



DET MEXICANSKE BØFHUS

Det Mexicanske Bøfhus is a nice restaurant with a truly unique and authentic Mexican atmosphere.

We emphasize that visiting the restaurant is not just a matter of concern exciting and tasty food - it must always be a real Mexican experience to visit the Det Mexicanske Bøfhus.

All our dishes are made from fresh and healthy ingredients without any compromise to the quality. Our chefs make the Mexican food from scratch - you can enjoy it with a great Mexican beer or a nice glass of red wine.



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BEST SELECTION^{A/S}
-din vejpartner

3 course menus

Menu 1

Smoked salmon salad

Served with pesto, mix salad and parmesan. Served in deep-fried tortilla bowl.

Whisky steak from beef striploin

Served with whiskey sauce, steak fries and vegetable wok.

Caramelized nut basket with ice cream

Served with chocolate sauce, whipped cream and fruit.

DKK 329,-

Menu 2

Taco bowl with guacamole and chicken

Served with mix salad.

Pepper steak of beef tenderloin

Served with optional sauce, steak fries and vegetable wok.

Chocolate fondant

Served with ice cream and fruit.

DKK 339,-

Main courses cannot be changed. For change of starter or dessert, 29 DKK is added.

Ribeye

300 gr. Ribeye

Ribeye is cut from the top piece of beef striploin. The striploin sits at the cow's neck, and it is one of the most tasty meat cuts with good fat marbling.

Served with pommes rösti, garnish and optional sauce.

DKK 289,-



Starters

1. Mexican Tomato soup **62,-**
Served with warm tortilla breads.

2. Quesadilla **69,-**
Large grilled tortilla with chicken and cheese. Served with sour cream and salsa.

3. TEX-MEX **74,-**
Spicy buffalo wings, spareribs and tex-peppers (spicy crispy jalapeños peppers stuffed with cheddar cheese). Served with BBQ sauce.

4. Chicken Nachos - 6 pieces **62,-**
Crispy nachos chips covered with marinated chicken fillet and gratinated cheese. Served with salad, guacamole, sour cream and salsa.

5. Shrimp cocktail **69,-**
With red dressing, salad and 2 pieces of tortilla breads.

6. Chili Shrimps **74,-**
Shrimps marinated in garlic and cajun sauce. Served on warm and crispy bread.

7. Nachos Supreme **Without chicken 85,- With chicken 99,-**
Oven baked crispy cheese-grated chips. Served with tomato, garlic sauce, olives, jalapeños, guacamole, sour cream and salsa.

8. Snack Basket **72,-**
2 pieces spicy crispy jalapeños pepper stuffed with cheddar cheese, 2 pieces fried onion rings and 2 pieces paned mozzarella sticks. The delights are served with BBQ sauce.

9. Fried King Prawns **92,-**
Fried in garlic, pepper, onion, mushroom and tomato. Served with salad and tortilla bread.

10. Garlic bread with cheese **67,-**
Delicious warm and crispy bread with a taste of garlic and cheese.

The starters are not to be served alone, but can be made as a main course, with an additional charge of DKK 37,-

Grill Menu

11. Flamingo Steak **200g 199,- 400g 299,-**
Beef striploin & chicken fillet is served with bearnaise or Mexican sauce.

12. Cajun Steak 🌶 **200g 199,- 300g 259,-**
Cut out of tenderloin fillet. Served with jalapeños and cajunsauce.

13. Sombrero Steak **200g 219,- 300g 275,-**
Grilled beef striploin with cream-poblano sauce. Served with salad, tortillas, guacamole, sour cream, jalapeños, cheddar cheese and salsa. Served without potatoes.

14. Ranchero Steak **200g 205,- 300g 267,-**
Beef striploin fried in our special garlic worcestershire sauce. Served with mushroom sauce.

15. Striploin on wooden platter **200g 229,- 300g 289,-**
Beef striploin on wooden platter with spicy mashed potatoes, cheese and garlic butter or regular butter. Choose between bearnaise or mushroom sauce.

16. Pollo Picante **200g 179,- 300g 229,-**
2 pcs. marinated and grilled chicken fillets. Served with bearnaise or Mexican sauce.

17. Beef tenderloin on wooden platter **200g 259,- 300g 339,-**
Juicy beef tenderloin on platter with spicy mashed potatoes, cheese, garlic butter or regular butter. Choose between bearnaise or mushroom sauce.

18. Devil's Steak 🌶 **200g 205,- 300g 262,-**
Cut out of tenderloin fillet. Served with jalapeños and chili chipot sauce.

19. English Steak **200g 199,-**
Beef striploin steak. Served with bearnaise sauce.

Extra Sauce 17,-
Choose between BBQ, Mexican, Cajun, Pepper, Bearnaise, Chili Chipotle, Mushroom, Cognac, Poblano or Garlic.

Striploin / sirloin steaks are served with baked or steak potatoes and today's garnish.

Dishes marked with 🌶 are very spicy!

Grill Menu

20. Diane Steak 200g 205,- 300g 267,-

Beef striploin fried in our special garlic worcestershire sauce. Served with cognac sauce.

21. Pepper Steak 200g 205,- 300g 267,-

Beef striploin marinated in our five-pepper spice mixture. Served with jalapeños and pepper sauce.

22. Garlic Steak 200g 205,- 300g 267,-

Beef striploin with garlic purée. Served with garlic sauce and and roasted garlic.

23. Grilled King Prawns 179,-

King Prawns grilled in garlic oil. Served with sweet chilli sauce and rice. The prawns comes in shell and are served without potatoes.

24. Salmon Fillet 215,-

With avocado, onions, peppers, mushrooms, parmesan cheese. Served with rice, grilled tomatoes and creamy citrus sauce. Served without potatoes.

25. Tenderloin 200g 247,- 300g 317,-

2 pcs. juicy beef tenderloin. Served with bearnaise or mushroom sauce.

26. Tournedos 200g 257,- 300g 335,-

2 pcs. juicy beef tenderloin with bacon. Served with bearnaise or mushroom sauce.


27. BBQ Spareribs 600g 189,- 1200g 259,-

A wonderful experience of BBQ glazed ribs, topped with peppers.

Extra Sauce 17,-

Choose between BBQ, Mexican, Cajun, Pepper, Bearnaise, Chili Chipotle, Mushroom, Cognac, Poblano or Garlic.

Striploin / sirloin steaks are served with baked or steak potatoes and today's garnish.

Dishes marked with  are very spicy!

Big Bang Steaks

28. Big Bang I 300g 262,- 400g 327,- 500g 389,-

Tender beef striploin with crispy bacon and garlic butter or regular butter.
Can be ordered up to 1000 gr. - Ask for the price.

29. Big Bang II 400g 389,- 500g 455,- 600g 522,-

Juicy beef tenderloin with crispy bacon and garlic butter or regular butter.
Can be ordered up to 1000 gr. - Ask for the price.

30. Striploin on wooden platter 400g 369,-

Tender beef striploin with spicy mashed potatoes, cheese and garlic butter or regular butter.

31. Beef tenderloin on wooden platter 400g 419,-

Juicy beef tenderloin with spicy mashed potato, cheese and garlic butter or regular butter.

32. Grill Mix 400g 339,-

100 gr. of each: Beef striploin, beef tenderloin, chicken fillet and spareribs.
Served with crispy bacon and garlic butter or regular butter.

Extra Sauce 17,-

Choose between BBQ, Mexican, Cajun, Pepper, Bearnaise, Chili Chipotle, Mushroom, Cognac, Poblano or Garlic.

Striploin / sirloin steaks are served with baked or steak potatoes and today's garnish.

Fajitas

41. Fajita Originale 189,-

Strips of marinated chicken and beef sautéed in our Mexican sauce. Served on a sizzling hot iron pan. Finely chopped iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar cheese, jalapeños, peppers and 4 pieces tortilla breads.

Can also be ordered with only chicken or beef.

42. Fajita Camarones (Shrimp) 199,-

Shrimp sauteed with peppers, onions and coriander. Served in a sizzling hot Mexican ceramic bowl. Finely chopped iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar cheese, jalapeños, peppers and 4 pieces tortilla breads.

43. Fajita Vegetarian 169,-

Today's vegetables are served on a sizzling hot iron pan. Finely chopped iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar cheese, jalapeños, peppers and 4 pieces tortilla breads.

44. Puntas de Filete a la Mexicana 🌶️ 192,-

Beef strips sautéed in chili chipotle sauce with fresh tomatoes and mushrooms. Served on a sizzling hot iron pan. Finely chopped iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar cheese, jalapeños, peppers and 4 pieces tortilla breads.

Dishes marked with 🌶️ are very spicy!

Enchiladas

45. Enchiladas Rojas 🌶️ 169,-

Two small tortillas filled with spicy beef, gratinated with cheese. Served with chili chipotle and sour cream.

46. Enchiladas de Pollo 165,-

Two small tortillas filled with spicy chicken fillet pieces, gratinated with cheese and mild Mexican sauce. Served with sour cream.

47. Kombi Enchiladas 167,-

Two small tortillas filled with spicy beef and chicken fillet pieces, gratinated with cheese. Served with Mexican Sauce and sour cream.

48. Shrimp Enchiladas 175,-

Two small tortillas filled with marinated and sauteed shrimps, gratinated with cheese. Served with Mexican Sauce and sour cream.

All dishes are served with homemade garnish and rice.

Dishes marked with 🌶️ are very spicy!

Burritos and Chimichangas

49. Beef Burritos

177,-

Big tortilla gratinated with cheese, beef sautéed with onion, peppers and cajun sauce. Served with guacamole, salsa and sour cream.

50. Chicken Burritos

172,-

Big tortilla gratinated with cheese, chicken sautéed with onion, peppers and cajun sauce. Served with guacamole, salsa and sour cream.

51. Kombi Burritos

175,-

Big tortilla gratinated with cheese, beef and chicken sautéed with onion, peppers and cajun sauce. Served with guacamole, salsa and sour cream.

52. Vegetarian Burritos

162,-

Big tortilla gratinated with cheese, today's veggies sautéed cajun sauce. Served with guacamole, salsa and sour cream.

53. Shrimp Burritos

179,-

Big tortilla gratinated with cheese, shrimps sautéed with onion, peppers and cajun sauce. Served with guacamole, salsa and sour cream.

54. Beef Chimichanga

172,-

Crispy deep-fried tortilla filled with sautéed beef and cheese. Served with Mexican sauce, guacamole and sour cream.

55. Chicken Chimichanga

165,-

Crispy deep-fried tortilla filled with sautéed chicken and cheese. Served with Mexican sauce, guacamole and sour cream.

56. Kombi Chimichanga

167,-

Crispy deep-fried tortilla filled with sautéed beef, chicken and cheese. Served with Mexican sauce, guacamole and sour cream.

All dishes are served with homemade garnish and rice.

Especiales

60. Pollo Monterey

199,-

Grilled chicken fillet strips and shrimps sauteed in the pan with tequila, onion, garlic, parsley and our own con queso (spicy cheese sauce) as well as crispy bacon pieces. Served with finely chopped iceberg, finely chopped onion, salsa, guacamole, sour cream, cheddar cheese, jalapeños, peppers and tortilla.

Extra cooking time should be calculated.

61. Gringos Pot

199,-

A combination of chicken and beef strips sautéed in a saucepan with molesauce as well tequila, coriander, onion and garlic. Served in a sizzling hot Mexican bowl. Served with finely chopped iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar cheese, jalapeños, peppers and tortilla.

Extra cooking time should be calculated.

62. Carne Asado 🌶

192,-

Marinated beef striploin strips, butter fried with onions and peppers, sautéed in chili chipotle. Served in sizzling hot Mexican bowl with finely cut iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar cheese, jalapeños, peppers and tortillas.

63. Taco Fiesta

189,-

Grilled chicken and beef strips. Crispy and warm tacos, served with salsa, guacamole, sour cream, cheddar cheese and vegetables.

Can also be ordered only with chicken or beef.

64. Taco Salad

172,-

Spicy beef and chicken strips fried with tomato, peppers and mushrooms, gratinated with cheese. Served with salad, jalapeños, guacamole, sour cream, peppers, salsa and tortilla chips.

65. Tortilla Wrap

169,-

Grilled beef and chicken strips with iceberg salad, mushrooms, red onions, peppers and cajun sauce. Packed in large tortilla and served with today's garnish.

Dishes marked with 🌶 are very spicy!

Children's Menu

80. *Burger* 69,-

With cheese, bacon, salad and steak potatoes. Served with ketchup.

81. *Meatballs* 69,-

Traditional meatballs with salad, steak potatoes and bearnaise sauce.

82. *Nino Burritos* 69,-

Tortilla with a combination of sautéed beef and chicken strips, gratinated with cheese. Served with BBQ sauce, guacamole and sour cream as well as rice.

83. *Fish fillet* 69,-

1 fish fillet served with steak potatoes and remoulade.

84. *Grilled chicken fillet* 89,-

120 gr. Chicken fillet served with salad, steak potatoes and bearnaise sauce.

85. *Children's Chimichanga* 69,-

Crispy deep-fried tortilla with sauteed beef and chicken strips, gratinated with cheese. Served with Mexican sauce, guacamole, sour cream and rice.

86. *Tender beef striploin* 99,-

100 gr. Beef striploin. Served with salad, steak potatoes and bearnaise sauce.

87. *Nuggets* 69,-

5 pcs. nuggets served with steak potatoes and remoulade.

88. *Spareribs* 79,-

Served with steak potatoes and BBQ sauce.

89. *Children's ice cream* 49,-

Vanilla ice cream, whipped cream and chocolate sauce.

Only available for children under 12 years old.

Desserts

90. *Bananasplit* 69,-

Banana with vanilla ice cream, whipped cream and chocolate sauce. Served with fruit.

91. *Belgian waffle* 69,-

Served with vanilla ice cream, whipped cream and chocolate sauce. Served with fruit.

92. *Ice cream in glass* 59,-

Vanilla ice cream, whipped cream and chocolate sauce. Served with fruit.

93. *Pancake with ice cream* 69,-

Vanilla ice cream, whipped cream and chocolate sauce. Served with fruit.

94. *Mix dessert* 159,-

1 x Belgian waffle, 1 x banana and 1 x pancake. Served with vanilla ice cream, chocolate sauce, whipped cream and fruit.

Enough for 2-4 people.

Coffee

118. Irish Coffee With whiskey.	69,-
119. Mexican Cofee With kahlua and tequila.	69,-
120. Hot lumumba With cognac.	69,-
121. Hot chocolate With whipped cream and sprinkle.	37,-
122. Hot ice chocolate With vanilla ice cream.	49,-
123. Coffee	29,-
124. Tea	25,-
125. Café Latte Syrup	45,- +5,-
126. Cappuccino	43,-

Cold drinks

140. Soda Pepsi, Pepsi Max, Lemon, Orange, Faxe Kondi, sparkling water.	0,3 cl. 35,- 0,5 cl. 49,- 0,75 cl. 62,-
141. Juice Apple juice, orange juice or elderflower	0,3 cl. 35,- 0,5 cl. 49,- 0,75 cl. 62,-
143. Royal Classic	0,3 cl. 41,- 0,5 cl. 56,- 0,75 cl. 68,-
144. Heineken	0,3 cl. 41,- 0,5 cl. 56,- 0,75 cl. 68,-
146. Glass of iced water	19,-
147. Pitcher of iced water	35,-

Special beers -
ask your waiter

Wine list



Sparkling & white wines

START YOUR DINNER WITH A NICE GLASS OF...

Viberti, Moscato d'Asti (Sweet)

Italy

100% Moscato. An elegant sparkling wine with a light yellow color, fine bubbles and fresh aroma of peach and white flowers. Full-bodied, sweet and well balanced fruity palate and pleasant aftertaste.

325,-
Glass 79,-



WE RECOMMEND

Los Tilos

Sauvignon Blanc (Half dry)

Chile

The wine is produced from 100% Sauvignon Blanc grapes and has been exclusively stored on steel tanks. The upscale grapes of Central Valley and the cold fermentation temperature give the wine a beautiful color, while at the same time resulting in the fresh and lively properties of the wine. It has a complex aroma of grapefruit, nectarines and peaches as well as a fresh and stimulating aftertaste.

235,-
½ btl. 142,-
Glass 69,-



Aldeya, Chardonnay (Dry)

Spain

100% Chardonnay. A well-balanced white wine with a clear yellow-green color and intense aroma of citrus, white fruits, green apples, pears and grapefruit. The taste is fresh and crispy with a good body and well-rounded acidity as well as a gentle and pleasant aftertaste.

299,-



Palmberg, Riesling Spätlese (Sweet)

Germany

100% Riesling. A fresh white wine with a beautiful golden yellow color with a greenish tinge and fruity aroma of apple, grapefruit and apricot. The taste is sweet, soft and pleasant with notes of exotic fruits, spicy acid as well as a gentle and pleasant aftertaste with an elegant touch of peach.

319,-
Glass 79,-



Take Root, Chardonnay (Half dry)

Australia

This wine is produced from Chardonnay as well as a little Colombard (5%) and Traminer (3%). A beautiful and elegant white wine with a beautiful clear color and delicate aroma. It has an incredibly delicious, soft and fresh taste of melon, peach, citrus fruit and a touch of caramel followed by a gentle and comfortable aftertaste.

319,-



Rosé wines

Mesta, Tempranillo Rosé (Half dry)

Spain
100% Tempranillo. This is a beautiful organic rosé wine with a light strawberry color and intense, fresh fruit aroma with notes of flowers. Lovely concentrated, yet light and elegant fruit flavor with good and well balanced acidity and a fresh and pleasant aftertaste.

275,-



Aldeya, Rosé (Dry)

Spain
The wine is mainly produced by Garnacha grapes (75%) grown in the Cariñena region, which is located close to Zaragoza. It is a well balanced and easy-to-drink rose wine with a nice pink color and a delicate, fresh fruity aroma. Intense and crispy fruit flavor as well as gentle and pleasant aftertaste.

295,-

Glass

65,-



Viberti, La Gemella Rosé (Dry)

Italy
This rosé wine is made from 100% Nebbiolo grapes grown in the Piedmont region. It is a beautiful, easy-to-drink and light salmon colored rosé wine. The wine offers a rich aroma, delicate fruit flavor with notes of strawberries, rose petals and herbs, good acidity as well as a soft and round aftertaste, which gives you the desire for one more glass.

325,-



We highly recommend

Villa Molino

Valpolicella Ripasso D.O.C. (Dry, yet soft)

Italy

An incredibly elegant Ripasso with an intense, warm and fruity aroma. Dry and full-bodied but at the same time round and silky soft fruit flavor with notes of cherry and dried fruit and a long and pleasant aftertaste.

399,-



Villa Molino

Amarone della Valpolicella D.O.C. (Powerful)

Italy

50% Corvina Veronese, 30% Corvinone, 15% Rondinella and 5% Cabernet grapes. It is a beautiful wine with a fruity aroma and a full-bodied, yet at the same time round and almost silky palate of ripe fruits as well as a long and pleasant aftertaste with notes of spices.

569,-



Villa Molino

- part of the wine company Sartori

Sartori's history goes all the way back to 1898, when Pietro Sartori bought a vineyard and a small cellar to ensure stable supplies of good quality wines for his hotel. This act was to symbolize the founding of the wine company Sartori - and wine has ever since been the calling of the Sartori family.

It has now been over 100 years since its founding, and today the 4th generation of the Sartori family owns and runs the company.

The historic 17th-century "Villa" building is Sartori's headquarters. Sartori's wines are aged and stored in the naturally cool underground cellar, where the beautiful oak barrels stand on symmetrical rows. All the wines ranging from the smaller Valpolicella wines to the large Amarone are produced from grapes from the family's own beautiful vineyards.

Sartori always focuses on the most modern techniques in wine growing, wine production and bottling, so they are sure not to compromise on the quality of the wines at all times, despite often producing large quantities.

75% of Sartori's production is exported to countries such as England, Germany, North America, Russia, Japan, Israel and the Scandinavian countries.

Great wine for the great steak...

Smoked by Doña Paula (Half sweet)

Argentina

This wine is produced from the Cabernet Sauvignon (60%), Malbec (30%) and Bonarda (10%) grapes, all grown in Valle Lujan de Cuyo in the province of Mendoza, Argentina.

The wine has been aged for 12 months in specially made oak barrels, which by a unique process have been smoked in such a way that the aroma of the wine is reminiscent of the aroma of the traditional Argentine grill.

It is a beautiful wine with an intense red-violet color as well as a complex aroma of red fruits, spices, vanilla and the very special and delicate smoky aroma of Argentine barbecue. The unique taste is distinguished by its full body, delicate sweetness and silky soft tannins followed by a fantastic and long aftertaste.

Perfect for a red, juicy steak!

275,-

Glass

75,-



Red wines

WE RECOMMEND

Los Tilos

Cabernet Sauvignon (Half dry)

Chile

The wine is produced from 100% Cabernet Sauvignon grapes grown in the Central Valley area of Chile. It is characterized by a nice ruby-red color, pleasant slightly spicy cherry and plum aroma, soft and round fruit flavor with a hint of pepper and a gentle and pleasant aftertaste. It is a wine with a slight tannic acid content, which makes it a very exciting experience.

235,-

½ fl.

142,-

Glass

69,-



Aldeya, Garnacha (Dry)

Spain

The owners have made this winery as a prestige project where money has not played a role. The idea is to produce the best wine that is possible in the region at all. Everything; planting, harvesting, fermentation, storage and bottling are performed according to the most modern principles.

275,-

Glass

75,-



It is a well-balanced wine of 100% Garnacha grapes with a deep ruby red color and delicate aroma of black cherries, raspberries, cocoa and vanilla. Soft and round fruit one the palate as well as a long, soft and pleasant aftertaste with spicy notes.

14 Hands

Cabernet Sauvignon (Half dry)

Washington, USA

This wine is mainly produced by Cabernet Sauvignon (about 92%) and some other grape varieties such as Pinot Gris, Merlot, Cabernet Franc, Petit Verdot, Syrah, Mourvèdre, Cinsault and Malbec. All the grapes are grown in the Columbia Valley in the state of Washington.

349,-



It is an elegant wine with a nice red color and delicate aroma of blueberries and blackcurrant with a touch of dried herbs and spices. Round and lightly spiced fruit flavors of blackcurrant and dark cherries with notes of cocoa, silky tannins and a long aftertaste.

Red wines

Le Plan des Moines, Côtes du Rhône Villages (Powerful) 369,- France

The wine is produced from the grapes Grenache (70%), Syrah (20%) and Carignan (10%) grown in the Côtes du Rhône Villages area of the Rhone Valley in France. It is a beautiful wine with a beautiful intense reddish-purple color and complex aroma of cloves and licorice. It has a soft and round taste of jam, blackberries, pepper and cinnamon, soft tannins and a long and fresh aftertaste.



Castello Banfi, Cum Laude (Powerful) 399,- Italy

This wine is produced from 30% Cabernet Sauvignon, 30% Merlot, 25% Sangiovese and 15% Syrah grapes grown in Montalcino in the Tuscany region of Italy. The four grape varieties have stored 6 months on oak barrels separately, then the wine is mixed and have stored another 6 months on oak barrels and then bottled, with the wine aging further a minimum of 6 months before release.

It is a wine with a nice intense ruby red color as well as a complex scent of cherries, plums and licorice, with a hint of black olives and tobacco. It is an incredibly full-bodied wine with a powerful yet soft and round fruit flavor and a long and pleasant aftertaste.



Kendall-Jackson, Vintners Reserve Zinfandel (Dry) 409,- Californien, USA

The grape composition here is 91% Zinfandel and 9% Petite Sirah grapes - mainly from Mendocino County in California, USA. The wine has been aged on small French and American oak barrels (11% new). It is an elegant and full-bodied wine with a very nice color and intense fruity aroma and an amazing fruit flavor of raspberries, blackberries and plums with a silky touch of cedar. The wine has a perfect balance between oak and fruit as well as a long and slightly spicy aftertaste.



Viberti Buon Padre - Barolo D.O.C.G. (Powerful) 569,- Italy

This wine is produced from 100% Nebbiolo grapes, aged for 36-40 months on oak barrels as well as 6 months on the bottle before release. It is an incredibly nice and elegant red wine with a delicate and complex aroma of dried fruit, spices and wild flowers. Rather dry fruit flavor with notes of forest floor and leather as well as a long and pleasant aftertaste.



The food for your party

We provide exciting Mexican buffet for your party. Choose from our six different delicious buffets with different Mexican dishes made from seasonal ingredients. We provide catering for every occasion and down to 10 persons.

The buffets can be ordered as they are, or used as inspiration to find the right menu for your particular party. The food is adapted to the Danish taste bud, which means that it is not strong but well seasoned. If you want spicy variations in your buffet, this can easily be arranged when ordering.



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