la Carnita

PARA COMPARTIR

GUAC & CHIPS | 60
Corn tortillas with ancho salt, homemade guacamole, pickled red chili, fresh cilantro, ancho chili and lime wedge

TRY ALL THREE DIPS | 48
Corn Tortillas with ancho salt, spiced bean dip garnished with cotija cheese and pickled habanero, corn salsa, homemade guacamole, pickled red chili and fresh cilantro

LC NACHOS | 65
Corn Tortilla with ancho salt, tomatillo salsa, chopped onion, cilantro, cheese sauce, pickled jalapeño, pickled red chili, Mexican crema, homemade guacamole, scallions, ancho chili powder, and cotija cheese
ACHIOTE CHICKEN|15 MEXICAN SPICED CHORIZO|15 MIX MUSHROOM|15

ENSALADAS

AVOCADO MANGO SALAD | 58
Pickled red chili, fresh cilantro, crispy sweet potato, jicama, mango, queso fresco, pepitas, cilantro lime dressing

KALE CAESAR | 50
Shredded kale, parmesan, beef bacon, tortillas croutons, olive oil, ancho chili powder, and chipotle caesar dressing
ADD ACHIOTE CHICKEN|15

CALI SALAD | 45
Grilled corn, cherry tomato, black beans, chickpeas, pea shoot, tortillas croutons, ancho chili powder, rocket leaves and agave sherry dressing

CEVICHE

LC CEVICHE | 60
Fresh sea bass jalapeño, cucumber, avocado cubes, spring onion, fresh onion, fresh cilantro, citrus dressing, pepitas, cilantro oil

SALMON CEVICHE | 60
Fresh salmon, sliced jalapeño, sliced red onion, avocado cubes, coriander and lime tapioca crisp, arbol and ancho chili powder, mango, lime dressing and pea shoots

HALIBUT CEVICHE | 65
Fresh halibut, Peruvian corn, canchita, red onion, avocado, mandarine, affilla cress and agua diablo

TUNA CEVICHE | 65
Fresh tuna, aguachile, burnt habanero oil, sweet potato cubes, chopped red chili, mango, jicama and crispy sweet potato

PLATOS CALIENTES

AVOCADO FRIES | 52
Crispy fried avocado slice, coriander, Mexican chili spice, lime, chipotle mayo

GRILLED PRAWNS | 80
Grilled chipotle prawns, chipotle BBQ sauce, mango and tomato salsa and smoked paprika

SMOKED CHORIZO QUESADILLA | 52
Mexican chorizo, smoked cotija, habanero and garlic butter, caramelized onion, pickled jalapeno and sweet chili crema

CHIPOTLE MIX MUSHROOM QUESADILLA | 52
Mix mushroom, chipotle hot sauce, cheddar cheese and sweet chili crema

ACHIOTE CHIKEN QUESADILLA | 52
Grilled achiote chicken, cheddar cheese and sweet chili crema

ASADILLAS | 45
Tenderloin, corn tortilla, chipotle mayo, cheddar cheese, mozzarella cheese, tomato salsa, cucumber salsa, pickled habanero, coriander, ancho powder, sambal crema and guacamole dip

POLLODILLAS | 40
Grilled achiote chicken, achiote hot-sauce, rocca, corn tortilla, cotija cheese, cheddar cheese, mozzarella cheese, tomato salsa, pineapple jalapeño salsa, pickled red chili, coriander, ancho powder, sweet chili crema and guacamole dip

EL HONGODILLAS | 40
Chipotle mushroom mix, sweet potato puree, shredded lettuce, crispy shallots, tomato salsa, pickled red chili, coriander, ancho powder, con salsa and guacamole dip

SCORPION CHICKEN WINGS | 55
Ancho BBQ sauce, chicken wings confit, coconut crema, seeds of paradise and fresh cilantro

VEGETARIAN

MENU CONTAIN NUTS
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES
ALL PRICES ARE IN AED AND INCLUSIVE OF A 7% MUNICIPALITY FEE AND A 10% SERVICE CHARGE

la Carnita

PLATOS PRINCIPALES

CARNE ASADA | 180
Grilled tenderloin, salsa picante, sautéed kale with garlic and chili, chipotle juice and pea shoots

POLLO FRITO | 130
1/2 crispy spiced fried chicken, honey and chili crema, dried thyme, cilantro, lime wedge, pickled red chili, pickled jalapeño and fresh cilantro

SEA BASS | 160
Fresh sea bass fillet, jicama slaw, sautéed kale with garlic and chili, balsamic soy glaze, lime wedge and pea shoots

ENSALADA DE CUSCUS MEXICANO | 62
Citrus couscous, smoked paprika, ancho chili, avocado, red onion, garlic, coriander, cherry tomato, mix leaves, jicama and mango, chipotle chili and chickpea

TACOS & TOSTADAS

SPICY MEXICAN CHORIZO | 25
Beef Mexican chorizo, habanero mayo, cojita cheese, mango salsa, homemade guacamole, crispy shallots

ACHIOTE CHICKEN | 25
Grilled achiote chicken, grilled pineapple and jalapeño salsa, Mexican crema, crispy shallots, cotija cheese, achiote hot sauce

SPICY MUSHROOM | 25
Fermented chili crema, mix mushrooms, arugula, picked red chili, cotija cheese, crispy shallots, chipotle, balsamic soy glaze

SHORT RIBS | 25
Braised beef short ribs, avocado crema, Mexican crema, pickled carrot salsa, cilantro

CARNE ASADA | 25
Grilled steak, chipotle mayo, tomatillo salsa, crispy shallots, lime avocado, cilantro

PRAWNS | 29
Tiger prawns, charred pepper hot sauce, green apple, crispy sweet potato, crispy leek cilantro, garlic mayo, mango and corn salsa

POLLO LOCO | 25
Crispy chicken thigh, peanut lime hot sauce, Mexican crema, salsa fresca, pickled white cabbage

SWEET POTATO | 25
Spiced sweet potato, spiced chickpeas, avocado crema, roasted pepper salsa, cilantro

CRISPY FISH | 29
Crispy cod, voltron sauce, lime, Mexican crema, pickled cabbage, green apple and fresh cilantro

SEA BASS | 29
Spiced pan-seared fresh sea bass, jicama, tomato salsa and chipotle mayo

CRISPY CAULIFLOWER | 25
Charred pepper hot sauce, crispy cauliflower, Mexican crema, pickled celery, pickled jalapeño, scallions

ACOMPAÑAMIENTO

ELOTE | 48
Grilled corn, cotija cheese, Mexican crema, ancho chili, arbol chili, lime

MEXICAN SPICED FRIES | 30
Crispy fries with Mexican eight spices

GRINGO FRIES SUPREME | 55
Choose your toppings:
ACHIOTE CHICKEN | MEXICAN CHORIZO | MIX MUSHROOM
Spiced fries, queso sauce, corn salsa, Mexicana crema, homemade guacamole, and fresh cilantro

POSTRES

CHURROS | 40
Cinnamon sugar served with cajeta

OREO CHURROS | 45
Oreo powder, cream cheese filling

TRES LECHES CAKE | 45
Sponge cake, milk, cream, condensed milk and seasonal berries

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- BAR MENU -

COCKTAILS

CARNITA MARGARITA | 55
El Jimador Blanco, Homemade Simple Syrup, Fresh Lime juice

TROPICANA | 55
El'jimador Blanco, Coconut Syrup, Pineapple & Kaffir Lime Extracts, Lime Juice

EL' DIABLO | 55
A satisfying blend of milky vanilla goodness and Thai tea sweetness

ONE THYME | 60
Tanqueray Gin, Elderflower cordial, Lavender Thyme Syrup, Dry Vermouth, Aromatic Bitter

WHINE UP | 55
Peach Puree, Raspberry Jam, Lemon Juice, Gomme, Prosecco

NAUGHTY BUT NICE BUT NAUGHTY | 65
Jimbeam, Orgeat Syrup, Benedictine, Lime Juice, Mint Leaves, Ginger Ale

BUSINESS AS USUAL | 60
Black Pepper Infused El Jimador Blanco, Orange Marmalade, Mint Leaves, Lime Juice, Sugar Syrup

SPECIALITIES

EL CLASSICO | 60/200
Red Wine, Triple Sec, Cranberry Juice, Orange Juice, Strawberry, Blueberry,

White Wine, Triple Sec, Lychee Juice, Pineapple Juice, Passionfruit Puree, Pineapple, Passionfruit, Raspberry

PLOMO'S PUNCH | 65
El Jimador Blanco, Triple Sec, Orange Juice, Cranberry Juice, Sprite, Soda, Lemon, Orange

BANDERA | 90
Sicario, Tequila, Boom Shot

PABLO'S PUNCH | 65
Overproof Rum, Punch Mix, Sweet Vermouth, Peach Liqueur

MOCKTAILS

SWEET SENSATION| 35
Chamomile tea, Spicy honey, Coconut Syrup, Lime Juice, Pineapple Juice

PASSIONFRUIT ICED TEA | 35
Passionfruit, Passionfruit Puree, Lime Wedges, Lime Juice, Passionfruit Juice Infused Tea

MOCKTAILS

SPICE OF LIFE | 35

Ginger, Orange Juice, Mint
Leaves, Homemade Hibiscus & Grenadine

GREEN FAIRY | 35

Apple Juice, Raspberry, Mint
& Basil Leaves, Lime Juice, Basil Syrup

WINES

WHITE

Da Luca Pinot Grigio | 45/180
False bay Crystalline Chardonnay | 50/200
Sauvion, L.T.L, France | 55/250
Matua Valley Sauvignon blanc | 73/350
Chablis Moreau et Fils | 400

ROSE

Oh omerade igp | 55/220
Chateau minuty prestige rose | 400

RED

Mountain Cabernet Sauvignon | 15/180
Casillero del Diablo Reserva Merlot | 50/200
Finca La Linda Malbec | 60/240
Matua Valley Pinot Noir | 350
Legende Lafite, Bordeaux Medoc | 450
Clos de Los Siete Bordeaux blend | 650

SPARKLING

Atto primo Prosecco | 65/325
Laurent-Perrier Brut NV | 750
Moet' Chandon Nectar Imperial | 850

BEERS

Brooklyn Lager | 55
LA Carnita House Beer | 50
Heineken | 45
Estrella | 45
Desperados | 45
Corona | 45
Somersby | 45

CARNITAS SPECIALITY

Mexican Cola | 30
Jarito mango | 30
Pineapple | 30
Mandarin | 30

SOFT DRINKS | WATER

Coke | 20
Diet Coke | 20
Sprite | 20
Sprite Light | 20
Ginger Ale | 20
Soda | 20
Tonic |20

Harrogate Still L | 30
Harrogate Sparkling L | 30
Local Water | 15

COFFEE | TEA

Single Espresso | 15
Double Espresso | 18
Americano | 18
Latte | 22
Cappuccino | 22
Ice Coffee | 22

Chamomile Tea | 18
Fresh Mint Tea | 18
Earl Grey | 18
Darjeeling | 18



HAPPY HOUR

SUNDAY - THURSDAY | 4PM - 7PM

RUSSIAN STANDARD VODKA	25 AED
TANQUERAY GIN	25 AED
MATUSALEM PLATINO	25 AED
EL JIMADOR TEQUILA	25 AED
JOHNNY WALKER RED LABEL	25 AED
HEINEKEN BOTTLE	30 AED
RED HOUSE WINE	27 AED
WHITE HOUSE WINE	27 AED
EL CLASSICO (RED & WHITE)	32 AED
ONE THYME	32 AED
EL 'DIABLO	32 AED
LA CARNITA MARGARITA	32 AED



MARGARITA MONDAYS

150 AED UNLIMITED MARGARITAS & HOUSE WINES

SET 1

CALI SALAD

Grilled corn, cherry tomato, black beans, chickpeas, pea shoot, tortillas croutons, ancho chili powder, rocket leaves and agave sherry dressing

SALMON CEVICHE

Fresh salmon, sliced jalapeño, sliced red onion, avocado cubes, coriander and lime tapioca crisp, arbol and ancho chili powder, mango, lime dressing and pea shoots

SPICY FRIES

Crispy fries with Mexican eight spices

CHURROS

Cinnamon sugar served with cajeta

SET 2

ACHIOTE CHICKEN TACO

Grilled achiote chicken, grilled pineapple and jalapeño salsa, Mexican crema, crispy shallots, cotija cheese, achiote hot sauce

CAULIFLOWER TACO

Charred pepper hot sauce, crispy cauliflower, Mexican crema, pickled celery, pickled jalapeño, scallions

SPICY FRIES

Crispy fries with Mexican eight spices

CHURROS

Cinnamon sugar served with cajeta

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

TACO TUESDAY
150 AED - UNLIMITED CHEF'S SELECTION TACOS

TACOS & TOSTADAS

Spicy Mexican Chorizo

Beef Mexican chorizo, habanero mayo, cojita cheese, mango salsa, homemade guacamole, crispy shallots

Achiote Chicken

Grilled achiote chicken, grilled pineapple and jalapeño salsa, Mexican crema, crispy shallots, cotija cheese, achiote hot sauce

Spicy Mushroom

Fermented chili crema, mix mushrooms, arugula, picked red chili, cotija cheese, crispy shallots, chipotle, balsamic soy glaze

Short Ribs

Braised beef short ribs, avocado crema, Mexican crema, pickled carrot salsa, cilantro

Carne Asada

Grilled steak, chipotle mayo, tomatillo salsa, crispy shallots, lime avocado, cilantro

Pollo Loco

Crispy chicken thigh, peanut lime hot sauce, Mexican crema, salsa fresca, pickled white cabbage

Sweet Potato

Spiced sweet potato, spiced chickpeas, avocado crema, roasted pepper salsa, cilantro

Crispy Cauliflower

Charred pepper hot sauce, crispy cauliflower, Mexican crema, pickled celery, pickled jalapeño, scallions

****UNLIMITED TACOS FOR 3 HRS****
****PLEASE ADVISE SERVER OF ANY ALLERGIES****
****ALL PRICES ARE IN AED AND INCLUSIVE OF A 7% MUNICIPALITY FEE AND A 10% SERVICE CHARGE****



NOCHE LATINA

150 AED HOUSE WINES | 200 AED PROSECCO

SET 1

CALI SALAD

Grilled corn, cherry tomato, black beans, chickpeas, pea shoot, tortillas croutons, ancho chili powder, rocket leaves and agave sherry dressing

SALMON CEVICHE

Fresh salmon, sliced jalapeño, sliced red onion, avocado cubes, coriander and lime tapioca crisp, arbol and ancho chili powder, mango, lime dressing and pea shoots

SPICY FRIES

Crispy fries with Mexican eight spices

CHURROS

Cinnamon sugar served with cajeta

SET 2

ACHIOTE CHICKEN TACO

Grilled achiote chicken, grilled pineapple and jalapeño salsa, Mexican crema, crispy shallots, cotija cheese, achiote hot sauce

CAULIFLOWER TACO

Charred pepper hot sauce, crispy cauliflower, Mexican crema, pickled celery, pickled jalapeño, scallions

SPICY FRIES

Crispy fries with Mexican eight spices

CHURROS

Cinnamon sugar served with cajeta

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

LA CARNITA
LUNCH

STARTERS TO SHARE

3 DIPS & CHIPS (V)
Guacamole, Spicy Bean & Queso, Corn Salsa & Corn Tortillas

SCORPION WINGS
Ancho BBQ Wings, Coconut Crema, Cilantro, Seeds of Paradise, Lime, Ancho Lime BBQ Sauce

CALI SALAD (V)
Grilled Corn, Cherry Tomato, Black Beans, Chickpeas, Avocado, Sunflower Seeds, Agave Sherry Dressing

TACOS (CHOOSE 2)

SPICY MEXICAN CHORIZO
Beef Mexican Chorizo, Habanero Mayo, Cojita Cheese, Mango Salsa, Home-Made Guacamole, Crispy Shallots

ACHIOTE CHICKEN
Grilledachiote Chicken, Grilled Pineapple & Jalapeno Salsa, Mexican Crema, Crispy Shallots, Cojita Cheese, Achiote Hot Sauce

POLLO LOCO
Crispy Chicken Thigh, Peanut Lime Hot Sauce, Mexican Crema, Salsa Fresca, Pickled White Cabbage

SWEET POTATO (V)
Spiced Sweet Potato, Spiced Chickpeas, Avocado Crema, Roasted Pepper Salsa, Cilantro

CRISPY CAULIFLOWER (V)
Charred Pepper Hot Sauce, Crispy Cauliflower, Cojita Cheese, Mexican Crema, Pickled Celery, Pickled Jalapeno, Scallions

MAIN
+ SPICY FRIES

EL POLLO FRITO
Crispy Chicken, Honey & Chilli Sauce, Cilantro , Lime

SEA BASS
Fresh Sea Bass Fillet, Jicama Slaw, Sautéed Kale With Garlic & Chilli, Balsamic Soy Glaze, Lime Wedge and Pea Shoots

DESSERT

CHURROS
Served with cajeta sauce

DRINKS MENU

COCKTAILS

Sangria
White and Red
Margarita
Classic & Frozen Strawberry

BEERS

Heineken

WINES

House Red & White

HOUSE BEVEREGES

VODKA
Russian Standard Original
GIN
Tanqueray
RUM
Bacardi Superior
TEQUILA
El Jimador

PACKAGES	PRICE
Soft Drinks	190 AED
House Drinks *Ladies	250 AED
Prosecco *Ladies	290 AED
House Drinks *Gents	325 AED

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Vegan, (V) Vegetarian, (E) Eggs, (N) Nuts, (S) Shellfish, (D) Dairy, (G) Gluten, (SE) Sesame, (PN) Peanuts, (CE) Celery, (F) Fish, (M) Mustard Seeds
All prices are inclusive of Municipality Tax, Service Charge & VAT
All prices are quoted in UAE Dirhams
3 hours from the moment of your arrival