



7,80€

**GUACAMOLE**

Abacate, tomate, cebola, coentros e gotas de lima.



3,50€

**PICO DE GALLO**

Tomate, cebola, coentro, jalapeños e lima.



3,50€

**HIBISCO**

(VEGAN) Hibisco no alho com cenoura e milho



3,50€

**GRINGA**

tortilla de trigo com queijo na chapa e carne al pastor (carne de porco marinada)



3,50€

**AL PASTOR**

tortilla de milho com carne al pastor (carne de porco marinada), cebola, coentros e ananás



3,50€

**COGUMELOS COM CHIPOTLE** (VEGAN) cogumelos fatiados com cebola, natas vegetais e chile chipotle



3,50€

**ALAMBRE**

carne de vitela, bacon, cebola e pimentos com queijo grelhado



3,50€

**CARNITAS**

carne de porco cozinhada com gordura de porco e laranja



3,50€

**RAJAS POBLANAS**

(VEGAN) tiras de chile poblano (não picante) cozinhadas com natas vegetais, cebola e milho



3,50€

**COCHINITA PIBIL**

carne de porco desfiada cozinhada com gordura de porco, axiote e chiles



3,50€

**CAMPECHANO**

mistura de carne de vitela com carne de porco marinada com cebola caramelizada



3,50€

**NOPALES**

(VEGAN) folha de cacto Nopal marinada em lima, tomate, cebola e coentros



3,50€

**VITELA**

carne de vitela picada na chapa



2,50€

**QUESADILLA**

tortilla com queijo derretido



10€

**MENÚ INFANTIL**

1 gringa, 1 taco de vitela e 1 quesadilla. Inclui 1 bebida.

\*IVA Incluso (%)

\*Couvert oferta da casa (Totopos, molho vermelho e molho verde)

\*Informamos que os produtos alimentares à venda neste estabelecimento, podem conter substâncias ou produtos que provocam alergias ou intolerâncias.



portugues



CHAC-MOOL  
TAQUERIA MEXICANA



7,80€

**GUACAMOLE**

Avocado, tomato, onion, coriander and lime.



3,50€

**PICO DE GALLO**

Tomato, onion, coriander, jalapeños and lime.



3,50€

**HIBISCUS FLOWER**

(VEGAN) Hibiscus flower in garlic with carrot and sweet corn



3,50€

**GRINGA**

wheat tortilla with melted cheese & Al Pastor meat (marinated pork)



3,50€

**AL PASTOR**

corn tortilla with Al Pastor meat (marinated pork), onions, coriander and pineapple



3,50€

**MUSHROOMS W/CHIPOTLE**

(VEGAN) mushroom and onion slice, plant-based cream and chile chipotle



3,50€

**ALAMBRE**

veal, bacon, onions and peppers with grilled cheese



3,50€

**CARNITAS**

pork cooked with pig lard and orange



3,50€

**RAJAS POBLANAS**

(VEGAN) slices of chile poblano (not spicy) cooked with plant-based cream, onion and sweet corn



3,50€

**COCHINITA PIBIL**

shredded pork cooked with pig lard, axiote and chiles



3,50€

**CAMPECHANO**

mix of veal and pork marinated in caramelized onion



3,50€

**NOPALES**

(VEGAN) nopal cactus marinated in lime, tomato, onion and coriander



3,50€

**VEAL**

grilled chopped veal



2,50€

**QUESADILLA**

tortilla with melted cheese



10€

**KID'S MENU**

1 gringa, 1 veal & 1 quesadilla. Including a drink.

VAT Included (%)

\*Covert offered by the house (Totopos, red sauce and green sauce)

\*Please be advised that food products for sale in this establishment may contain substances or products that cause allergies or intolerances.

