



Salads

Mixed Salad - 9€

Fresh mixed greens with tomato, onion, tuna, boiled egg, asparagus, sweet corn, and olives.

Xula Salad - 11€

Fresh cactus strips (nopales) tossed with tomato, onion, and avocado chunks, topped with crispy corn tortilla chips.



ANTOJITOS

Appetizers

Guacamole - 9€

Freshly made 100% natural avocado with onion and cilantro, served with crispy tortilla chips.

Melted Cheese - 8€ /with Chistorra - 9€

Traditional melted cheese served with four flour tortillas. Extra tortillas (3 pcs) €1.50

Tamales - 5€ each

Pork in Green Salsa

Traditional corn dough filled with pork in a tomatillo green sauce, wrapped in banana leaves.

Chicken with Mole

Traditional corn dough filled with chicken in rich mole sauce, wrapped in banana leaves.

Quesadillas

Flour tortilla filled with your choice of:

Al Pastor Pork, Al Pastor Chicken, or Chicken

Tinga - 3€ each

Skirt Steak (Arrachera), Carnitas, or Grilled

Nopales (Cactus) - 3.50€ each



NACHOS 12 €

Crispy corn tortilla chips topped with melted cheese and served with grilled chicken strips, sour cream, guacamole, pico de gallo, sweet corn, and beans.

TACOS

Corn tortillas with your choice of filling.

Al Pastor (Pork or Chicken) - \$2.20 each

Marinated pork or chicken with onion, cilantro, and a touch of pineapple.

Cochinita Pibil - 2.20€ each

Yucatán-style slow-roasted pork, topped with pickled red onions.

Chicken Tinga - 2.20€ each

Shredded chicken simmered in a mild chipotle and tomato sauce.

Skirt Steak (Arrachera) - 2.70€ each

Marinated skirt steak with orange juice, soy sauce, black pepper, and spices.

Nopales - \$2.70€ each

Grilled cactus strips sautéed with onions.

Alambre - 2.70€ each

Grilled pork with bacon, bell peppers, and onions, packed with flavor.

Chicken Fajitas - 2.70€ each

Sautéed chicken with bell peppers, onions, sweet corn, and a touch of soy sauce.

Carnitas - 2.70€ each

Slow-cooked pork seasoned with spices and orange juice.



PIZZAS 12€

All of our pizzas are made with tomato sauce, mozzarella cheese, and a touch of oregano.
Add extra toppings or create a half-and-half pizza for just 1€.

BBQ

Beef, bacon, and barbecue sauce.

Carbonara

Cream sauce, mushrooms, bacon, and cheese.

Five Cheese

A blend of cheddar, Roquefort, Edam, goat cheese, and mozzarella.

Roquefort

Roquefort cheese and walnuts.

Hawaiian

Ham and pineapple.

Anchovy

Anchovies, bell peppers, and olives.

Tuna

Tuna, olives, and onions.



Margherita

Mozzarella cheese and oregano.

Classic

Ham and bacon.

Pepperoni

Pepperoni and mushrooms.

MX

Al Pastor pork or chicken with onions, served on a traditional al pastor sauce base.

Garden Veggie

Bell peppers, onions, sweet corn, mushrooms, and olives.

Serrano

Serrano ham and garlic

Drinks

BOTTLED WATER (½ LITER) – 1,50 €

BOTTLED WATER (1,5 LITERS) – 2,00 €

SOFT DRINKS, AQUARIUS, NESTEA,
SPARKLING WATER, TONIC WATER, OR

BITTER KAS – 2,50 €

CANNED BEER – 2,50 €

ALHAMBRA BEER – 3,00 €

MEXICAN BEER – 3,50 €

MICHELADA – 5,50 €

MARGARITA COCKTAIL – 7,50 €

TINTO DE VERANO – 2,50 €

GLASS OF WHITE WINE OR TINTO – 2,75 €

BOTTLE OF WINE WHITE

O TINTO – 13,00 €

SHOT OF CASSALLA – 2,00 €

STRAWBERRY CREAM SHOT – 2,00 €

LARIOS 12, BARCELÓ O TERRY – 6,00 €

CAFE - 1,80€

TEQUILAS (CABALLITO)

Quetzal (reposado) – 3,00 €

Don Julio (reposado) – 5,50 €

Jose Cuervo (reposado) – 3,50€

Centenario (aged) – 5,50 €

Herradura (Double Reposado Limited Edition)
– 8,00 €

Herradura Blanco (aged) - 9,00€

1800 (aged) - 8,00€

Mezcal Amaras (Espadín variety) - 5,50 €

Desserts

Sweet Tamal – \$5

Traditional pineapple and coconut sweet tamal.

Corn Cake – \$5

Soft and moist sweet corn cake.

Crepes (2 Rolls) – \$5

Two crepes filled with chocolate.



MARINA XULA

SABOR MEXICANO