

# CHE

## COCINA Y BARRA SUDAMERICANA

### ENTRADAS Y TAPAS

#### **-BEEF CHIMICHANGA-**

*Slowly cooked beef, mexican rice, beans, corn, pico de gallo, mayonnaise chipotle*

**14,80€**

#### **-TACOS CHILLI CON CARNE-**

*Beef minced meat, beans, mayonnaise chipotle, avocado cream, sour cream, iceberg*

**14,50 €**

#### **-CAUSA CON COCHINITA-**

*Potato croquette, slowly cooked pork neck in citrus fruit, mayonnaise chipotle, parmesan*

**13,00€**

#### **-CHICKEN BAO-**

*Chicken thigh marinated with kimchi, mayonnaise chipotle, cucumber, carrots*

**17.40€**

#### **-TACOS CARAMONES-**

*Breaded shrimps, guacamole, mayonnaise chipotle, carrots*

**16,80€**

#### **-CEVICHE DE BAILA AL MARACUYÁ-**

*Sea bass, passion fruit leche de tigre*

**18.10€**

### ENSALADAS FRESCAS

#### **-Η ΑΥΘΕΝΤΙΚΗ ΣΑΛΑΤΑ CAESARS CARDINI-**

*Romain lettuce hearts, babygem, Caesars dressing, Crouton, Parmigiano*

*(add: Chicken +3,00 €*

*- Bacon +2,00 €)*

**11,20 €**

#### **-VERDURAS ASADAS 2.0-**

*Marinated beetroot, carrots, Cotija cheese breaded with pistachio, cabrales foam*

**14.50€**

#### **-COCO MANGO QUINOA-**

*Tricolour quinoa, dressing achiote guajillo, coconut chips, crispy onion*

*(add: Shrimps +3.00*

*- Mushroom +1.00)*

**13.20€**

#### **-STEAK SALAD-**

*Truffle dressing, rocket, cherry tomatoes, parmesan flakes*

**19.00€**

# LA HAMBURGUESERIA

## -THE CHE SMASH-

Double smash beef pattie, American cheese, iceberg, housemade pickles  
**16.60€**

## -JAMAICAN LOCO COCO-

Fennel-cabbage slaw, guacamole,  
CHE signature glaze, spicymayo, crispy onion and house made pickles  
**17.90€**

## PRINCIPALES – ΚΥΡΙΩΣ

(all our meat and fish is cooked in josper oven with coal and wood)

### -PORK CHURRASCO –

(350gr)

Pork duroc marinated with achiote and pineapple, platin bananas, morita pepper sauce, sour cream  
**18,80€**

### -BAILA TROPICAL-

Sea bass fillet, cool avocado salad, aji amarillo sauce  
**29,00€**

### -PASTA CALABACIN-

Pappardelle, zucchini, semicurado sauce, lime, mint, pumpkin seed, pumpkin flower  
**14,00€**

### -AZTEC FAJITA-

(230gr)

Black Angus steak, mexican rice, agave glaze, pico de gallo, lime, mayonnaise, corn salad  
**28,50€**

### -POLO ASADO-

(350gr)

Chicken thigh marinated with kimchi, yuka (cactus potatoes)  
**19,00€**

### -PICANHA BLACK ANGUS-

(220-250gr)

Piranha Black Angus, truffle puree, glaze carrots, demi glas sauce  
**34,50€**

### -PAELLA MARISCOS-

Sea food paella, shrimps, mussels, octopus, squid, blue crab  
**25,00€**

## SIDE DISHES

GLAZED CARROTS	4,50€
TRUFFLE MASH PUREE	7,00€
PAPAS EN CAPA	5,00€
FRENCH FRIES	4,00€
YUKA	6,00€
ROASTED SHALLOTS	5,00€
AROMATIC RICE	4,00€

## DESSERTS

BRAZILIAN CHURROS	6,50€
<i>Churros, chocolate praline, caramel dulce</i>	
DULCE DE LECHE	10,50€
<i>Caramelised honey cinnamon brioche, butter pastry cream</i>	
CREMA CATALANA	8.50€
<i>Passion fruit, mango, coconut</i>	
MEXICAN CHOCOLATE SOUFFLE	10.00€
<i>Oaxaca chocolate, Valrohna bitter +70%, cinnamon ice cream</i>	
TRES LECHES	10,00€