FAJITAS
pan dishes

170 Fajitas Verduras (VEGETARIAN) **€ 19,90**
Roasted Mushrooms, courgette, peppers, onions and tomatoes with fresh herbs.

171 Fajitas Pollo **€ 19,90**
Marinated chicken with onions, tomatoes, peppers, mushrooms, Chilies, garlic and fresh herbs.

172 Fajitas Camaron **€ 21,90**
Marinated shrimps with onions, peppers, chilies, garlic and fresh herbs.

173 Fajitas Carne **€ 21,50**
Marinated Nebraska beef steak strips with mushrooms, peppers, onions, tomatoes, chilies, with fresh herbs and garlic.

Our fajitas are served in a hot, cast iron pan.As sides we offer sour cream, guacamole, Manchego cheese, rice and tortillas.

PESCADO
fish

180 Salmon a la plancha **€ 19,90**
Grilled salmon filet, served with roasted vegetables.

181 El pescadito **€ 21,90**
Dorade-Royal grilled or from oven, served with oven-baked vegetables.

182 Pescado con camaron **€ 21,90**
Zander fillet with shrimps in a paprika cream sauce, served with oven-baked vegetables.

183 Mar México **€ 26,90**
King prawns, filet of seabream, zander and salmon, served with marinated salmon slices, stuffed mussel shells, fresh roasted vegetables and salad.

GUARNICIONES
side dishes

190 Corn cob	**€ 3,90**
191 Baked potatoes with sour cream	**€ 3,50**
192 Potato wedges with sauce (homemade)	**€ 3,90**
193 French fries (fresh-homemade)	**€ 3,50**
194 Serving Olives	**€ 2,90**
195 Serving Jalapeño-Chilies	**€ 2,90**
196 Mexican bean curd	**€ 3,90**
197 Mexican rice	**€ 3,50**
198 Bandido small side Salad	**€ 4,90**

cheese contains dye

POSTRES
desserts

210 Churros **€ 7,90**
Mexican shortbread pastry with cinamon ice.

211 Helado Mixto **€ 7,50**
Different kinds of ice with cream.

212 Almendrado **€ 7,50**
Almond mousse with roasted almonds and Ameretto.

213 Ensalada de frutas con Licor **€ 8,90**
Fruit salad with liqueur and vanilla ice.

214 Helado Palenque **€ 7,90**
Lemon ice with Tequila and Jalapeños.

215 Pastel de chocolate **€ 7,90**
Molten chocolate cake with vanilla ice.

216 Rollito de platano **€ 7,90**
Fried flour tortilla, stuffed with bananas, topped with chocolate sauce, served with vanilla ice and cream.

MENU

BANDIDO
RESTAURANTE MEXICANO

www.restaurant-bandido.de

EL PERIODICO

Adersstraße 46 · 40215 Düsseldorf · 0211-373734 · info@restaurant-bandido.de

BANDIDO GIFTS

Would you like to surprise your friends with a nice meal in „Little Mexico“? Then get one of our Bandido vouchers and take them to a world of Mexican delicacies.

Vouchers are available for any amount.

ADD RESTAURANT BANDIDO TO YOUR CONTACTS, NOW

Kitchen opening hours: Monday to Friday 15:00 h - 23:00 h / Saturday, Sunday and feasts 12:00 h - 23:00 h

ENTRADAS
starters

101 Alitas de Pollo **€ 7,90**
Spicy marinated chicken wings with Barbecue Sauce.

102 Guacamole (VEGETARIAN) **€ 6,90**
Fresh Avocado mousse, served with tortilla chips.

103 Ensalada Mixta (VEGETARIAN) **€ 7,90**
Mixed season salad with avocado

104 Quesadilla (VEGETARIAN) **€ 7,90**
Two small flour tortillas stuffed with different kinds of cheese, served with sour cream and guacamole.

105 Taquitos de Pollo **€ 7,90**
Two small rolled flour tortillas filled with chicken, spinach and sheep´s, cheese, served with refried beans.

106 Nachos (VEGETARIAN) **€ 7,90**
Cheese-gratinated corn tortilla chips, topped with slieced Jalapeños, sour cream and guacamole.

107 Los Camaroncitos **€ 8,90**
Spicy roasted shrimps on avocado.

108 Ensalada de Pollo **€ 9,90**
Mixed salad and chicken filet strips with mexican dressing, Served an in tortilla bowl.

109 Las Ciruelas **€ 8,90**
Chicken with dried prunes in roasted bacon coat.

110 Combinación de Entradas **€ 15,90**
A mix of our cold and warm straters.

111 Langostinos al „pil pil“ **€ 12,90**
Three giant gambas, prepared with fresh garlic, chilli and white wine.

SOPAS
soups

120 Chili con Carne (SPICY) **€ 7,90**
Mexican soup with beans, corn minced beef and chili.

121 Sopa Azteca (SPICY) **€ 7,90**
Mexican soup with chicken, tomatoes, Pasilla Chile, fresh Avocado, Panela cheese and crispy tortillas.

TORTILLAS
TORTILLAS

The tortillas are served with beans, rice and sour cream.

130 Burrito de Verduras (VEGETARIAN) **€ 14,90**
A big, crispy baked flour tortilla stuffed with spinach, mushrooms, courgette and green beans, topped with a mild chili sauce.

131 Enchiladas poblanas (SPICY / VEGETARIAN) **€ 14,90**
Three, in the oven baked, corn tortilla rolls stuffed with three kinds of cheese, topped with mole sauce (cacao chili sauce).

132 Flautas de picadillo **€ 15,90**
Two rolled flour tortillas stuffed with minced beef, carrots and potatoes, served with sour cream and guacamole.

133 Burrito Montezuma (SPICY) **€ 15,90**
A big crispy baked flour tortilla stuffed with chicken and cheese, topped with ranchero sauce.

134 Tacos
Two crispy taco shells from the oven, doused with mild chilli sauce and cheese, served with sour cream and guacamole.
- **Verduras** VEGETARIAN filled with vegetables **€ 15,50**
- **Pollo** filled with chicken **€ 15,90**
- **Ternera** filled with veal **€ 16,50**

135 Enchiladas
Two corn tortillas gratinated with cheese from the oven, doused with mild chili sauce, served with sour cream and guacamole.
- **Verduras** VEGETARIAN filled with vegetables **€ 14,90**
- **Pollo** filled with chicken **€ 15,50**
- **Ternera** filled with veal **€ 15,90**

136 Quesadilla con Salmon **€ 17,90**
Pan-baked wheat tortilla stuffed with home-made salmon and goat cheese served with guacamole and mango paprika-chutney.

137 Quesadilla de Cordero **€ 19,90**
In the pan baked wheat tortilla stuffed with marinated lamb steak strips with rosemary cheese, served with a mixed salad with feta cheese.

138 Tacos campechanos **€ 19,90**
Three small wheat tortillas, filled with Nebraska steak strips, chorizo, cheese and onions, served with guacamole and tomato-paprika dip.

PLATOS COMBINADOS
combined dishes

140 Combinación Santa Rosa (SPICY) (VEGETARIAN) **€ 19,50**
One enchilada with cheese + half a burrito de verduras + One roasted corn on the cob.

141 Combinación Mexiko Lindo (SPICY) **€ 19,90**
One taco with chicken + one enchilada with veal + one half burrito verduras with cheese.

142 Combinación de la Casa **€ 19,90**
One taco with chicken + one Flauta de picadillo and home-marinated spare ribs.

143 Fiesta Mexicana (for 2 persons and up)
per Person **€ 24,90**
A selection of typical food from all directions in Mexico Tacos with chicken, Fajitas camaron, Flauta de picadillo, spare ribs, Enchiladas with vegetables, two grilled meat skewers and Mole Poblano, served with beans and rice.

144 Horco del Bandido (for 2 persons and up)
per Person **€ 24,90**
Excellent filet of chicken, lamb and beef, flambéed with tequila at the table, served with beans, rice and corn on the cob.

ESPECIALIDADES DEL ASADOR
grilled specialties

150 Mole Poblano (SPICY) **€ 18,50**
A typical mexican feast from Puebla. Cooked chicken in a sauce of cocoa and various Chillies (moles) in a clay bowl, served with beans, rice and tortillas.

151 Filete de Cerdo (SPICY) **€ 18,50**
Pork fillet strips in 3-chili sauce, served in a clay bowl, rice, sour cream, guacamole and tortillas.

152 El Pollito **€ 18,90**
Organic chicken breast fillet with spicy mango sauce and grilled zucchinis and homemade potato wedges.

153 Hamburgesa de arrachera **€ 16,90**
Hamburger made from freshly chopped American Nebraska steak, crispy bacon, guacamole, tomatoes, cheddar cheese and chipotle cream plus chips.

154 Costillas a la Parilla **€ 17,90**
Home-marinated, grilled spare-ribs, with cold sauce and baked potato with sour cream.

155 El Cordero **€ 19,90**
Lamb steak crusted with sheep´s cheese, served with a plum sauce and roasted vegetables.

156 Alambre de Carne **€ 19,90**
A big skewer with grilled filet of chicken, pork and beef, topped with ranchero sauce, served with homemade potato skins and fresh salad.

157 Nebraska Steak 250gr. **€ 26,90**
Grilled Sliced Nebraska Flapp steak (boneless, juicy and full of flavor) served with Mexican garlic butter and roasted vegetables.

158 Carne asada 300gr. **€ 26,50**
Grilled Argentinean roast beef steak, Served with Mexican garlic butter and roasted vegetables.