

LA VASCA

es Mexicana



lavascapalma



lavasca



Carrer de Bonaire, 21
07012 Palma



grupolavasca.com



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Welcome to **LA VASCA ES MEXICANA**

Our story is simple:

**La Vasca has a Basque father
and a Mexican mother.**

**This fusion was born not only from those
roots but also thanks to a friend, now a
partner, who had the wonderful idea of
turning this dream into reality.**

**We hope you enjoy this blend of northern
Spain with the wonderful cuisine of
Mexico. Pair each dish with a good tequila,
a margarita, or a mezcal, and let yourself
be carried away by an experience that
celebrates the union of two cultures
in every bite.**

OUR TAKE ON **GUACAMOLE** Served with tortilla chips

Classic guacamole

With pico de gallo, coriander, jalapeños & lime
€ 10,50

Guacamole with Soria pork cracklings

With pico de gallo
€ 14,50

Guacamole with grilled criollo chorizo

€ 14,50

SMALL BITES

Nachos with guacamole & cheese

*Tortilla chips with a duo of cheeses,
pico de gallo & Mexican crema*
€ 16,00

- With pulled pork + € 3,00
- With beans + € 1,50

Bluefin tuna toasties

*Fried corn tortilla, marinated bluefin tuna, crispy leek,
avocado & chipotle-lime mayo*
€ 13,00 / 2 pieces

Red prawn carpaccio

With cucumber & green apple aguachile
€ 22,00

Olivier salad

*With bluefin tuna tartare, habanero mayo
& smoked piparra peppers*
€ 16,00

Skillet of melted cheese

With txistorra in its juices
€ 12,50

Roast chicken croquettes

On a mole poblano base
€ 7,50 / 2 pieces

Cochinita pibil cannelloni

Light poblano mole béchamel, almond & truffle
€ 16,00



TACOS

*Ask for our taco
of the week*

Prawn

*Tempura-battered with smoked chipotle mayo,
pico de gallo, coriander & avocado*
€ 5,50 / per piece

Txistorra

*With melted cheese, refried beans
& pickled red cabbage*
€ 5,00

Beef tenderloin

*With cheese crust, arugula, smoked mayo
& green sauce*
€ 7,50

Al pastor

A classic homage to our Mexico
€ 4,50

Chicken milanesa

*With poblano mole, lettuce, chipotle mayo
& Idiazábal cheese*
€ 6,50

QUESADILLAS

Classic

*With sweet ham & melted cheese,
served with guacamole*
€ 12,00

Black “frijoles puercos”

*Refried beans with pork, topped with fresh cheese
& served with guacamole*
€ 12,00

Sautéed mushrooms

With melted cheese, coriander & onion
€ 12,00

MAINS TO SHARE

Mature beef ribeye

With tamarind sauce & corn purée
€ 28,00

Grilled sea bass

*With red & green mojo, served with tortillas
so you can make great tacos*
€ 26,00

DESSERTS

Basque cheesecake

With honey & walnuts
€ 7,50

Tres leches cake

€ 7,50

Chocolate truffles with mezcal

With a hint of spice
€ 8,00 / 4 pieces

Lemon pie

€ 7,50



**HOST YOUR
EVENTS WITH
US!**