (the bowl contains gloten)

# FAJITAS | 69

SERVED IN HOT PAN WITH LIME RICE, SALSAS & WHEAT TORTILLAS. IF YOU ORDER CORN TORTILLAS THE DISH IS GLUTEN FREE

DRINKS: SODA / WATER / LEMONADE 5 SOFT DRINKS 8

**POLLO** | Chicken strips in chipotle marinade, bell peppers and onions

**CARNE** | Entrecôte steak slices ternderloin, bell peppers and onions

**PESCADO** | Sea fish fillet, bell peppers, onions and cauliflower

✓ VEGETARIANO | Bell peppers, onions, corn, champignon mushrooms and spinach leaves

# **BUSSINESS LUNCH**

#### CRUNCHY NACHOS CAULIFLOWER

Cauliflower covered in Nachos flakes, guacamole, pico de gaio, Chipotle aioli and spring onions

CRISPY SHRIMP | Shrimps in a beer batter covered with coconut flakes, guacamole, chipotle aioli, crispy onion and coriander

- HONGOS | Mushrooms and onions, lime rice, pico de gallo, Mexican cabbage, black beans and Chipotle sauce
- ALCACHOFA | Grilled artichoke, lime rice, frijoles, pico de gallo, Mexican cabbage and chilipino

# THIRSTY FOR SOMETHING SPECIAL?

ASK THE WAITER ABOUT OUR MARGARITAS AND OUR HOMEMADE MEXICAN BEVERAGES

# HUNGRY FOR MORE? ALL REGULAR MENU AT 15% OFF

# **SIDE DISHES**

- ₩ LIME RICE | White rice with lime & coriander
- GARDEN SALAD | Lettuce, cherry tomatoes, radish & nacho strips in an orange vinaigrette
- **ℰ FAPPAS CHIPOTLE** | Potato slices
- - **ONION RINGS**
  - MEXICO STYLE GREEN BEANS

2 PAIRS OF TACOS FROM THE MENU .
CAULIFLOWER IN A CRISPY NACHOS BATTER .
CRISPY CORN BALL .
CAESAR SALAD .
CRISPY GREEN BEANS .
TWO | 119

# WANT TO STAY UP TO DATE?

FOLLOW US

mexicana.israel

