



Our signature cocktails.



MARGARITA

Buen Vato Tequila,
contreau & lime.

135kr



SPICY JALAPEÑO MARGARITA

Buen Vato Tequila,
fresh jalapeño,
contreau, lime, agave
& tajin.

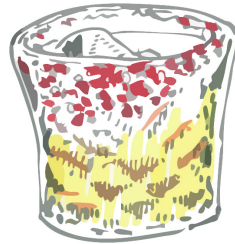
149kr



PINEAPPLE MARGARITA

Buen Vato Tequila,
contreau, ananas &
lime.

149kr



TOMMY'S MARGARITA

Arrete Tequila, agave
& lime.

149kr



CANTARITO

Buen Vato Tequila,
citrus juice & grape-
fruit soda.

160kr



COCO ROSA

Habana Club Añejo,
coconut liquor, peach,
lime & cranberry
juice.

160kr



NAKED & FAMOUS

Trascendente Mezcal,
aperol, chartreuse &
lime.

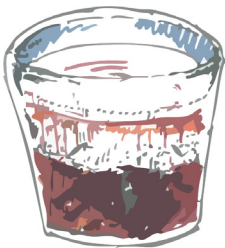
160kr



MYXTIC DREAM

Trascendente Mezcal,
fresh ginger, agave &
lime.

155kr



CARAJILLO

Espresso & licor 43.

120kr



ESPRESSO MYXTIC


Espresso, kahlua,
nixta & licor 43.

130kr



— A P P E T I Z E R S —

TOTOPOS

Tortilla chips served with homemade chunky salsa. 

59kr

GUACAMOLE

Served with totopos chips. 


119kr

CEVICHE

Marinated shrimps with tomatoes, red onion, cucumber & coriander tossed it with our special sauce of passion fruit & habanero.



189kr 

TOSTADA DE ATÚN

Marinated saku tuna served with guacamole & fry leek. 

169kr

ESQUITES

Warm sweetcorn with epazote aioli, lime juice, tajin and fresh cheese.  

85kr

 = Contains gluten

 = Contains lactose

 = Contains nuts

 = Contains eggs

 = Contains Fish or Shellfish

 = Vegetarian



— M A I N D I S H E S —

MEJILLONES AL CHIPOTLE

Creamy chipotle mussels, served with bread.



195kr

FLAUTAS

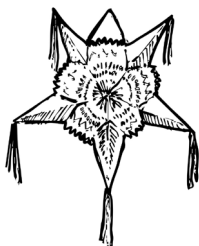
3st fry tacos served with salad, sour cream, green salsa, fresh cheese and pico de gallo. You can choose between chicken or potatoes.

215kr 

CARNE ASADA


575gr Premium Club Steak served with guacamole, grilled onions and corn tortilla.

499kr




— K I D S M E N U —

QUESADILLA

Cheese Quesadilla served with salad. 


75kr

FLAUTAS

2st fry tacos served with salad, sour cream and tomatoes. (Chicken or potatoes) 

85kr

POLLO FRITO

3 st crispy chicken served with pommes frites. 

95kr



T A C O S

(3st tacos served in corn tortilla and salsas)

Caesar Salad: Did that it was invent Tijuana, México by Cardini in 1924?

BAJA CAMARON

Marinated shrimps topped with chipotle mayo, pico de gallo & red cabbage. 🐟

225kr

BIRRIA

Slow-cooked prime beef with cheese. Served with hot broth, onion and coriander. 🍷

195kr

GUAJILLO MUSHROOM

Marinated mushrooms with onion topped with Macha chili oil sauce. 🍄 🌿

169kr

Avocados: With production of 644 mil (1,644 tons, México is leader in its cultivation and

(*) Tequila has an appellation of origin. Like champagne, Cognac and some fine wines, Tequila can only be produced in 5 regions in México, and it must be made from the blue agave plant.



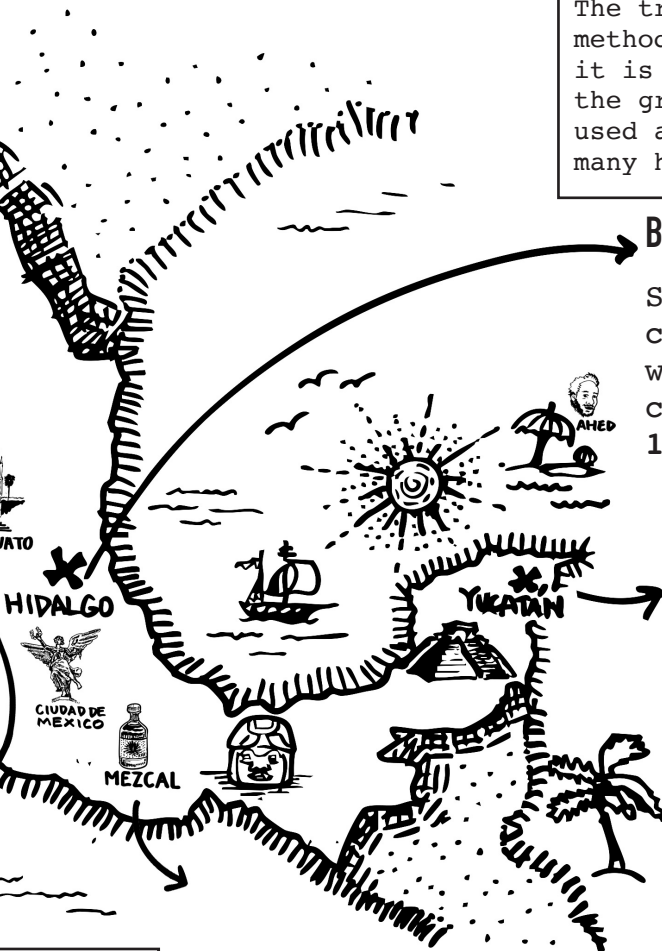
TACO COMBO MIX

1 barbacoa, 1 cochinita
and 1 Mushroom taco 🍄

175kr

you know
ed in
Caesar

Barbacoa Tacos:
The traditional
method of cooking
it is in a pit in
the ground, which is
used as an oven for
many hours.



BARBACOA

Slow-cooked beef
cheek topped
with onion and
coriander.

179kr

COCHINITA PIBIL

Slow-cooked
marinated pork
tenderloin
topped with
pickled red
onion.

179kr

Cochinital Pibil:
It is a Mayan
dish made from
pork marinated
with Achiote, a
particular spice
to the region.

Mezcal: Mezcal
is not a type of
Tequila, but
Tequila is a type
of Mezcal. Is made
from different
varieties of agave
and has more
complex flavor.

a
1 million
(4,000)
is a world
and export.



= Contains gluten



= Contains lactose



= Contains nuts



= Contains eggs



= Contains Fish or Shellfish



= Vegetarian



— D E S E R T S —



CHURROS

6st served with dulce de leche & Nutella.



85kr

FRIDA CHURROS

2st served with vanilla ice cream,
strawberries and chocolate sauce.  

95kr

FLAN BRÛLÉE

Mexican crème brûlée served with mix berries.



SORBET

Served with Tajin.

55kr

 = Contains gluten

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 = Vegetarian



C O F F E E / T E

ZOEGA KAFFE	35kr
ESPRESSO	
Singel.....	35kr
Double.....	42kr
CAPPUCCINO 🍷.....	49kr
COFFEE LATTE 🍷.....	49kr
TE	28kr



— C O F F E E D R I N K S —

CARAJILLO

Espresso & Licor 43.....120kr

ESPRESSO MYXTIC

Espresso, kahlua, nixta & Licor 43.....130kr

CAFÉ KARLSSON 🍷

Baileys, contreau & cream foug.....125kr

IRISH COFFE 🍷

Whiskey, coffee & cream foug.....125kr



— B E E R / C I D E R —

CHELADA

Corona beer 33cl, lime & salt.....**130kr**

MICHELADA

Corona beer 33cl, black mix sauces & lime ..**145kr**

MICHELADA WITH CLAMATO

Corona beer 33cl, black mix sauces & lime ..**160kr**

CIDER

33cl.....**69kr**

DRAUGHT BEER

CORONA 33cl 4,5%.....**65kr**

STELLA ARTOIS 40cl 5,0%**85kr**

GOSSE IPA 50cl 5,9%**105kr**

40cl 5,9%**89kr**

MARIESTAD 50cl 5,3%.....**85kr**

A SHIP FULL OF IPA 33cl 5,8%**85kr**

BOTTLED BEER

MODELO ESPECIAL	35cl	4,5%	85kr
CORONA	33cl	4,5%	75kr
HOEGAARDEN	33cl	4,9%	75kr
SPATEN	50cl	5,2%	95kr



NON-ALCOHOLIC / SODA

JARRITOS	mexican soda	45kr
Coca Cola / Cola Zero / Sprite / Fanta / Loka		35kr
RED BULL		45kr
ALCOHOL FREE BEER / CIDER		54kr
ALCOHOL FREE COCKTAIL		119kr
ALCOHOL FREE RED / WHITE		54kr
ALMAVE BLANCO TEQUILA		18kr/cl
ALMAVE AMBAR TEQUILA		32kr/cl



— R E D W I N E —

	GLASS	BOTTLE
MENDOZA HEIGHTS <i>(Mendoza, Argentina)</i> Grape: 100% Syrah, 2022.	85kr	340kr
ALTOS DEL CONDOR <i>(Mendoza, Argentina)</i> Grape: 60% Cabernet Sauvignon, 40% Malbec, 2023	89kr	365kr
CONO SUR SINGLE VINEYARD <i>(Aconcagua, Chile)</i> Grape: 100% Pinot Noir, 2022	140kr	560kr
GAIA ORGANIC <i>(Mendoza, Argentina)</i> Grape: 100% Malbec, 2021	160kr	640kr



— M O U S S E R A N D E —

	GLASS	BOTTLE
DOMAINE BOUSQUET WHITE <i>(Mendoza, Argentina)</i> Grape: 75% Chardonnay 25% Pinot noir	99kr	439kr
CONDORNÍU EKO CUEVA BRUT 20cl <i>(Cava, Spain)</i> Grape: 100% Condornú		89kr



— W H I T E W I N E —

	GLASS	BOTTLE
MENDOZA HEIGHTS <i>(Mendoza, Argentina)</i> Grape: 100% Sauvignon Blanc, 2022	85kr	340kr
CONO SUR BICICLETA <i>(Central Valley, Chile)</i> Grape: 100% Riesling, 2023	105kr	419kr
BOUSQUET ORGANIC <i>(Mendoza, Argentina)</i> Grape: 100% Chardonnay, 2023	109kr	439kr



— R O S É —

	GLASS	BOTTLE
SANTIAGO VV ROSÉ <i>(Vinho Verde, Portugal)</i> Grape: Touriga nacional e espadeiro, 2023	95kr	380kr



— S P R I T S —

TEQUILA

1800 REPOSADO (*Jalisco, México*)

Smooth and round, with nuances of caramel butter & spice.

35kr/cl

1800 AÑEJO (*Jalisco, México*)

Ripe agave, wood, nuts and caramel.

38kr/cl

ARETTE BLANCO (*Jalisco, México*)

Citrus, honey, flowers, & a hint of pepper.

30kr/cl

ARETTE REPOSADO (*Jalisco, México*)

Citrus, honey, flowers, & some peppery aromas.

35kr/cl

BUEN VATO BLANCO (*Jalisco, México*)

Chocolate, pepperiness but with clear agave sweetness.

25kr/cl

LOST TRES TOÑOS XTRA AÑEJO (*Jalisco, México*)

Herby, floral, with clear hints of butterscotch. Peppery & quite sweet honey.

40kr/cl

ALMAVE BLANCO 0% (*Jalisco, México*)

Bright, fresh agave with a hint of minerality & spice.

18kr/cl

ALMAVE AMBAR 0% (*Jalisco, México*)

Notes of brown sugar, toasted wood & allspice, with hints of cacao.

22kr/cl

*Para todo mal MEZCAL
Para todo bien TAMBIÉN*

MEZCAL

TRASCENDENTE (*Tlacolula Oaxaca, México*)

Orange leaf, tangerine, herbal notes such as cedar leaf & lemon tea.

35kr/cl

OJO DE TIGRE (*Oaxaca, México*)

Citrus, green apple, pear, cooked agave, caramel & smoked cocoa.

32kr/cl

RUM

ZACAPA -23y (*Guatemala*)

45kr/cl



WHISKEY

ABASOLO (*Jilotepec, México*)35kr/cl

JOHNNIE WALKER BLACK LABEL (*Scotland, UK*) ...32kr/cl

BULLEIT BOURBON (*Kentucky, USA*)30kr/cl

JAMESON (*Ireland*)29kr/cl



Myxtic Menu version 1.2 ENG
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