



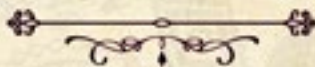
ncient tongues tell that on July 14, 1780, two pirates set sail for Mexico in search of challenges and adventures. Mallorca was their first stop and there, they left their mark.



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.



Churros

★ Lo preparamos al momento por eso se recomienda pedir con antelación.
Tiempo aproximado de elaboración: 20 min

Starters

Nachos

..... SMALL 12 € BIG 15 €

Tortilla chips with melted cheese accompanied with homemade guacamole, tomato tartar and coriander.

EXTRAS :

.... Jalapeños : 2,50 € Pulled Pork : 3 €

.... Sour cream : 2,50 € Double cheese : 3 €

Elotes

..... 8 €

Cooked corn on the cob, spread with butter and coated in parmesan cheese with a final touch of De la Vera paprika.

Tortilla Chip's

..... 8 €

Homemade fried corn tortillas accompanied with guacamole, tomato tartare and coriander.

Esquites with Bone Marrow.. 13 €

White corn kernels cooked and sautéed with butter and cumin on a bone marrow gratinated with panko, rosemary and thyme, finished with smoked maldon salt and tajin.

Aguachile

..... 16 €

Shrimp marinated in a Mexican-Peruvian leche de tigre with a base of lime juice, green chili, cucumber and ginger accompanied by red onion, avocado and crispy corn. Served with two corn tostadas.

Hummus

..... 11 €

Light and creamy hummus with a touch of pistachio and cilantro accompanied with homemade fried corn tortillas.

Tostadas

Red Tuna Tostada / ★ 11 €

Two fried corn tortillas accompanied with guacamole and red tuna tartar topped with a chipotle mayonnaise, sesame and coriander.

Vegetarian Tostada 9 €

Two fried corn tortillas accompanied with taboulet, avocado, pineapple peak, vegan avocado mayonnaise, peanuts and coriander.

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 11,50 €

Wheat tortilla stuffed with cheese, roasted eggplant, onion and huitlacoche.

Iberian Pork Quesadilla ★ 13,50 €

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

Al Pastor Quesadilla 12,50 €

Wheat tortilla stuffed with Idiazábal cheese and al pastor pork.

Lamb Quesadilla 13,50 €

Wheat tortilla stuffed with cheese, lamb stewed with Ras el Hanout and caramelized onion.

Extras

FRENCH FRIES 4 €

GUACAMOLE 5 €

ORDER OF TORTILLAS 2 €

SALSA ROJA 2 €

SALSA VERDE 2 €

FRIJOLES 4 €

CHIPOTLE 2 €

MOLE POBLANO 2€

SALSA DEL DIABLO 🌶️ 4 €

10 000 000 SCOVILLE



Tacos

Taco al Pastor
..... x2: 9,50 € ... x3: 13,50 €
Duroc pork marinated in achiote and spices, pickled red onion, pineapple, coriander.

Duck Taco ★
..... x2: 11 € x3: 15 €
Peking-style stewed duck, tender shoots salad with mango, leek, apple and mint gelée and shrimp bread.

Carne Asada Taco
..... x2: 9,50 € ... x3: 13,50 €
Marinated and sautéed strips of skirt steak with onion, red sauce, guacamole, tomato tartar, sour cream and cilantro.

Pulled Pork Taco ♪
..... x2: 9,50 € ... x3: 13,50 €
Pork cooked at low temperature, purple cabbage, green sauce, chipotle, coriander.

Tongue Taco
..... x2: 9,50 € ... x3: 13,50 €
Stewed beef tongue, green sauce, red onion and cilantro.

Baja Fish Taco
..... x2: 11 € x3: 15 €
Crispy fried chicken, avocado, red sauce, honey mustard, radish and coriander.

Fried Chicken Taco
..... x2: 9,50 € ... x3: 13,50 €
Crispy fried chicken, avocado, red sauce, honey mustard, radish and coriander.

Vegetarian Taco
..... x2: 9,50 € ... x3: 13,50 €
Shiitake and onion sautéed with garlic, parsley, balsamic and agave syrup, guacamole, red cabbage, corn, feta cheese and coriander.



13,50 €

UP TO 12 YEARS OLD

Kid's Menu

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



Platos

Skirt Steak ★ 22 €
200 g of Black Angus skirt steak, accompanied by mole poblano, potatoes and mushrooms sautéed with butter and rosemary.

Gambas a la Diabla ♪ 18 €
Sautéed shrimp and vegetables flambéed with mezcal, tomato sauce and chili along with two huaraches with refried beans.

Burger 13,50 €
200g Discarlux patty, brioche bun, Dijon mustard, lettuce, aged cheddar cheese and bacon, onion and jalapeños jam.

Burger Kentucky 13,50 €
Brioche bun, fried chicken, bacon, caramelized onion, cheddar cheese, iceberg lettuce, tartare sauce and honey mustard sauce.

Burrito..... 13 €
Wheat tortilla filled with rice, grilled marinated chicken, sautéed vegetables, beans, avocado, cream and cheese.

Quesabirria..... 15 €
Corn tortilla with birria stew and melted cheese, accompanied by its own broth.

Enchilada..... 15 €
Wheat tortilla filled with rice, vegetables, beans and pulled pork, bathed in red sauce and crowned with feta cheese.



Ensaladas

Caesar Salad 12 €
Romaine lettuce seasoned with our homemade Caesar sauce, croutons, parmesan cheese, crispy bacon, cherry tomato and fried chicken.

Primo Salad..... 12 €
Raf tomato, candied cherry tomatoes, arugula, pumpkin seeds and a chili and tamarind emulsion.





Experiencias AGAVERAS

15 €

Un Tequila • Un Mezcal
Una Raicilla • Un Sotol

Desserts

Churros ★ 7 €

Homemade churros made on the spot, coated in sugar with cinnamon, dulce de leche, cinnamon ice cream and red berries.

Tres Leches Cake 6,50 €

Homemade cake bathed in 3 milks with a touch of vanilla, amaretto, meringue and red berries.

Tequila Roasted Pineapple . 7 €

A caramelized pineapple ingot flambéed with Tequila and Triple sec, hibiscus flower syrup, pomegranate, mint and coconut ice cream.

Corn Cake 7 €

Homemade cake made with yellow corn accompanied by coconut ice cream.

Pistachio Dream 7 €

Crumble of dates and pistachios at the base, silky pistachio and white chocolate cream in the middle and at the end a thin layer of raspberry jam. Topped with caramelized pistachios and fresh raspberries.

Sorbets / Ice Cream 6 €

Lemon, Strawberry or Mango / Cinnamon, Dulce de leche or Coconut.

Primo Shop

Bottle of Water 10 €

Spicy Sauce 15 €

Primo T-shirt 25 €

Water 2,50 €

Water still / Sparkling 50CL



Softs 3 €

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 4 €

Lemonade 4 €



Coffee

Espresso 1,90 €

Coffee with milk 2,80 €

Capuccino 3,50 €

Mexican Carajillo 7 €





Beers



BOTTLE

Corona 35,5CL.....	4 €
Pacifico 35,5CL.....	4 €
Modelo Especial 35,5CL.....	4 €
Negra Modelo 35,5CL.....	4 €
Corona 00 33CL.....	3,80 €

DRAFT BEER

Alhambra Especial 33 CL.....	3 €
Alhambra Especial 50 CL..	4,50 €
Alhambra Radler 33 CL...	3,50 €
Alhambra Radler 50 CL.....	5 €



Chelada Beer, lime and salt..... 6 €

Michelada
Beer, clamato, homemade sauce, lime and salt 8 €



Tinto de Verano / Pitcher 5 € / 25 €

Sangria / Pitcher 8 € / 35 €



OURS

Margaritas

Classic / Frozen margarita.....	9 €
Flavor margarita : classic / frozen.....	9,50 €
(strawberry, passion fruit, mango, coconut)	
Spicy margarita.....	9,50 €
Tommy's margarita.....	10 €
Mezcal margarita.....	10 €
Margarita Premium from.....	12 €
(Patrón, Don Julio, Herradura, Casamigos)	
Pitcher 1,4 L margarita : classic / frozen	44 €
You can order it with flavors Extra.....	4€
(strawberry, passion fruit, mango, coconut)	

Signatures Cocktails



Margarita de la Muerte ... 11 €
Mezcal, triple sec, lime, cinnamon

Artista Libre 11 €
Tequila, aperol, elderflower licor, lemon

Spiced Mojito 11 €
Spiced Ron, lime, cinnamon, passion fruit, ginger
beer, angostura bitter, mint

Llave Del Viaje..... 11 €
Reposado Tequila, pisco, lime, coconut, hibiscus.

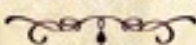
Buen Pirata 13 €
Makers Mark, jerez, Cointreau noir, vanilla

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

Umeshu Garden..... 11 €
Gin Lilou, asian plum licor, Indian tonics, rosemary

* It can be spely with liquor BEMO

Without Alcohol

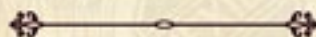


Acapulco
Strawberry, passion fruit, coconut, lime

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

GLASS 7 €

1,4 L 30 €



Classics

10 €

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





Mezcal 4 CL

<i>Cruzplata Silver</i>	4 €
<i>Cruzplata Reposado</i>	4 €
<i>Don Primo</i>	5 €
<i>Atacran Reposado</i>	5 €
<i>Herradura Reposado</i>	6 €
<i>Curado Espadin</i>	6 €
<i>Don julio Blanco</i>	7 €
<i>Casamigos Blanco</i>	7 €
<i>Patron Silver</i>	7 €
<i>Don Julio Reposado</i>	8 €
<i>Patron Reposado</i>	8 €
<i>Fortaleza Blanco</i>	9 €
<i>7 Luegas</i>	9 €
<i>Cuervo Platino</i>	9 €
<i>1800 Cristalino</i>	9 €
<i>Maestro Doble Diamante</i>	10 €
<i>Casamigos Reposado</i>	11 €
<i>Casa Dragones Blanco</i>	12 €
<i>Cuervo Extra-Añejo</i>	18 €
<i>Don Julio 1942</i>	22 €
<i>Clase Azul Reposado</i>	26 €

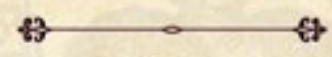
<i>Union Ensamble</i>	4 €
<i>Palomo Espadin</i>	4 €
<i>Koch Elemental</i>	4 €
<i>Bruco n1</i>	5 €
<i>7 Misterios Doba Yej</i>	5 €
<i>Picaflor Espadin</i>	5 €
<i>Ojo de Tigre</i>	6 €
<i>Montelobos Joven</i>	6 €
<i>Alipus San Baltazar</i>	6 €
<i>Encantado</i>	7 €
<i>Los Danzantes Reposado</i>	7 €
<i>Derrumbes Durango</i>	7 €
<i>Amores Logia</i>	9 €
<i>Los Danzantes Añejo</i>	10 €
<i>Tres Tribus Coxe</i>	11 €
<i>Contraluz Cristalino</i>	12 €
<i>Real Minero Pechuga</i>	16 €



Mezcal Bottle 70 CL

<i>Union Ensamble</i>	65 €
<i>Los Danzantes Añejo</i>	170 €

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



Sotol & Raicilla 4 CL

<i>La Higuera Wheeleri (Sotol)</i>	6 €
<i>La Venenosa Tabernas (Raicilla)</i>	7 €



Tequila Bottle 70 CL

<i>Cruzplata Reposada</i>	60 €
<i>Herradura Reposado</i>	100 €
<i>Patron Reposado</i>	130 €
<i>Don Julio 1942</i>	260 €





Wines



WHITE

GLASS 15CL BTTL

<i>Ciencuevas 6</i> VIURA - RIOJA -	4 €	18 €
<i>Javier Sanz</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 €	
<i>Albert Bichot Vieilles Vignes</i> CHARDONNAY - FRANCIA -	40 €	

ROSE

GLASS 15CL BTTL

<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

GLASS 15CL BTTL MAGNUM 1,5L

<i>Canto Blanco</i> TEMPRANILLO - RIOJA -	4 €	18 €	
<i>Cruz de Alba</i> TEMPRANILLO - RIBERA DEL DUERO -	4,50 €	20 €	
<i>Pilares de Ciencuevas</i> GARNACHA - RIOJA -	5 €	23 €	
<i>Ramon Bilbao</i> EDICIÓN LMT 2020 - TEMPRANILLO - RIOJA -	30 €	56 €	
<i>El Inovildado</i> GARNACHA-CASTILLA - LA MANCHA -	35 €		
<i>Artadi</i> VIÑAS DE GAINS - TEMPRANILLO- RIOJA -	51 €		
<i>La hormiga de antidoto</i> TINTO FINO SORIANO - RIBERA -	65 €		

CAVA & CHAMPAGNE

GLASS 15CL BTTL

<i>Codorniu Anna</i>	5 €	25 €
<i>Moët et Chandon</i>	110 €	
<i>Ruinart Blancs de Blancs</i>	180 €	





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

Frida Kahlo.

