



ncient tongues tell that on July 14, 1780, two pirates set sail for Mexico in search of challenges and adventures. Mallorca was their first stop and there, they left their mark.



A great booty filled with gold and silver earned them a name among the great pirates of their time. They landed on Mexican shores almost two months later and quickly became masters of the east coast and settled there for the next five years.

Many new destinations were on their minds but only one awakened in them the same desire that made them leave the island of Sainte Marguerite five years earlier.

Ahead of them lied countless months of travel across the Atlantic, and who knows how many new adventures and experiences awaited them in these new lands. This new goal was nothing less than the capital of the Spanish Kingdom. There, endless adventures and battles awaited, which if victorious, would crown them as the best pirates of their era.



① To ensure the smooth running of our service, we kindly ask that each guest orders at least one dish.  
 ② A maximum of three cards per table is accepted for payment. ③ We want you to feel at home; however, to allow all guests to enjoy the experience, table time is limited to 2 hours.

## Starters

### Nachos

..... **SMALL 12 €** ..... **LARGE 15 €**  
 Crispy tortilla chips loaded with melted cheese, homemade guacamole, tomato tartare & cilantro.

#### EXTRAS :

.... Jalapeños : **3 €** ..... Pulled Pork : **3,50 €**  
 .... Sour Cream : **3 €** ..... Double Cheese : **3,50 €**

### Tortilla Chips ..... 9 €

Fresh fried corn tortillas with guacamole and fresh tomato & cilantro tartare.

### Confit Artichoke ..... 12 €

**& GREEN PIPIAN:** Slow-confited artichoke in extra virgin olive oil, set over vibrant green pipian. Finished with black garlic emulsion, poppy seeds, cilantro oil and crispy chickpeas.

### Eletes ..... 9 €

Corn on the cob brushed with green mayo, coated in parmesan and finished with smoked paprika from La Vera.

### Esquites & Bone Marrow.... 14 €

Butter and cumin sautéed white corn over roasted bone marrow crusted with panko, rosemary and thyme. Finished with smoked Maldon salt and Tajín.

### Aguachile ..... 16 €

Shrimp cured in a Mexican-Peruvian leche de tigre with lime, green chili, cucumber and ginger. Served with red onion, avocado and crispy corn. Comes with two corn tostadas.

### Gambas a la Diabla!..... 16 €

Crispy prawns glazed in a sweet & spicy tomato, mezcil and chili sauce.

### Chicharrones ..... 16 €

Ultra-crispy marinated pork belly served with baby lettuce hearts and mango-habanero sauce.

## Tostadas

### Red Tuna Tostada!..... 12 €

Two crispy fried corn tortillas topped with guacamole and red tuna tartare. Finished with chipotle mayo, sesame seeds and cilantro.

### Ceviche Tostada..... 11 €

Two fried corn tortillas accompanied by guacamole and a fresh sea bass ceviche. Topped with a sauce made from yellow chili peppers and Mexican chili peppers, celery, cilantro and crunchy corn.

## Quesadillas

### Vegetarian Quesadilla..... 12 €

Wheat tortilla filled with melted cheese, roasted eggplant, onion and huitlacoche.

### Iberian Pork Quesadilla ..... 14 €

Wheat tortilla stuffed with cheese and sautéed Iberian pork with a subtle touch of truffle.

### Al Pastor Quesadilla..... 13 €

Wheat tortilla filled with Idiazábal cheese and al pastor pork, served with roasted pineapple gel.

### Lamb Quesadilla..... 14 €

Wheat tortilla packed with cheese and slow-cooked lamb seasoned with ras el hanout and caramelized onion.

## Extras

FRENCH FRIES 4 €

MOLE POBLANO 3 €

SALSA ROJA 2,5 €

ORDER OF TORTILLAS 2 €

MAYO CHIPOTLE 2,5 €

FRIJOLES 4 €

GUACAMOLE 6 €

SALSA DEL DIABLO  5 €

10 000 000 SCOVILLE

SALSA VERDE 2,5 €

RICE 4 €





# Tacos

# Dishes

**Taco al Pastor**  
..... x2: 9,50 € ... x3: 13,50 €  
Achiote-marinated Duroc pork, pickled red onion, pineapple chutney, cilantro.

**Duck Taco**  
.....x2: 11 € ..... x3: 15 €  
Slow-braised Peking-style duck, baby greens & mango salad, leek, apple gelée, mint and crispy prawn cracker.

**Carne Asada Taco**  
..... x2: 9,50 € ... x3: 13,50 €  
Marinated skirt steak sautéed with onions, red salsa, guacamole, tomato tartare, tarragon cream and cilantro.

**Pulled Pork Taco**  
..... x2: 9,50 € ... x3: 13,50 €  
Low & slow cooked pork, red cabbage, green salsa, mayo chipotle and cilantro.

**Tongue Taco**  
..... x2: 10 € ..... x3: 14 €  
Braised beef tongue, green salsa, pickled red onion and cilantro.

**Swordfish Taco**  
.....x2: 11 € ..... x3: 15 €  
Seared swordfish, daikon salad, creamy celery purée, corn butter and wakame.

**Beef Cheek Ragout Taco**  
.....x2: 11 € ..... x3: 15 €  
Slow-braised beef cheeks with a hint of dark chocolate, cherry tomatoes, basil, extra virgin olive oil, parmesan shavings and Pedro Jimenez reduction.

**Chicken Mole Taco**  
..... x2: 9,50 € ... x3: 13,50 €  
Juicy chicken thigh, mole poblano, roasted red peppers, peanut crumble and cilantro.

**Veggie Taco**  
..... x2: 9,50 € ... x3: 13,50 €  
Sautéed shiitake and onions with garlic, parsley, balsamic and agave syrup, guacamole, red cabbage, corn, feta, cilantro.

**Skirt Steak**..... 22 €  
200g grilled beef skirt steak served with rich mole poblano, french fries and rosemary.

**Burger** ..... 14 €  
200g beef patty, brioche bun, Dijon mustard, lettuce, aged cheddar & bacon-onion-jalapeño jam.

**Fried Chicken Burger** ..... 14 €  
Brioche bun, crispy fried chicken, bacon, caramelized onion, cheddar, iceberg lettuce, tartar sauce & honey mustard.

**Enchilada**..... 15 €  
Wheat tortilla stuffed with rice, veggies, beans & pulled pork, topped with red sauce and finished with feta cheese.

**Burrito**..... 13 €  
30cm flour tortilla packed with rice, grilled marinated chicken, sautéed vegetables, beans, avocado, sour cream & cheese.

**Quesabirria**..... 15 €  
Corn tortilla filled with slow-cooked birria and melted cheese, served with its rich dipping broth.

**Caesar Salad** ..... 13 €\*  
Crisp romaine lettuce tossed in our homemade Caesar dressing, croutons, parmesan, crispy bacon, cherry tomatoes and fried chicken.

\*vegetarian option available



**14 €**

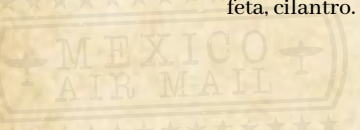
UP TO 12 YEARS OLD

## Kids Menu

Cheeseburger with fries or grilled chicken with fries, an ice-cream and a drink.

## Primo Shop

- BOTTLE OF WATER: ..... 12 €**
- SPICY SAUCE:..... 15 €**
- PRIMO T-SHIRT: ..... 25 €**





**Churros** Prepared fresh to order. We recommend ordering in advance.  
Approximate preparation time : 20 minutes

**Experiencias** **15 €**  
**AGAVERAS**  
UN TEQUILA • UN MEZCAL  
UNA RAICILLA • UN SOTOL

**Water** **2,50 €**

**Water still / Sparkling .....50CL**  
Agua KmZero – pure, micro-filtered water on site,  
part of our eco-conscious approach.



**Desserts**

**Churros ..... 7 €**  
Freshly made churros rolled in sugar, served with dulce de leche, cinnamon ice cream & red berries.

**Tres Leches Cake ..... 7 €**  
Homemade sponge soaked in three milks with a hint of vanilla and amaretto, topped with meringue and fresh berries.

**Tequila Roasted Pineapple... 8 €**  
Caramelized pineapple flambéed with tequila & triple sec, hibiscus syrup, pomegranate, fresh mint and coconut ice cream.

**Sweet Corn Cake ..... 7 €**  
Homemade yellow corn cake served with coconut ice cream.

**Pistachio Cream..... 7 €**  
Date & pistachio crumble base, silky pistachio and white chocolate cream, finished with a thin raspberry jam layer. Topped with caramelized pistachios & fresh raspberries.

**Cajeta Flan..... 7 €**  
Creamy cajeta caramel flan with popcorn foam and raspberry popcorn dust.

**Ice Creams & Sorbets ..... 6 €**  
Lemon, Strawberry / Cinnamon, Chocolate or Coconut.

**Boubou's Palette.....7,50 €**  
A blind tasting experience featuring three handcrafted chocolates, lovingly made in-house - a surprising finale to your culinary journey.

Close your eyes. Let yourself be guided.  
Savor each note. Dare to guess.

Because the sweetest ending...  
is not always what it seems.



**Softs** **3,20 €**

**Coca Cola.....23,7CL**

**Coca Cola Zero.....23,7CL**

**Fanta Orange, Lemon .....23,7CL**

**Aquarius Orange, Lemon .....30CL**

**Sprite .....23,7CL**

**Fuze tea Lemon .....30CL**

**Tonic.....20CL**

**Jamaica's Water 50CL.....4,50 €**

**Limonade 45CL .....4,50 €**



**Coffee**

**Espresso ..... 2 €**

**Coffee with milk ..... 3,50 €**

**Cappuccino ..... 4 €**

**Mexican Carajillo ..... 8 €**





# Beers

## BOTTLE

- Corona 33CL ..... 4,50 €
- Pacifico 35,5CL..... 4,50 €
- Modelo Especial 35,5CL..... 4,50 €
- Negra Modelo 35,5CL ..... 4,50 €
- Corona 00 33CL..... 4 €

## DRAFT BEER

- Alhambra Especial 33 CL.. 3,80 €
- Alhambra Especial 50 CL.. 5,20 €
- Alhambra Radler 33 CL... 4,20 €
- Alhambra Radler 50 CL... 5,70 €

- Chelada Beer, lime and salt ..... 7 €
- Michelada ..... 8,50 €

Beer, clamato, homemade sauce, lime and salt

- Primo Spritz..... 12 €

Artesanal mexican spritz

- Tinto de Verano / Pitcher 6,50 € / 30 €
- Sangria / Pitcher ..... 8,50 € / 40 €

# OURS Margaritas

- Classic / Frozen margarita ..... 10,50 €
- Flavor margarita : classic / frozen ..... 11 €  
(strawberry, passion fruit, mango, coconut)
- Spicy margarita ..... 12 €
- Tommy's margarita ..... 12 €
- Mezcal margarita ..... 12 €
- Margarita Premium from..... 15 €  
(Patrón, Don Julio, Herradura, Casamigos)
- Pitcher 1,4 L margarita : classic / frozen ..... 50 €
- You can order it with flavors Extra ..... 6 €  
(strawberry, passion fruit, mango, coconut)
- You can order it spicy ..... 7 €



# Signatures Cocktails

- Margarita de la Muerte..... 12 €  
Mezcal, triple sec, lime, cinnamon.

- Artista Libre ..... 12 €  
Tequila, Aperol, elderflower licor, lemon.

- Spiced Mojito..... 12 €  
Spiced Ron, lime, cinnamon, passion fruit, ginger beer, angostura bitter, mint.

- Llave Del Viaje..... 12 €  
Reposado Tequila, pisco, lime, coconut, hibiscus.

- Buen Pirata ..... 14 €  
Makers Mark, jerez wine, Cognac VSOP, triple sec, vanilla

- Mezcalico..... 12 €  
Frangelico, mezcal, maraschino, lime, egg white

- Umeshu Garden..... 12 €  
Salted gin Lilou, asian plum licor, Indian tonic, rosemary

# Virgins Cocktails

8 €

- Acapulco  
Strawberry, passion fruit, coconut, lime soda

- El Azteca  
Hibiscus, orange, pineapple, mango, mint and soda

# Classics

12 €

- Paloma, Mojito, Caipirinha, Piña Colada, Espresso Martini, Sex on the Beach, Moscow Mule, Dark & Stormy, Naked & Famous, Sours...

\*If you can't find your favorite cocktail, ask us for it



## Tequila 4 CL

Cruzplata Silver.....	4 €
Cruzplata Reposado.....	4 €
Don Primo.....	5 €
Alacran Reposado.....	5 €
Herradura Reposado.....	6 €
Curado Espadin.....	6 €
Don julio Blanco.....	7 €
Casamigos Blanco.....	7 €
Patron Silver.....	7 €
Don Julio Reposado.....	8 €
Patron Reposado.....	8 €
Fortaleza Blanco.....	9 €
7 Luegas Blanco.....	9 €
Cuervo Platino.....	9 €
1800 Cristalino.....	9 €
Maestro Dobel Diamante....	10 €
Cascahuin Reposado.....	10 €
Casamigos Reposado.....	12 €
Casa Dragones Blanco.....	12 €
Cuervo Extra-Añejo.....	18 €
Don Julio 1942.....	22 €
Clase Azul Reposado.....	26 €

## Tequila Bottle 70 CL

Cruzplata Reposada.....	60 €
Herradura Reposado.....	100 €
Patron Reposado.....	130 €
Don Julio 1942.....	260 €



## Mezcal 4 CL

Union Ensamble.....	4 €
Palomo Espadin.....	4 €
Koch Elemental.....	4 €
Picaflor Espadin.....	5 €
Ojo de Tigre.....	6 €
Montelobos Joven.....	6 €
Alipus San Baltazar.....	6 €
7 Misterios Doba Yej.....	7 €
Encantado.....	7 €
Los Danzantes Reposado.....	7 €
Derrumbes Durango.....	7 €
Amores Logia.....	9 €
Los Danzantes Añejo.....	10 €
Tres Tribus Coxo.....	11 €
Contraluz Cristalino.....	12 €
Real Minero Pechuga.....	16 €

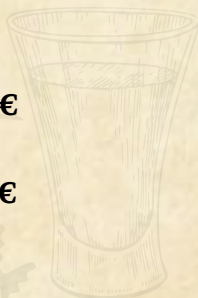
## Bottle Mezcal 70 CL

Union Ensamble.....	65 €
Los Danzantes Añejo.....	170 €

If you don't think there are enough bottles, we have more... ask us !!!

## Sotol y Raicilla 4 CL

La Higuera Wheeleri (Sotol)....	6 €
La Venenosa Tabernas (Raicilla).....	7 €



# Wines

## WHITE

GLASS 15CL BTLL

<i>Ciencuevas 6</i> VIURA - RIOJA - .....	4,50 €	20 €
<i>Descomunal</i> VERDEJO - D.O. RUDEA - .....	5 €	24 €
<i>Son de Sol</i> PEDRO XIMENEZ - CASTILLA - .....	5 €	24 €
<i>D. Pedro Soutomaior</i> ALBARIÑO - D.O. RÍAS BAIXAS - .....	32 €	

## ROSE

GLASS 15CL BTLL

<i>La Vieille Ferme</i> CINSAULT, GARNACHA - FRANCIA - .....	5 €	23 €
<i>Studio by Miraval</i> CINSAULT, GARNACHA - FRANCIA - .....	32 €	
<i>Miraval</i> CINSAULT, GARNACHA - FRANCIA - .....	48 €	

## RED

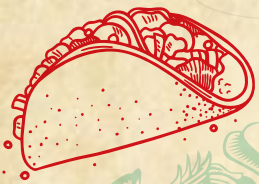
COPA 15CL BTLL MAGNUM 1,5L

<i>Canto Blanco</i> TEMPRANILLO - RIOJA - .....	4,50 €	20 €	
<i>Cruz de Alba</i> TEMPRANILLO - RIBERA DEL DUERO - .....	5 €	24 €	
<i>Pilares de Ciencuevas</i> GARNACHA - RIOJA - .....	5 €	24 €	
<i>Ramon Bilbao</i> EDICIÓN LMT 2021 - TEMPRANILLO - RIOJA - .....	30 €	56 €	

## CAVA & CHAMPAGNE

GLASS 15CL BTLL

<i>Codorniu Anna</i> .....	6,50 €	25 €
<i>Moët et Chandon</i> BRUT IMPERIAL .....	110 €	
<i>Ruinart Blancs de Blancs</i> .....	180 €	





*"Feet, what do I need you for when  
I have wings to fly?"*

Frida Kahlo.



VIVA  
MEXICO



MEXICO  
AIR MAIL

MEXICO  
MEXICO

