



HOME MADE



GLUTEN FREE

## Tostadas

- Tuna Tostada** ..... 10 €  
Two fried corn tortilla, guacamole, red tuna tartar, mayo chipotle, sesame, radish and coriander.
- Salmon Tostada** ..... 10 €  
Two fried corn tortillas guacamole, fresh and smoked salmon tartar, dill cream, micro sprouts and lime zest.

GLUTEN FREE

## To Share

- La Mano del Diablo** ..... 18 €  
5 extremely spicy fried chicken units bathed in a homemade sauce made with the hottest chili in the world. **10 000 000 SCOVILLE**
- Falafel Sticks** ..... 9 €  
8 units of homemade falafel accompanied with a special sauce based on greek yogurt and spices.
- Tortilla Chips** ..... 8 €  
Homemade tortilla chips, guacamole and tomatoes tartar.
- Halloumi Fries** ..... 10 €  
Fried halloumi cheese with strawberry jam.
- Corvina Aguachile** ..... 15 €  
Cubes of fresh sea bass bathed in a mexican-peruvian leche de tigre accompanied with red onion, avocado, radish and corn tostadas.
- Chicharrones with Guacamole** ..... 15 €  
Pork belly marinated for 24 hours, crispy and with all the flavor of mexico accompanied by homemade guacamole, pickled onion, and kimchi sauce.
- Nachos** SMALL ..... 11 €  
BIG ..... 14 €  
Tortilla chips, cheese, guacamole, tomatoes tartar and coriander.

### Extras Nachos

CREME FRAICHE 2,50 €	GUACAMOLE 4 €
TOMATOES TARTAR 2,50 €	DOUBLE CHEESE 3 €
FRIJOLES 3 €	JALAPEÑO 2,50 €
DEVIL'S SAUCE 4 €	MEAT 4 €*

\* to choose between beef, pulled pork, chicken pastor

## Tacos

- Pulled Pork** <sup>2 unidades</sup> <sup>3 unidades</sup> ..... 9,50 € ..... 13,50 €  
Corn tortilla, pulled pork, green salsa, lombard cabbage, mayo chipotle and cilantro
- Chicken al Pastor** ..... 9,50 € ..... 13,50 €  
Corn tortilla, pastor chicken, pickled onion, roasted pineapple, mayo lemon, and cilantro
- Fried Chicken** ..... 9,50 € ..... 13,50 €  
Corn tortilla, fried chicken, mustard and honey sauce, avocado, red sauce, radish and cilantro
- Roast Beef** ..... 9,50 € ..... 13,50 €  
Corn tortilla, roasted beef at low temperature, red sauce, pico de gallo, guacamole, lemon mayo and cilantro.
- Baja Fish** ..... 9,50 € ..... 13,50 €  
Corn tortilla, fish in tempura, coleslaw, pico de gallo, mayo chipotle and cilantro
- Gambas** ..... 9,50 € ..... 13,50 €  
Corn tortilla, crispy prawn bathed in our tamarindo sauce, avocado, coleslaw, special sauce made from greek yogurt and spices, prawn bread and folhas baby
- Vegetarian** ..... 9,50 € ..... 13,50 €  
Corn tortilla, crispy cauliflower, beans, pico de gallo, pickled onion guacamole, special sauce made from greek yogurt and spices and cilantro
- Chicken Wire** ..... 15 €  
Chicken al pastor, sautéed vegetables and melted cheese. it comes with guacamole, cilantro and corn tortillas to make your tacos at the table.

## Burgers

- Bacon Cheese** ..... 13 €  
Artisan brioche bread, 180 gr medallion of matured beef, cheddar, bacon and onion jam lettuce, tomato, jalapeños and our special primo sauce.
- Brioche with Rib** ..... 13 €  
Artisan brioche bread, dijon mustard, tender roasted and boneless pork ribs, cole and kimchi salad, homemade pickles, crispy onions and fresh cream with lime zest.
- Kentucky Chicken** ..... 13 €  
Artisan brioche bread, marinated chicken thigh coated in cornflakes, tartar sauce, iceberg lettuce, cheddar, bacon and honey mustard sauce.
- Vegetarian Burger** ..... 13 €  
Artisan brioche bread, falafel medallion, coleslaw, caramelized onion, guacamole, tomato, lettuce, cheddar and lemon mayo.

## Salads

- Cesar Salad** ..... 11 €  
Romaine lettuce, parmesan, caesar sauce, croutons, cherry tomato, Option : fried chicken or crispy prawns
- Primo Salad** ..... 11 €  
Mix of cabbages dressed with a sauce based on tamarind and peanut butter, hoisin sauce, carrots, tender sprouts, cherry tomatoes and coriander.

## Quesadillas

- Chicken Quesadilla** ..... 12 €  
Wheat tortilla, shepherd chicken, cheese, tender springs and lemon mayo, accompanied by pickled red onion.
- Vegetarian Quesadilla** ..... 12 €  
Wheat tortilla, asparagus, cheese, mushrooms, tender springs, onion and truffle mayo.

## Burritos

- Burrito Primo** ..... 12 €  
Wheat tortilla, meat, rice, cheese, red pepper, green pepper and red onion sautéed with mixed spices primo, beans, avocado and lemon mayo.
- Vegetarian Burrito** ..... 12 €  
Wheat tortilla, shiitake mushrooms sautéed with garlic, parsley and agave, red pepper, green pepper, cheese, beans, rice, avocado and lemon mayo.
- Burrito Bowl** ..... 12 €  
Rice, beans, avocado, meat, two corn tortillas and pico de gallo.
- Smoked Salmon Burrito** ..... 12 €  
SERVED COLD wheat tortilla, smoked salmon, tender springs, red cabbage, avocado, philadelphia cheese, crispy onion, tomato and caesar sauce

## XXL Burrito Challenge 30€

Our traditional burrito but in extra large size (1.5kg) all a bomb only suitable for the most courageous. if you are able to finish it in 1 hour along with 2 beers of 50 cl, a prize is waiting for you and also you will enter our wall of champions.

### Sides and Extras

GUACAMOLE Fresh guacamole made every day	4 €
FRENCH FRIES	3,50 €
PRIMO FRIES French fries with our primo mix of spices	3,50 €



13€

## Kids Menu

Cheeseburger with potatoes  
or fried chicken with potatoes plus drink and ice  
UP TO 12 YEARS OLD

## Deserts

**Churros** ..... 6 €  
Homemade churros made at the moment, cinnamon, sweet milk and vanilla ice cream.

**Desde Tulum con Amor** ..... 6 €  
Sponge cake covered in mango syrup, passion fruit curd, popcorn powder ganache, white chocolate and sweet popcorn at the end.

**Tarta de 3 Leches** ..... 6 €  
Direct from Mexico, a dessert that will make you fall in love. sponge cake covered in a mixture of condensed milk, evaporated milk and cream.

**El Primo Rafa** ..... 6 €  
Base of coconut cake with a light and silky cream flavored to coconut and white chocolate and to finish a layer of lotus biscuit cream.

**Pero Sigo Siendo el Rey** ..... 6 €  
Creamy pistachio on a pistachio and dates crumble. a layer of raspberry jam and to finish caramelized pistachios and raspberries.

**Pecado Capital** ..... 6 €  
Dark chocolate mousse, layer of salted caramel with peanuts, layer of almond chocolate and toppings of peanuts dipped in chocolate, peanuts with honey and fleur de sel.

**Azteca 86** ..... 6 €  
Layers of chocolate cookies interspersed with a creamy dulce de leche and a white chocolate ganache, and to finish, white chocolate shavings, it won't leave you indifferent.

## Water & Soft Drinks

**Coca Cola** (23,7cl.) ..... 3 €

**Coca Cola Zero** (23,7cl.) ..... 3 €

**Nestea** (30cl.) ..... 3 €

**Sprite** (20cl.) ..... 3 €

**Fanta Orange** (20cl.) ..... 3 €

**Fanta Lemon** (20cl.) ..... 3 €

**Aquarius Lemon** (30cl.) ..... 3 €

**Aquarius Orange** (30cl.) ..... 3 €

**Lemonade** ..... 4 €

**Still Water** (50cl.) ..... 2,50 €

**Soda Water** (50cl.) ..... 2,50 €

## Hot Drinks

**Short or Long Coffee** ..... 1,90 €

**Chopped up** ..... 2 €

**Coffee with Milk** ..... 2,80 €

**Tinto de Verano** ..... 5 €

**Sangria** ..... 8 €

## Beer

**Corona** ..... 4 €

**Corona 00** ..... 4 €

**Modelo especial** ..... 4 €

**Negra modelo** ..... 4 €

**Pacifico** ..... 4 €

**Desperados** ..... 4 €

## Draft Beer

|| 33 cl ..... 3 € ||

|| 50 cl ..... 4,50 € ||

## Frozen

**Margarita Lemon** 33 cl. .... 5 €  
(0,50 € if you want to taste some)

**Margarita Lemon** 1,4L ..... 25 €  
(5 € if you want to taste some)

## Wine

### PINK

**Château d'Escarelle** (CÔTE DE PROVENCE FRANCIA)  
..... GLASS 5 € ..... BOTTLE 20 €

### RED

**Canto Blanco** (TEMPRANILLO - RIOJA)  
..... GLASS 4 € ..... BOTTLE 16 €

**Pilares de Ciencuevas** (GARNACHA - RIOJA)  
..... GLASS 5 € ..... BOTTLE 21 €

### WHITE

**Ciencuevas 6** (VIURA - RIOJA)  
..... GLASS 4 € ..... BOTTLE 18 €

**Descomunat** (VERDEJO)  
..... GLASS 5 € ..... BOTTLE 24 €

## Primo Shop

**Water Bottle** 0,5L ..... 10 €

**Hot Sauce** 100ML ..... 15 €

**T-shirt** white or black ..... 25 €

**Hoodie Primo** white or black ..... 40 €