

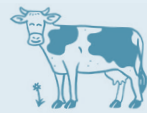
# Bebidas, sprit & beverages

## Non-alcoholic

Quellwasser 0,4l	0,80 €
Vöslauer 0,33l / 0,75l	4,30 € / 7,50 €
Mineral water sparkling/still	
Red Bull Energy Drink / Zero / Winter Edition 0,25l	5,00 €
The Organics 0,25l	5,00 €
Simply Cola / Black Orange / Easy Lemon / Tonic Water / Purple Berry / Bitter Lemon / Ginger Ale / Ginger Beer	
Jarritos 0,37l	4,90 €
Guava / Pineapple	
Bio Limonade by Qinta 0,4l	4,90 €
Rosemary-Raspberry / Basil-Lime	
Iced Tea 0,4l	4,80 €
Prickly pear	
Makava 0,33l	4,90 €
Coca Cola / Coca Cola Zero 0,33l	4,20 €

## Coffee

Lactose-free milk or vegan milk alternatives such as soy or oat milk are available for an additional €0,30.



Espresso	3,40 €
Espresso doppio	4,80 €
Americano	4,20 €
Cappuccino	4,60 €
Cappuccino doppio	5,80 €
Café Latte	5,30 €
Café Latte doppio	6,30 €
Latte freddo	5,30 €
Mexican Latte	5,30 €
Matcha Latte / Iced	5,90 €

## Beer

Gösser Bio Stoff 0,25l / 0,4l	4,10 € / 5,00 €
Corona	5,00 €
Augustiner Edelstoff	5,80 €
Paulaner Weizen	4,90 €
Heineken 0.0 non-alcoholic	4,50 €

## Hola Sangría

(1l)

traditional spanish punch  
Italicus, peach, wild berries,  
pineapple, blood orange, orange



➡ with Cava	42,00 €
➡ with white wine	45,00 €
➡ with red wine	40,00 €

## White wines

➡ 1/8l / Bottle

Gelber Muskateller Pink Elephant incl. 1l soda water	4,80 € / 28,50 €
Gelber Muskateller Trummer · Austria	36,00 €
Sauvignon Blanc vom Kalk DAC Firmenich · Austria	36,00 €
Riesling Waldschütz · Austria	5,60 € / 33,00 €
Weißburgunder Stelzl · Austria	6,10 € / 35,90 €
Grauburgunder Krispel · Austria	6,50 € / 35,00 €
Chardonnay Auer · Austria	34,00 €

## Red wines

➡ 1/8l / Bottle

Aiola Cuvée	4,90 € / 29,00 €
Martúe Altanza Bodega Altanza · Spain	5,80 € / 34,00 €
Orube Crianza Rioja Orube · Spain	5,40 € / 32,00 €

## Rosé

➡ 1/8l / Bottle

Rosé Pink Elephant	4,80 € / 28,50 €
Rosé Whispering Angel	8,60 € / 52,00 €
Coteaux d'Aix Rosé Maison Saint Aix · France	7,90 € / 50,00 €

## Champagne

➡ Bottle

Moët Brut	105,00 €
Moët Rosé	115,00 €
Moët Ice Brut	140,00 €
Moët Ice Rosé	160,00 €
Dom Perignon Vintage	390,00 €
Perrier Jouet Brut	110,00 €
Perrier Jouet Brut Rosé	130,00 €
Perrier Jouet Belle Epoque	560,00 €

## Shots (4cl)

Espresso Martini	5,50 €
Margarita	5,50 €
Strawberry	5,50 €

➡ Party Special  
Shots, Shots, Shots

10 Shots	50,00 €
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AMOURO

Amouro Spritz	5,70 €
Amouro Olivo	6,90 €
Amouro Berry	6,90 €
Amouro Grapefruit	6,90 €
Amouro Pomegranate	6,90 €

Also available as non-alcoholic drinks with our new Amouro 0.0%.

AMOURO

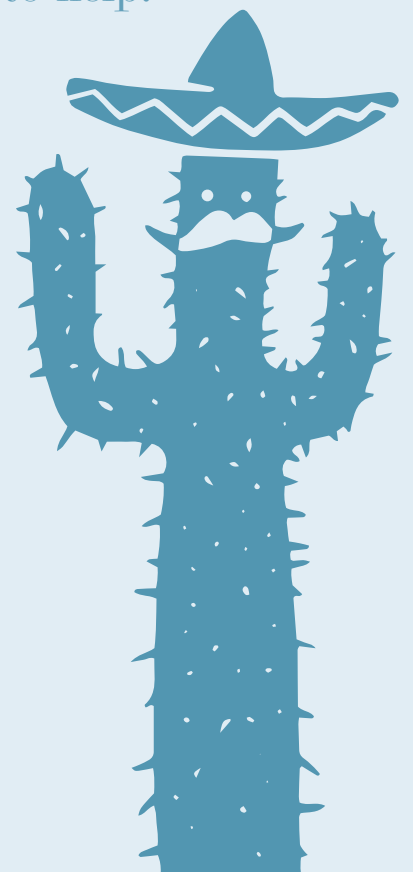


## Aperitivo

Muskateller Spritz	5,80 €
Veneziano Cava	7,50 €
Pink Elephant Lillet	7,50 €
Campari Spritz	7,50 €
Campari Milano	7,80 €
Chandon Garden Spritz	6,80 €
Mionetto DOC Treviso	5,50 €
Mionetto MO Spumante Rosé	5,80 €
Freixenet Cava	6,10 €
Pinkava	5,50 €
Winter Secco	7,50 €

Amouro, Red Bull Winter Edition, Cava, Limette

For more choices  
simply ask our  
staff, we are happy  
to help!





# Food



Kitchen hours:  
11:30 am — 09:00 pm

## Soft Tacos

- Pink Elephant** \_\_\_\_\_ **7,20 €**  
pulled beef, Chipotle sauce, lettuce, grated cheddar cheese, Pico de gallo, cilantro, lime  
A, G
- Carmen** \_\_\_\_\_ **7,30 €**  
grilled chicken breast, bell pepper, pickled red onions, garlic, lettuce hearts, cilantro, guacamole, lime  
A, C, G
- Elsandra** \_\_\_\_\_ **7,00 €**  
sweet potatoes, baby spinach, pickled red onions, black beans, corn, Salsa Verde, lime, crème fraîche  
A
- Valentina** \_\_\_\_\_ **7,50 €**  
grilled salmon fillet, fresh red chili, mango, pickled red onions, lettuce, crème fraîche  
A, D, G

## Burritos

Wheat tortillas with stuffing, served as rolls; every burrito comes with lettuce, cheddar, mozzarella, Pico de Gallo and basmati rice

- Burrito de Isabel** **V** \_\_\_\_\_ **11,50 €**  
grilled sweet potatoes, black beans, corn, pickled red onions, baby spinach, crème fraîche, fresh cilantro  
A, G
- Burrito de Rosa** \_\_\_\_\_ **12,80 €**  
pulled beef or pulled chicken, guacamole, corn, red beans, grilled bell pepper, jalapeños, fresh cilantro  
A, G
- Burrito de Ana** \_\_\_\_\_ **12,50 €**  
chili con carne, red beans, corn, sour cream  
A, G

## Quesadillas

folded wheat tortilla with cheese

- La Chiquita** \_\_\_\_\_ **12,80 €**  
pulled beef, Pico de Gallo, red beans, jalapeños, spring onions, fresh cilantro  
A, G
- La Reina** \_\_\_\_\_ **12,00 €**  
pulled chicken, red bell pepper, pickled red onions, corn, avocado cream  
A, F, G
- La Catrina** **V** \_\_\_\_\_ **11,50 €**  
grilled mushrooms, baby spinach, black beans, crème fraîche  
A, G

Plates marked with **V** are vegetarian and are mostly available as vegan options on demand. Please ask our staff, we are happy to help!



## Sharing is caring

- Pimientos „La Dolores“** **V** \_\_\_\_\_ **9,90 €**  
grilled Padron bell peppers, walnuts, balsamic cream, Maldon salt, fresh cilantro, chili flakes  
H
- Elote „La Paloma“** **V** \_\_\_\_\_ **9,90 €**  
corn on the cob, Chipotle sauce, parmesan, Maldon salt, lime, fresh cilantro  
G, F
- Empanadas „La Carmela“ / 6 pieces** \_\_\_\_\_ **12,90 €**  
filled with chili con carne and tomato salsa  
A, G
- Prawns „La Marisol“ / 6 pieces** \_\_\_\_\_ **15,90 €**  
prawns in chili infused oil, grilled chorizo, feta, garlic, warm pita bread  
A, B, D
- Tuna Tataki „La Marina“** \_\_\_\_\_ **15,90 €**  
tuna, Ponzu sauce, Masago Orange caviar, chili, jalapeño mayonnaise, white sesame, fresh rocket  
A, C, D, K, N

- Sea bass ceviche „La Coral“** \_\_\_\_\_ **13,50 €**  
sea bass fillet, lime & lemon juice, olive oil, pickled red onions, corn, red chili, red cabbage, pomegranate, fresh cilantro, Maldon salt, black pepper  
D
- Jalapeño & cheese balls** \_\_\_\_\_ **8,90 €**  
with sour cream  
A, G
- Cajun fries** \_\_\_\_\_ **5,20 €**  
with dip of your choice  
A
- Sweet potato fries** \_\_\_\_\_ **5,80 €**  
with dip of your choice  
A
- Loaded fries „Las Hermanas“** \_\_\_\_\_ **6,00 €**  
mix of classic fries & sweet potato fries, Pico de Gallo, sour cream  
A, G

## Dips & Salsa

⇒ **Guacamole** / **Aioli** **C** / **Chili aioli** **C** / **Vegan aioli** / **Vegane chili aioli** / **Tomato salsa** / **Truffle mayo** **C** / **Sour cream** **G** / **Cheese sauce** **G** / **Salsa Verde** **L** / **Chili paste**

## Salads

- Caesar Salad „La Bella“** \_\_\_\_\_ **14,50 €**  
lettuce, lettuce hearts, Caesar's dressing, croûtons, chicken in pumpkin seed breading, parmesan  
A, G
- Corn Salad „La Bonita“** **V** \_\_\_\_\_ **12,30 €**  
corn, cherry tomatoes, pickled red onions, fresh cilantro, Salsa Verde, nachos  
A
- Spinach Salad „La Serena“** **V** \_\_\_\_\_ **12,90 €**  
baby spinach, feta, sesame, caramellized figs, balsamic cream, walnuts  
G, H, K, N

## Burger & Sandwiches

- Pink Elephant Burger** \_\_\_\_\_ **15,90 €**  
burger bun, 150g beef patty, cheddar, mozzarella, feta-cream with dried tomatoes, garlic, chili infused olive oil, caramellized red onions, rocket  
A, G, F
- Mango-Mint Chicken Burger** \_\_\_\_\_ **14,90 €**  
burger bun, chicken breast in pumpkinseed breading, mango, mango-mint-mayo, grilled chorizo, parmesan, onions, tomato, rocket  
A, G
- Avocado Sandwich** \_\_\_\_\_ **13,90 €**  
guacamole, rocket, tomato, feta, grilled bell pepper, Salsa Verde  
A, C, G, F
- Ranchero Sandwich** \_\_\_\_\_ **15,90 €**  
brioche, crispy chicken, crème fraîche, lettuce, tomato, caramellized red onions, pickles, bacon, egg, Ranchero sauce  
A, C, G

Special for two:

**BBQ plate „La Familia“** \_\_\_\_\_ **29,30 €**  
grilled chicken breasts, flank steak (medium), chorizo, caramellized red onions, Ranchero sauce, chimichurri, lime slices, mini tortillas  
A, F

## Nachos

- Monica** **V** \_\_\_\_\_ **5,80 €**  
corn tortilla chips, homemade guacamole
- Penelope** **V** \_\_\_\_\_ **9,20 €**  
corn tortilla chips, cheese sauce, Pico de Gallo, jalapeños, spring onions, Salsa Verde, Sour cream  
A, C, D, G
- El Diablo** \_\_\_\_\_ **12,60 €**  
tortilla chips, cheese sauce, chili con carne, jalapeños, jalapeño mayo, chili aioli, fresh cilantro  
A, C, D, E, G, L
- La Tierra** \_\_\_\_\_ **11,60 €**  
corn tortilla chips, cheese sauce, black and red beans, corn, Pico de Gallo, pickled red onions, jalapeños, feta, Chipotle sauce, fresh cilantro  
A, C, D, G, I, L

## Sweets

- Churros** \_\_\_\_\_ **9,00 €**  
A, G, D  
+ chocolate sauce / caramel sauce + 3,00 €
- Crema Catalana** \_\_\_\_\_ **7,90 €**  
with fruit  
A, G, D
- Chocolate brownie** \_\_\_\_\_ **8,60 €**  
with vanilla ice cream & fruit  
A, G, D