



Información

Before you choose...

Small pieces of (green) Jalopeno-chile make these dishes slightly spicy. It is possible to serve your dishes extra spicy! Just order some extra green peppers, or use the red bottle of sauce on the table. 

No meat or fish for a change should be no problem. Fresh vegetables, herbs and lettuce, beans, rice, cheese, nuts and more: endless possibilities in the Mexican kitchen. 

We are trying to prevent unfriendly environmental fishing methods by serving fish that is bred in captivity. 

On request

For foreign guests we have translated several menu's and cards in English. We kindly ask everybody to inform us about any possible spelling mistakes!

All dairy products used in our kitchen are pasteurized.

All our dishes are free of gluten, unless the word wheat or flour is mentioned in the text. Therefore we advise guests with a gluten free diet to avoid ordering main courses which are prepared with (wheat)flour tortilla's.

Cards on your table

Do you feel like having a good cocktail, a strong tequila or a refreshing Mexican beer? Check out the cocktails & drinks menu and make your choice.

Enjoying a comfortable long evening with several tasty bites of your choice. Whether as a side dish, as alternative for a starter or as a main course. Everything is possible with PsstAmigoTapas!

Please note our special offers:

Margarita Night, Bubbles Night, Early Bird, Live Music and more. You can even collect PsstAmigoStamps!



LIGHT MENU - 3 COURSEs - € 15,95

(Order before 20.30h)

Starters



Sopa de Tomate - Small tomato soup with cheese and baked tortilla strips.

or

Ensalada Santa Fe - Mixed salad with raspberry dressing, cheese, nuts, guacamole and fried bacon.

or



Molitos - Small pieces of cornbread, covered with garlic, beanspread and spicy cheese. Baked in the oven and served with picco de gallo and sour cream.

Main courses

Chimichanga - Folded flour tortilla filled with cheese, nuts, raisins and 100 % minced beef.

or

Tostaditas - Stack of crispy baked corn tortilla's, with in between layers of cheese, beans and a filling of your choice: chicken, 100% minced beef or vegetables.

or

Arroz Con Pollo - Small pieces of spicy chicken, baked with fresh fruit and cashew nuts, wrapped in soft flour tortilla's. Served with salad and Amigo rice.

Desserts

Coppa Aventura – Almond-amaretto flavored ice-cream served with vanilla chips, nuts and whipped cream.

or

Churritos - Small portion of fried tortilla strips, served with honey, cinnamon ice-cream, and whipped cream.

EASY MENU - 3 COURSEs - € 22

(order before 20.30h)

Starters

Choose 1 Starter (page 6&7)

Main Courses

Choose 1 Tortilla Main Dish (page 8&9)

Desserts

Choose 1 Dessert od Coffee (page 11)

 **CLASSIC MENU - 3 COURSE FISH MENU - € 19,95** 

(order before 20.30h)

Cocktail

Classic Margarita

Traditional Margarita with sea-salt on the rim of the glass and a slice of lime

Starters

Antojito Maritimo - Some large mussels and prawns in a slightly spicy cheese-coconut sauce

or

Sopa de Mariscos - Clear fish soup filled with tuna, shrimp, mussels and fresh coriander.

or

Ensalada Cesar con Salmon - Roman lettuce served with croutons, Parmesan cheese and grilled salmon

Main Courses

Ensalada Grande con Camarones - Large salad with grilled prawns, capers, boiled egg and slices of apple.

or

Huachinango - Redfish filet, fried on the skin with creamy white sauce. Served with salad, Amigo Rice and black bean mash.

or

Paella Mexicana - Traditional dish of yellow colored rice with pieces of chicken, salmon, shrimps and mussels. Served with lime and salad.

or

Biftec de Atun - Tunasteak (MSC)with Cajunbutter baked in a folded wheat tortilla. With stir fried vegetables and rice.

CULI MENU - 3 OR 4 COURSES GOURMET MENU

3 COURSES € 23,50 PER PERSON - 4 COURSES € 28,50 PER PERSON

At least 2 persons, order before 20.30

appetizers

Cocktail of your choice or a Pico Cava brut (small bottle of Spanish champagne)

All dishes below are made for 2 or more persons

Starters

Combinacion d'Entradas - (tasting of starters) choice of :

Con Carne : With different kinds of meat

Con Pesce : With different kinds of fish



Main Courses

Fiesta Mexicana - Culinary trip through Mexico. Combination of fish-, meat- and vegetable dishes.

or

Tortilla Platter - Combination platter with the best fillings to fill up warm flour tortilla's yourself. You can have as many tortilla's you think you will need.

or

Horco del Bandido (+€ 2,50 p.p.) - Prime turkey, tenderloin and beef served on a steel medieval-looking fighting club, singed at your table with Tequila Sauza Gold. Served with beans, rice, salad and three kinds of sauce.

Desserts

Paso Doble - Dessert for two; crispy tortilla strips, with several flavors of ice cream, fresh fruit and whipped cream.

About avocado's and guacamole

An avocado is in between a fruit and a vegetable, is about the size of a pear and contains underneath it's leathery skin a beautiful, fatty green pulp and one large pit. The old Dutch word for avocado is butterfruit. Mashed avocado's are great for making a creamy dip; guacamole. The word guacamole is a mix of two Mexican words: aguacate (avocado) and mole (mixture). The authentic recipe of our guacamole is a well-kept secret, but if you look and taste carefully, you should be able to recognize most ingredients and make it yourself at home.

Tip: Don't forget fresh coriander!!

ENTRADAS (Starters)

- | | | |
|--|---------------------------|--------|
|  | Molitos | € 6,95 |
| Small pieces of cornbread, covered with garlic, bean spread and spicy cheese.
Baked in the oven and served with picco d gallo and sour cream. | | |
|  | Guacamole | € 6,95 |
| Creamy, green avocado dip, served with our own tortilla chips. | | |
|  | Nachos | € 6,95 |
| Tortilla chips with cheese and Jalapeno-chile. Served with fresh lettuce, guacamole and sour cream. | | |
|  | Nachos con chorizo | € 6,95 |
| Tortilla chips with cheese and Jalapeno-chile. Served with sour cream and chorizo sausages. | | |
|  | Pescado Veracruz | € 7.25 |
| Small oven dish with a mixture of salmon, crab and shrimps in a delicious cream sauce, topped with melted cheese. | | |
| | Lechon Ahumado | € 7.25 |
| Slices of lightly grilled smoked pork, served with lettuce, peaches marinated in tequila and Thousand Island dressing | | |
|  | Antojito Maritimo | € 7.50 |
| Some large mussels and shrimps in a slightly spicy cheddar-coconut sauce | | |
| | Santa Monica Wrap | € 7.50 |
| Flour tortilla wrap, filled with Serrano ham and honey-mustard creme. Served with apple-egg salad. | | |

Combinacion d' entradas

Let our chef surprise you with a selection of starters, for 2 or 3 persons.

Con Carne – with different kinds of meat € 7.50 pp

Con Pesece – with different kinds of fish € 7.50 pp

SOPAS (Soup)



Sopa de Tomate

€ 5.00

Tomato soup with little cubes of cheese and crispy bits of tortilla



Sopa de Mariscos

€ 5,75

Clear fish soup filled with tuna, shrimp, mussels and fresh coriander.

ENSALADAS PEQUENAS (Small Salads)

Ensalada Cesar con Pollo

€ 6.25

Roman lettuce with Cesar dressing, Parmesan cheese, croutons and strips of grilled chicken.
(Can be served without chicken)



Ensalada Cesar con Salmon

€ 7,75

Roman lettuce served with croutons, Parmesan cheese and grilled salmon

Ensalada Santa Fe

€ 6.25

Mixture of lettuce with raspberry dressing, cheese, nuts, guacamole and bacon
(Can be served without bacon)



Ensalada De Tomates

€ 6.25

Lettuce, pomodori, feta cheese, olives and red onions in a citrus dressing

ABOUT TORTILLAS

Tortillas are known for being a kind of pancakes, which the Mexicans use for a great variety of dishes. Here at Pssst Amigo, we use two different sorts of tortilla;

- 1) Corn tortillas are yellow-colored, aromatic and crispy, used for our chips and taco's
- 2) Flour tortilla's are white and soft, but after frying deliciously crispy, used for our churritos, burritos and chimichangas

The different names of the tortilla dishes are based on the kind of flour (wheat or corn) used for making the tortilla, the shape and the way of preparation.

All tortilla dishes at Pssst Amigo are prepared in a piping hot oven and are served with salad, black bean mash, Mexican rice and guacamole. Extra sour cream : 1 euro

CORN TORTILLAS (Main Courses)

Nachos Todos	€ 12.50
Hot iron pan filled with cheese covered tortilla chips, chicken and 100 % minced beef	
Tostaditas	€ 12,95
Stack of crispy baked corn tortilla's, with in between layers of cheese, beans and a filling of your choice: chicken, 100% minced beef or vegetables. 🌵	
Taco's Grandes	€ 13.50
Two handmade tacoshells with filling of your choice : chicken, 100% minced beef or vegetables. 🌵 Oven baked with cheese and served with spicy salsa and feta cubes	
Enchilada's	€ 13.50
2 soft corntortilla's rolled around your choice of filling : chicken, 100 % minced beef, mixed fish 🐟, cheese or vegetables. 🌵 Baked with cheese/chilesauce in a VERY hot oven	

FLOUR TORTILLA'S

(main courses)



Espinaca Amigo

€ 11,95

Brittle basket of flour tortilla stuffed with spinach, oven baked with 3 types of cheese (feta, mozzarella and matured). With boiled egg, nuts, croutons and an oven potato served separately. (instead of rice and beans)

Chinichanga

€ 13,95

A squarefolded flour tortilla filled with matured cheese, raisins and assorted nuts, together with your choice of

Chicken (with cheddar/cheese sauce)

Beef minced meat 100 % (with mole poblano sauce)

Vegetables (with a mild chile sauce) 

Burrito

Large roll of flour tortilla with a combination of fillings :

You can choose from:

Burrito Azteca: with matured cheese, vegetables and tomato-feta salsa 

€ 13,95

Burrito Moctezuma : with cheese, vegetables, chicken and 100% beef minced meat

€ 14,50

Burrito Veracruz : with matured cheese, vegetables, salmon, crab and shrimps

€ 14,95

FAJITAS

Once upon a time in Mexico they used warm flour tortilla's to handrollwraps with strips of meat or veggies, sitting around the campfire. Often in combination with sour cream, guacamole, cheese and a bit of salad. Today you make your fajitas from a red hot iron pan, with warm tortilla's and the other ingredients served seperately



Fajitas Con Verduras

€ 15,95

With stir-fried vegetables, nuts and feta cheese

Fajitas Con Pollo

€ 16,95

With marinated chicken filet, tomato and red onion

Fajitas Con Carne

€ 17,95

With grilled beef tenderloin and red onion



Fajitas Con Camarones

€ 16,95

With stir-fried shrimps and tomato



Fajitas Con Salmon

€ 16,95

With stir-fried filets of salmon and tomato

ENSALADAS GRANDES

All our large/grande salads include several kinds of lettuce, pomodori, cucumber, corn, olives and red onion, they are served with a big roasted potato and a dressing to match

 **Ensalada Grande con Verduras** € 12,95

With stir-fried vegetables, nuts and feta cheese.

Ensalada Grande con Pollo € 13,95

With marinated chicken filet, and bacon.

Ensalada Grande con Salmon € 14,95

With stir-fried filet of salmon, capers, egg and slices of apple.

Ensalada Grande con Camarones € 14,95

With stir-fried shrimps, capers, egg and slices of apple.

Our specialities

 **Queso Fundido** € 12,95

Pan of Mexican cheese fondue, prepared with white wine and a splash of tequila.

Served with warm bread and stir-fried vegetables.

The Perfect Giant TexMex Burger € 12,50

330 gr. of pure beef. With knife and fork, salad, fries or a roasted potato and fresh corianderpesto.

Cajun Wings € 13,95

Enjoy our succulent chicken-wings with a cajunmarinade, served with salad, fries or a roasted potato.

Arroz Con Pollo Acapulco € 14,95

Sliced filet of chicken prepared with fresh fruit and cashewnuts, wrapped in a soft tortilla.


Served with salad and Amigo-rice.

 **Huachinango** € 14,95

Skin-fried filets of red perch, with a soft white winesauce, served with salad, beans and rice.

 **Paela Mexicana** € 14,95


The traditional dish with rice, chicken, salmon, shrimps, and mussels. Served with lime and salad.

 **Bifeec de Atun** € 17,50

Tunasteak from the oven, with cajunbutter wrapped in flowertortillas. It is served with stir-fried vegetables and Amigo-rice.

Pincho Doracho € 16,95

Two skewers of prime grilled pork, served with salad, fries or a roasted potato and mole poblano sauce or a cheddar-coconut sauce.



Spare Ribs	€ 14,95
Honey-marinated pork ribs, grilled in the oven. With fries or a roasted potato and our garlic sauce.	
 Camarones Amigo	€ 14,95
In pepperoil fried gamba's (shell on) served with warm bread, salad, lime and mayonnaise	
Filete De Lomo	€ 16,95
Marinated tenderloin steak from the grill. Served with salad, Cajun butter or corianderpesto and fries or a roasted potato.	

Feel free to order a different kind of sauce. Ask one of our employees.

COMBO'S

The following combination dishes are designed to give you a culinary overview of our Mexican kitchen.

Every plate is served with Amigo-rice, fresh salad and refried beans.

 Combinacion Santa Rosa	€ 15,50
A tostada with vegetables and a corn on the cob	
Combinacion Merida	€ 15,50
A taco with 100 % minced beef and a skewer of grilled pork with mango-pepper sauce.	
Combinacion Puebla	€ 15,50
A taco with chicken and a bell pepper, stuffed with exotic minced beef and mole sauce Or cheddar-coconut sauce on top.	
Combinacion Acapulco	€ 16,50
A taco with vegetables, a quesadilla and a flour tortilla with sliced chicken filet, fresh fruit and cashewnuts.	
 Combinacion Pescado	€ 16,50
An enchilada with fish, a salmon filet with cream-sauce and 3 grilled prawns.	
Combinacion de la Casa	€ 16,50
A taco with chicken, a small burrito with minced beef and a piece of pork rib with honey marinade.	

ESPECIALLY RECOMMENDED (2 pers. Minimum)

Tortilla Platter - € 16,95 per person

Roll your own wraps with warm flour tortillas and a choice of 6 delicious fillings out of the oven in traditional Mexican pottery. Served with salad, beans and rice.

Fiesta Mexicana - € 19,95 per person

A culinary rountrip through the most beautiful country of Central America!

Horco del Bandido - € 19,95 per person

Top quality turkey breast, pork tenderloin and filet of beef from the grill, served on a silver cannonball with spikes. We flame it with Tequila Gold right in front of you. Served with beans, rice, salad and 3 cold sauces.

DESSERTS

POSTRES Y FRUTAS

HELADO MEXICANA

Waffle with vanilla icecream, chocolate sauce, banana, apple and whipped cream.

€ 6,50

CHURRITOS

Mexican dessert of fried tortillastrips with honey and cinnamonsugar, served with cinnamon icecream and whipped cream

€ 6,50

COPPA AVENTURA

Try a different taste! Ask the staff which adventurous flavour of icecream we have this month.

€ 5,75

FRUTA DEL TIEMPO

Pieces of fresh fruit in a soft vanilla/lemon-cream, with blueberry ice cream and whipped cream

€ 6,50

FLAN CARAMEL

Lovely Mexican creme with orange, pistachio nuts, a crispy layer of flamed sugar and whipped cream

€ 6,95

SORBETTA REAL

Royal coupe of cassis- and red orange-sorbet ice cream, vanilla ice cream, blueberry sauce and whipped cream

€ 6,95

BULL'S EYE

Chocolate-mousse with cassis-sorbet ice cream, coulis of red fruit, whipped cream and vanilla crisps.

€ 7,50

COPPA MARGARITA

Sparkling sorbet of lemon-icecream and orange-icecream, sprinkled with Triple Sec and Tequila. Decorated with whipped cream, tortilla-strips and cress.

€ 6,95

BURRITO DE MANZANA

Golden fried flour tortilla filled with cinnamon-apples and raisins, served with vanilla icecream.

€ 7,50

SOPRESA AMIGO

2 brownies (chocolate-nut cake) with vanilla ice cream and sweet red fruit jam.

€ 6,95

PASO DOBLE

Dessert for two: Brittle tortilla strips with several flavours of ice cream, bits of fresh fruit and whipped cream.

€ 12,00

CAFE Y CHOCOLATE

€ 5,95

Hot chocolate is a drink that was discovered a long time ago by Indian-tribes in old Mexico. They didn't only use cacaobeans in meals and sauces, but they also made a festive drink of it, that we copied a long time after the discovery.

COCO LOCO CHOCOLATE

Hot chocolate with dark rum, coconut liqueur and whipped cream

FIESTA CHOCOLATE

Hot chocolate with amaretto, grand marnier and whipped cream

CAFE AMIGO

Coffee with kahlua, old tequila and whipped cream

CAFE ACAPULCO

Coffee with kahlua, amaretto, whipped cream and egg-liqueur

CAFE DAMIANA

Coffee with damiana (love drink of the Maya's) and whipped cream
Damiana is a sweet liqueur with hints of honey and anise

CAFE ESPECIAL

Coffee with kahlua, amaretto, whipped cream and a dash of crème de menthe

CAFE GRANDE

Coffee with kahlua and whipped cream

CAFE MEXICANA

Coffee with cinnamon liqueur, some cloves and whipped cream

CAFE LOUISIANA

Coffee with southern comfort and whipped cream

CAFE HABANA (+ € 0,75)

Coffee of your choice with a glass of dark rum and a cigar

CAFE PRESIDENTE (+ € 0,75)

Coffee of your choice with a glass of Mexican cognac

CAFE KAH LUA (+ € 0,75)

Coffee of your choice with a glass of warm kahlua with whipped cream

All our coffees are also available without caffeine