



# FOOD menu OUR TAPAS

## SERVED W/ ARTISIAN BREAD

- PEPPERONI W/ GRATIN CHEESE \$ 145
- GUACAMOLE W/ SHRIMP \$ 185
- PORTOBELLO W/ GOAT CHEESE \$ 145
- COCHINITA \$ 145
- SERRANO HAM AND CANTALOUPE \$ 145
- SALMÓN W/ AVOCADO \$ 165
- SALMÓN W/ GOAT CHEESE \$ 175
- OCTOPUS SPECIAL RECIPE \$ 175
- SERRANO HAM AND GUAVA ATE W/  
BALSIMIC REDUCTION \$ 145
- CREAM CHEESE W/ SAUTEED VEGETABLES \$ 135
- CARAMELIZED ONION \$ 135
- CREAM CHEESE AND STRAWBERRYS \$ 135

## BEEF

- MIGNON \$ 360  
*Filet mignon, covered in portobello sauce with  
grilled vegetables.*
- RIB-EYE \$ 450  
*350 gr. of prime steack with grilled vegetables.*
- LAMB BACK \$ 425  
*Grilled with mint sauced and sauteed potatoes  
with rosemary.*

## FROM THE SEA

- TUNA TATAKI \$ 225  
*Sealed tuna steak served with cucumber ponzu  
and crispy onion.*
- FRIED CALAMARY \$ 175  
*Crispy calamary rings with chipotle dip.*
- TASCAS SHRIMP \$ 265  
*Shrimp with fine herbs over portobello with  
parsley and a spicy mango dip.*
- AGUACHILE SHRIMP \$ 235  
*Marinated shrimp with onion, chili and lime juice.*
- TUNA TARTAR \$ 225  
*Marinated fresh tuna cubes with vegetables soya  
sauce and lime.*
- TUNA SASHIMI \$ 225  
*Seasoned tuna slices with lime juice, ponzu  
and soya sauce.*
- OLIVE OCTOPUS SASHIMI \$ 245  
*Seasoned octopus slices with lime juice, ponzu  
and soya sauce.*
- FRESH TUNA STEAK \$ 275  
*Marinated with fine herbs and grilled vegetables.*
- TUNA CRACKLING \$ 275  
*Crispy tuna cubes marinated with black sauce  
on a bed of guacamole.*

## HOUSE SPECIALTIES

- PORK RIBS \$ 250  
*Served with baked potatoes and grilled vegetables.*
- FRECH FRIES \$ 245  
*With truffle oil and parmesan cheese.*
- TASCAS BURGUER \$ 240  
*Meat medallon gratin with extra cheese, served  
with bacon, caramelized onion and bbq sauce.*
- POTATO WEDGES \$ 120  
*Fried in corn oil, topped with parsley and accompanied  
with ranch dip.*
- POTATO WEDGES W/ BACON AND CHEESE \$ 140
- CHEESE CROQUETTES \$ 190  
*Philadelphia stuffed breaded cheese balls, manchego  
cheese and prosciutto with spicy tomato curry.*
- TRIO OF MINI BURGUERS \$ 260  
*Pork with caramelized onion, beef with guacamole  
and shrimp with bacon.*
- NACHOS W/ CHEESE AND BEEF \$ 195  
*Covered with yellow cheese sauce, served with beef  
and mexican sauce.*
- TRIO OF TOSTADITAS \$ 235  
*Octopus with cilantro, fine herbs style shrimp and  
spicy tuna.*

# BOARDS TO SHARE

## SERVED WITH ARTISIAN BREAD

- BOARD COLD CUTS \$250  
*Variety of cold cuts.*
- BOARD CHEESE \$250  
*Variety of cheese.*
- CHEESE AND MEATS BOARD \$350  
*Combination of cold cuts, cheese and drier fruits.*

# TACOS

## 3 FLOUR TORTILLA.

- SIRLOIN \$170
- COCHINITA \$160
- FLAN STEAK \$180
- SHRIMP \$190
- FRESH TUNA \$190
- OCTOPUS \$190

# PASTA

## ARTISIAN PASTA (LINGUINI).

- WITH PESTO AND FILET MIGNON STRIPS \$370  
*Basil pesto served with filet mignon strips.*
- MARINARA \$330  
*Calamari, clam, shrimp and octopus seasoned with basil oil, garlic, parsley, tomato sauce and white wine.*
- FOUR CHEESE WITH CHICKEN \$310  
*Mix of cheese with chicken strips.*

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 La Tasca RestoBar & Tapas by Ruga

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# WINGS

6 PIECES PER ORDER

**PARMESAN CHEESE, SPICY HIBICUS  
BBQ, HOT, MANGO HABANERO,  
THAI, TAMARIND.**

**\$ 165**

# VEGETARIAN

- GUACAMOLE \$ 115
- VEGGIE SKEWER \$130  
*Bell peppers, portobello, zucchini and grilled seasoned tomato.*
- PORTOBELLO BURGUER \$ 195  
*Portobello with crispy cover, guacamole and caramelized onion.*
- FUNGHI PASTA \$265  
*White sauce with portobello and dash of truffle.*

# DESSERTS

- FLAMED BANANAS WITH ICE CREAM \$ 180
- ICE CREAM \$ 110
- CHOCOLATE COVERED STRAWBERRIES \$ 150
- DESSERT OF THE DAY \$ 110

*Live the Experience*

**Very Bon Appetit.**

**Thank You For Your Preference.**

**ALL OUR FOOD IS PREPARED AT THE MOMENT SO WE THANK YOU  
PATIENCE FOR THE WAITING TIME.**



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# BAR

## RUM

• MALIBÚ	\$ 80
• BACARDI BLANCO	\$ 80
• BACARDI AÑEJO	\$ 80
• CAPITÁN MORGAN	\$ 80
• HAVANA CLUB ESPECIAL	\$ 80
• HAVANA AÑEJO 3 AÑOS	\$ 80
• MATUSALEM	\$ 80

## BRANDY

• TORRES 10	\$ 100
• AZTECA DE ORO	\$ 70

## WHISKY

• RED LABEL	\$ 95
• BLACK LABEL	\$ 205
• JACK DANIEL'S	\$ 105
• OLD PARR	\$ 165
• BUCHANAN'S 12	\$ 210

## VODKA

• STOLICHNAYA	\$ 85
• SMIRNOFF	\$ 75
• SMIRNOFF TAMARINDO	\$ 75
• ABSOLUT	\$ 85
• GREY GOOSE	\$ 155
• BELVERDE	\$ 205

## GENEVA

• BOMBAY	\$ 140
• BEEFEATER	\$ 110
• TANQUERAY	\$ 190
• HENDRICK'S	\$ 215
• HOUSE GENEVA	\$ 80
• DIEGA	\$ 100

## COGNAC

• MARTELL V.S.O.P	\$ 260
• GRAN MANIER	\$ 165

## HERBAL TQUEUR

• JOGGERMEISTER	\$ 260
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## TEQUILA

• CENTENARIO PLATA	\$ 80
• CENTENARIO REPOSADO	\$ 85
• HORNITOS REPOSADO	\$ 95
• HORNITOS CRISTALINO	\$ 140
• HERRADURA PLATA	\$ 105
• HERRADURA AÑEJO	\$ 110
• HERADURA REPOSADO	\$ 160
• HERRADURA BLANCO	\$ 125
• JOSÉ CUERVO TRADICIONAL	\$ 80
• CAZADORES	\$ 70
• 1800 REPOSADO	\$ 135
• 1800 AÑEJO	\$ 180
• DON JULIO REPOSADO	\$ 200
• DON JULIO BLANCO	\$ 180
• DON JULIO 70	\$ 250
• SIETE LEGUAS	\$ 175
• MAESTRO TEQUILERO	\$ 145
• MAESTRO DOBEL DIAMANTE	\$ 195
• 1800 CRISTALINO	\$ 190

## BEERS

• CORONA	\$ 55
• VICTORIA	\$ 55
• ULTRA	\$ 60
• MODELO ESPECIAL	\$ 60
• NEGRA MODELO	\$ 60
• PACÍFICO	\$ 55
• CAPRICH0 DEL REY	\$ 120

## WINE

• MERLOT	\$ 90
• CABERNET	\$ 90
• SAUVIGNON BLANC	\$ 90
• CHARDONNAY	\$ 90
• ROSÉ	\$ 90

## DIGESTIVE

• KAHLUA	\$ 70
• BAILEY'S	\$ 105
• LICOR DE DAMIANA	\$ 80
• LICOR DEL 43	\$ 150
• CARAJILLO	\$ 170
• ALFONSO XIII	\$ 90
• RUSO BLANCO	\$ 90
• ZAMBUCA	\$ 85
• ANIS DRY AND SWEET	\$ 80

## WITHOUT ALCOHOL

• WATER BOTTLE	\$ 40
• SODA	\$ 45
• MINERAL WATER	\$ 50
• ORANGEADE	\$ 60
• LEMONADE	\$ 60
• PIÑADA	\$ 80
• PINK PANTHER	\$ 85
• CONGA	\$ 65

*Live the Experience*

# COCKTAILS

• PINNATE	<i>Rum, coconut cream and pineapple juice.</i>	\$ 100
• TRADITIONAL MOJITO	<i>Rum, lemon, peppermint and mineral water.</i>	\$ 90
• MOJITO OF FLAVORS	<i>Strawberry, blackberry, watermelon and mango.</i>	\$ 120
• DAIKIRI FRUTAL	<i>Strawberry, mango, lemon and cucumber.</i>	\$ 90
• CLERICOT	<i>Red wine, mineral water, lemon juice, corn sweetener and apple cubes.</i>	\$ 120
• SANGRÍA	<i>Red wine, lemon juice, mineral water and corn sweetener.</i>	\$ 90
• COSMOPOLITAN	<i>Vodka, orange liqueur, cranberry juice and lemon.</i>	\$ 100
• TEQUILA SUNRISE	<i>Tequila, orange juice, pomegranate.</i>	\$ 90
• PALOMA	<i>Tequila, salt, lemon, grapefruit soda.</i>	\$ 90
• GIN TONIC	<i>Ginebra with tonic water.</i>	\$ 90
• GIN LILLA TONIC	<i>Ginebra, tonic water and red fruits.</i>	\$ 125
• BLOODY MARY	<i>Vodka, tomato juice, sauce mixture and played lemon.</i>	\$ 90
• BLOODY CESAR	<i>Vodka, clamato, sauce mixture and lemon juice.</i>	\$ 90
• COCO LOCO	<i>Vodka, tequila, rum, lemon, coconut water, coconut cream.</i>	\$ 100
• TRADITIONAL MARGARITA	<i>Tequila, triple sec, corn sweetener and lemon juice.</i>	\$ 90
• FLAVORS MARGARITA	<i>Mango, lemon, strawberry, blackberry.</i>	\$ 120
• BLUE MARGARITA	<i>Tequila, orange liqueur, curacao and lemon.</i>	\$ 100
• TOM COLLINS	<i>Gic, lemon juice, mineral water and sweetener.</i>	\$ 90
• MANHATAN	<i>Whiskey, vermouth and angostura bitter.</i>	\$ 150
• NEGRONI	<i>Campari, gin and red vermouth.</i>	\$ 125
• OLD FASHIONED	<i>Whiskey bourbon, angostura bitter and sugar.</i>	\$ 150
• APEROL SPRITZ	<i>Aperol, prosecco and mineral water.</i>	\$ 120
• ESPRESSO MARTINI	<i>Vodka, coffee liqueur and espresso.</i>	\$ 135

# TASCA MIXOLOGY

• SHANDY	<i>Dark beer, lemon juice, mineral water, corn sweetener and peppermint.</i>	\$ 115
• HOPPERS	<i>Spice rum, coconut rum, lemon juice, pineapple juice and curacao.</i>	\$ 135
• PINK FLOYD	<i>Gin, coconut cream, strawberry pulp, blackberry pulp, coconut water and lemon juice.</i>	\$ 135
• MANGO MINT	<i>Gin, lemon juice, mango pulp and peppermint.</i>	\$ 135
• TROPICAL MYSTICAL	<i>Mezcal, citrus juice mix, corn sweetener.</i>	\$ 135
• KISS OF ROSES	<i>Vodka, lemon juice, strawberry pulp, sparkling wine.</i>	\$ 135
• GREEN PARADISE	<i>Gin, almond. liqueur, peppermint liqueur, lemon juice, orange juice and corn sweetener.</i>	\$ 135
• SINGLE LADY	<i>Tequila, lemon juice, cranberry juice, grapefruit and peppermint.</i>	\$ 135
• MARGARITA TASCA	<i>Tequila, orange liquor, corn sweetener, curacao, lemon and clear beer.</i>	\$ 135



## 🇲🇽 México

- Vino Tinto Cabernet Sauvignon L.A. Cetto - (Valle de Guadalupe 2020). \$ 550
- Vino Tinto Merlot L.A. Cetto - (Valle de Guadalupe 2020). \$ 550
- L. A. Cetto Nebbiolo. (valle de Guadalupe 2017 - Sierra Blanca - L. A. Cetto Sauvignon Blanc. \$ 900
- L.A. Cetto Blanc de Zinfandel. \$ 550
- Casa Madero 3V. (Valle de Parras, México 2019). \$ 1,470
- Casa Madero V Rosado (Valle de Parras, México, 2021). \$ 1,050
- Balero Cabernet Sauvignon - Merlot. (Valle de Guadalupe). \$ 1,200

## 🇺🇸 Estados Unidos

- Robert Mondavi Pinot Noir (California 2019). \$ 1,050
- Woodbridge White Zinfandel. \$ 820

## 🇫🇷 Francia

- La Terre Rouge. \$ 420
- Arrogant Frog Pinot Noir. \$ 710
- Louis Latour Pouilly Fuisse P.U. \$ 2,780
- Cotes de Mrovence Maris Peyol. \$ 700
- Chablis Grand Cru Château Grenouilles. \$ 6,000

## 🇮🇹 Italia

- Cabernet Veneto Sperone. \$ 780
- Chianti Terre 2019. \$ 1,170
- Ca Marcanda Promis Toscana. \$ 3,800

## 🇨🇱 Chile

- Las Condes Cabernet Sauvignon (Valle de Colchagua 2016). \$ 750

## 🇪🇸 España

- Dehesas Viejas Crianza (Ribera del Duero 2018). \$ 1,400
- Dehesas Viejas Rueda (Verdejo 2019). \$ 870
- Diamante Rioja. \$ 630
- Diamante Rueda (Verdejo 2020) \$ 630