El Chile Habanero

TAQUERÍA QUETZAL

The soul of Chile. Everything is based on the land, on corn as food.
Our reason for being: We prepare our tortillas and tortilla chips daily with mixed-nixtamal flour. The heart of Mexico

HABANERO CHILE TOPOS *Artisanal corn tortilla chips, Monterrey cheese, with roasted pork leg. Cabun style, guacamole, sour cream and jalapeños*	8,90 € (2 pcs.) / 12,90 €	
CHEESE TORTOPS	8,50 € (2 pcs.) / 10,90 €	
Artisanal corn tortilla chips with Monterrey cheese, guacamole and sour cream.		
HABANERO CHILE GUACAMOLE *Our freshly made homemade guacamole, accompanied by tortilla chips*	11,00 €	
SYNCHRONIZED MIXED *Smoked shoulder and Monterrey cheese sausage*	9,90 €	
SYNCHRONIZED SMOKED CHICKEN *Smoked chicken breast with Monterrey cheese*	10,90 €	
SYNCHRONIZED PORK *Cabun style roasted pork shoulder with Monterrey cheese*	10,90 €	
SYNCHRONIZED ABRACHERA *Typical Mexican cut of beef marinated, roasted and served with our Monterrey cheese*	10,90 €	
SYNCHRONIZED PIBIL *Traditional Yucatecan recipe of pork marinated in achiote. Cooked at low temperature with charcoal and Monterrey cheese*	10,90 €	
SYNCHRONIZED VEGETABLES *Mix of seasonal vegetables and Monterrey cheese*	10,90 €	
SHEPHERD TACO *The most famous of the Mexican tacos. Pork marinated and roasted in soy, roasted pineapple and our taco sauce*	4,30 €	
PIBIL PIG TACO *Traditional recipe from the Yucatan peninsula. Cooked pork at low temperature in a clay oven. Served over sleeping bean*	4,30 €	
ABRACHERA TACO	4,30 €	
Tasty Mexican cut of beef marinated and served with mustard sauce and chilies		
VEGAN TACO *Vegetables and avocado battered in tempura with nopal sauce*	4,30 €	

CEVICHERÍA LOS PECES

We immerse ourselves in a Mexican cevicheria where the special is seafood and fish. Very popular in Sinaloa, Baja California and Los Cabos, the entire Mexican Pacific area.

OYSTERS BY CHILE HABANERO *Vista plantis, lime and jalapeños, red mapaprika, petroleum sauce*	4,50 € (ud.) / 25,00 (doz.)	
GREEN PRAWN AGUACHILE FROM SANLÚCAR	18,90 €	
Something that can never be missing in our letter; Sanlúcar prawns marinated in lime juice, serrano chili, avocado, cucumber and strawberries with a touch of cilantro / Plate / Toast		
ALMADRABA RED TUNA CEVICHE	17,50 €	
Our classic wild tuna ceviche, accompanied by avocado tropical fruity and habanero sauce / Dish / Toast		
PERUVIAN MIXED CEVICHE	17,50 €	
Typical of Acapulco. Ingredients: Serrano, black olives, capers, wild fish and shrimp. All marinated with orange and Persian lime		
CROAKE TACO	5,50 €	
Wild sea bass battered in tempura with chipotle sauce		
SHRIMP TACO	5,50 €	
Sanlúcar prawn in coconut tempura, guacamole, yogurt and mint sauce		
GOVERNOR TACO	5,80 €	
Crushed shrimp with our specialty style Monterrey cheese		
SHAKEN BASS	18,90 €	
1/2 grilled sea bass on bouiguerra with our zarandeada chile sauce. Served with tortilla and vegetables		
SALMON SIZE	16,90 €	
Grilled salmon loin on bouiguerra with our popular spicy sauce with guajillos chile popular in the State of Guerrero.		

MONTERREY SMOKE & EMBERS

We take you to a northern, border kitchen, where smoke, fire and embers
They will be the common thread of our restaurant. Your tortillas, roasts, grills and smoked foods will be the soul of this place. Authentic ranch food. Our secret Ingredient is Cuban Mondial charcoal on the grill and in our smoker, sherry cask
"We only use oak staves wrapped in ferez wines"

CAESAR SALAD	12,90 €
It was created by Cesar Cardini in Tijuana. Ingredients: Lettuce, smoked chicken, parmesan, our tortilla chips and our homemade caesar sauce	
XL WINGS	10,90 €
Wings cooked in our enchipotlas smoker	
CLASSIC HAMBURGER	13,50 €
Artisanal brioche bread, premium US angus beef, tomato, lettuce and onion garnished with home fries	
CHEESE BURGUER	14,50 €
Artisanal brioche bread, premium US angus beef, cheddar cheese and our sauce homemade burger with garnish of artisan fries	
BACON CHEESE BURGUER	14,90 €
Artisanal brioche bread, premium US angus beef, smoked bacon and our homemade burger sauce with a side of artisan fries	
BRISQUET TACO	5,80 €
Brisket black angus grilled for 16 hours with pickled oak staves, coleslaw and homemade barbecue	
CHICKEN TACO	4,30 €
Chicken crush cooked in our smoker with roasted garlic oil oil and homemade barbecue sauce and crispy onion	
PORK BELLY TACO	4,30 €
Pork belly confit and roasted at low temperature, with vegetables and tamarind sauce	
MEDIUM PORK RIBS	14,50 €
Durco pork ribs smoked at low temperature for 7 hours. Lacquered and finished in brasserie with our sauce	
WHOLE PIG RIB	19,50 €
Durco pork ribs smoked at low temperature for 7 hours. Lacquered and finished in brasserie with our sauce	
NORTHERN MACHETE	27,50 €/KG
Northern beef ribs smoked at low temperature for 24 hours	
RIB EYE	31,90 €
Fillet extracted from the center of the upper back of the Black Angus breed - Argentina	
T-BONE	60 €/KG.
Northern cut that includes sirloin, and lomo bag. From Galician blonde ripening 60 days. 500 gr.	

DRINKS

SOFT DRINKS, MEXICAN BEERS, MARGARITAS, COCKTAILS AND MUCH MORE

COCA COLA	2,20 €
COCA COLA ZERO	2,20 €
COCA COLA ZERO ZERO	2,20 €
ORANGE SOFT DRINK	2,20 €
LEMON SOFT DRINK	2,20 €
SPRITE	2,20 €
ORANGE AND LEMON AQUARIUS / NESTEA	2,40 €
TÓNIC	2,20 €
LITTLE WATER	2,10 €
BIG WATER	2,60 €
SPARKLING WATER SOLAN DE CABRA	2,10 €
SPARKLING WATER PERRIER GRANDE	2,75 €
PACIFIC	3,30 €
BLONDE MODEL	3,30 €
BLACK MODEL	3,30 €
CROWN	3,30 €
GLASS / PINT MAHOU	2,20 / 3,40 €
GLASS / PINT VELA	2,30 / 3,60 €
MAHOU TOAST WITHOUT ALCOHOL	2,90 €
MAHOU GLUTEN FREE	2,90 €
CLARA WHITE / CLARA LEMON	2,20 €
WHITE RED / LEMON RED	2,60 €
BADLER	2,50 €
HOMEMADE WHITE / HOMEMADE LEMON	2,20 €
BOTTLE JUICES	2,00 €
MONSTER	2,50 €
NATURAL LEMONADE	3,00 €
FRUIT LEMONADE	3,50 €
FRUIT WATER (NATURAL JUICES)	3,50 €
TRADITIONAL MARGARITA PITCHER	18,50 €
Jose Cuervo tequila, 100% blue agave, Premium triple sec, triple sec, 100% handmade	
TRADITIONAL MARGARITA GLASS	5,90 €
TROPICAL FRUIT MARGARITA PITCHER	19,00 €
TROPICAL FRUIT MARGARITA GLASS	7,00 €
MARGARITA JUG "MEXTIZAJE" BY CROFT TWIST	17,80 €
MARGARITA GLASS "MEXTIZAJE" BY CROFT TWIST	6,90 €
MICHELADA	6,90 €
MEXICAN SANGRIA	17,00 €
MOJITOS / FRUIT MOJITOS	6,00 / 7,00 €
DAIKIRI / FRUIT DAIKIRI	6,00 / 7,00 €
CAIPIRIÑA / FRUIT CAIPIRIÑA	6,00 / 7,50 €
CAIPIRISIMA	7,00 €
CAIPIROSCA / FRUIT CAIPIROSCA	6,00 / 7,50 €
SAN FRANCISCO / "OO"	6,00 / 5,00 €

MEZCALS AND TEQUILAS

Cuervo TRADICIONAL 100% DE AGAVE — Zignum MEZCAL

ZIGNUM AÑEJO MEZCAL	8,00 €
ZIGNUM RESTFUL MEZCAL	7,00 €
ZIGNUM SILVER MEZCAL	6,50 €
(MEZCAL) 400 RABBITS	7,50 €
JOSÉ CUERVO TRADITIONAL (100% AGAVE)	5,00 €
1800 RESTED	7,00 €
1800 CRYSTALLINE	11,00 €
DIAMOND DOUBLE MASTER	11,00 €
1800 MILENIO	16,00 €

CE · MILK · MUSTARD · EGGS · GLUTEN · FISH · CELERY · SOYBEANS
MP · SESAME · SULPHITES · PEANUTS · NUTS · LUPIN · MOLLUSCS

Find out about our list of allergens. According to European Regulation 1169/2011, you can consult our room staff for information on allergens.

TABLE SERVICE €1.90 per person. Prices in € - IVA included.

Street of Guatemala / 620 546 912 / www.elchilehabanero.es

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Cuervo TRADICIONAL 100% DE AGAVE
JUICED SCIENCE
ROYAL BLISS
Zignum MEZCAL