

# FRIJOLINO

ITALIAN & MEXICAN FOOD

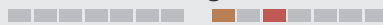
22.00\* €  
per person  
VAT Included

## EXECUTIVE MENU

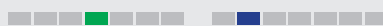
### To Share

#### MEXICAN MEZZE

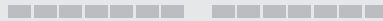
Homemade guacamole



Mahi mahi ceviche with a jalapeño emulsion



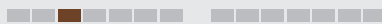
Chargrilled corn on the cobb salad with chile dust



### A choice of starter

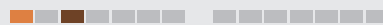
#### CREAM OF ROAST TOMATO SOUP

with confit cherry tomatoes  
and basil oil



#### ITALIAN ANTIPASTI

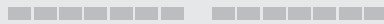
a selection of italian cold cuts



### Main Course to choice

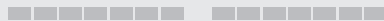
#### CRISPY CRACKLING TACO

with a Green Tomatillo Sauce



#### SLOW COOKED PORK CARNITAS TACO

Michoacán Style



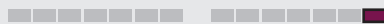
#### CRISPY FRIED FISH TACO

from Baja California with pico de gallo

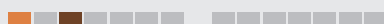


#### CONFIT PORK BELLY TACO

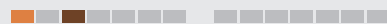
chipotle sauce, cream of avocado and red onion



#### MARGARITA PIZZA

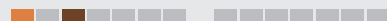


#### CALZONE PIZZA



#### CALABRESE PIZZA

with tomato, spicy salami,  
nduja and burrata chee



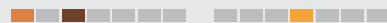
#### FUSION PIZZA FRIJOLINO STYLE

infused tomate with epazote, mozzarella cheese,  
fresh jalapeño and chicken pibil



#### TRADITIONAL CARBONARA SPAGHETTI

with guanciale and parmesano reggiano



### And to finish off with

#### FRIED PLANTAIN

With mezcal, a toffee sauce and nuts



#### TRADITIONAL TIRAMISÚ

Venetian Style



\* Vegetarian Options / Drinks not included

ALERGENOS / ALLERGENS



GLUTEN



CRUSTACEANS



LACTEAL



SOY



LUPINS



MOLLUSKS



CELERY



PEANUTS



FISH



PEEL FRUIT



EGGS



SESAME



MUSTARD



SULFUR DIOXIDE  
AND SULPHITES