

El Popo
est. 1992

ENTRADAS



- 🌿 **Guacamole en molcajete**
hass avocado mousse mashed in molcajete at the table, served with totopos
chiquito 2-3 persons - 54
grande 4-5 persons - 88

- 🌿 **Totopos**
con salsa casera - 27
con tres salsas - 29
con guacamole - 38

- 🌿 **Queso fundido** - 39 🍴🍴🍴
spicy melted cheese served with tortillas



- Quesadillas** - 42
de pollo 🍴
with corn fed chicken, jalapeño, corn and cilantro
con chorizo 🍴
with chorizo and potato

- 🌿 **con setas y nopales**
with shiitake and oyster mushrooms, cactus and cilantro

- Flautas** - 32
deep fried rolled corn tortillas with corn fed chicken in tomatoes and chile chipotle

- Entradas para dos personas** - 89
assortment of starters for two

- 🌿 vegetariano

- 🍴 picante
- 🍴🍴 muy picante
- 🍴🍴🍴 muuuuuy picante

SOPAS Y ENSALADAS

- Sopa de tortilla** - 25 🍴🍴
spicy tortilla soup

- Ensalada con pollo y granada** - 43
grilled honey corn fed chicken, nuts, orange, and pomegranate salad

- 🌿 **Ensalada Tomás** - 38
grilled romaine lettuce with sweet potato chips and purée, grapefruit, avocado and cilantro



TEX – MEX

- 🌿 **Nachos con queso** - 32 🍴
nachos baked with cheese, jalapeño peppers, salsa roja, and cilantro

- 🌿 **Jalapeños con queso** - 39 🍴🍴🍴
jalapeño poppers

- Chili con carne** - 42 🍴🍴

- 🌿 **Chili sin carne** - 38 🍴🍴

- Burrito**
tortilla with cheddar, beans, pepper, mexican rice, pickles, and cilantro

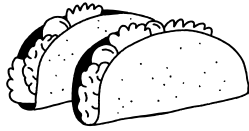
- spice it up your way** 🍴 🍴🍴 🍴🍴🍴

- de pollo pibil** - 49
with pulled corn fed chicken marinated in achiote

- de res bbq** - 49
with pulled beef in bbq sauce

- 🌿 **vegetariano** - 39
with chili sin carne

- Chimichanga** - 49 🍴🍴
fried burrito with pulled pork marinated in achiote and oranges, with mayo chipotle, salsa casera, salsa jalapeño, and sour cream



PLATOS PRINCIPALES

Tacos del día - 45

ask about today's version - classic / veggie

Enchiladas

corn tortillas in tomato sauce, baked with cheese and cilantro

rojas - 47

stuffed with corn fed chicken marinated in chile guajillo

de camote - 47

with sweet potato, black beans, and jalapeño

Camarones al mojo de ajo - 69

king prawns fried with garlic in a butter-wine sauce

Fajitas El Popo - 59

sizzling strips of corn fed chicken, beef, onion and peppers, with wheat tortillas, salsa casera, sour cream, pickled onions and frijoles

Fajitas La Izta - 49

sweet potato, oyster mushroom marinated in cumin, onion and pepper on a sizzling platter, with wheat tortillas, salsa casera, sour cream, pickled onions and frijoles

Machete - 64

handmade tortilla stuffed with grilled beef, corn fed chicken and vegetables with frijoles, guacamole, salsa casera, and mayo-chipotle

Chuleta borracha - 59

drunken pork chops, salsa marinera, frijoles, seasonal vegetables



SUPLEMENTOS

Frijoles - 12

Tortilla - 6
corn / wheat

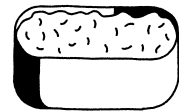
Totopos - 15
corn / wheat

Jalapeños - 9

Guacamole - 34

Salsa casera - 17
tomatoes, fresh pepper, onion, cilantro, jalapeño

SALSA MINI - 9



Mayo chipotle 🌶

De jalapeño 🌶🌶🌶

Piña 🌶🌶

baked: pineapple, pepper, habanero

Verde 🌶

green tomatoes, onion, cilantro

Chile de arbol 🌶🌶

chili arbol, peanuts, garlic

Marinera 🌶🌶

cilantro, spring onions, garlic, habanero

“Mf” 🌶🌶🌶

baked habanero pepper, garlic

Tres salsas - 19

set of 3 salsas - choose your favorite

POSTRES

Churros con chocolate - 25

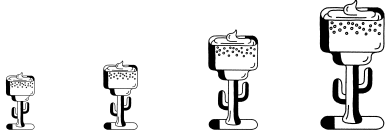
Crepas con cajeta - 27

wheat tortilla baked with dulce de leche and nuts, served with a scoop of ice cream

Pastel de tres leches - 28

heavenly sponge cake soaked in milk and liqueur

MARGARITA



200 ml | 400 ml | 1000 ml | 1400 ml

Frozen seasonal 33 | 59 | 148 | 219

Lime 33 | 59 | 148 | 219

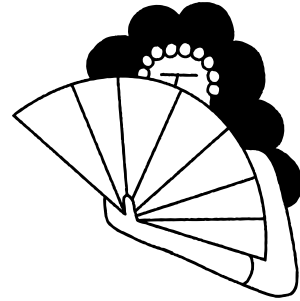
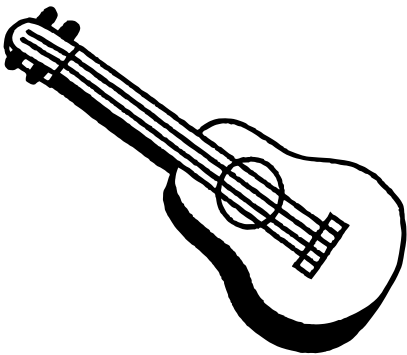
Frozen lime 33 | 59 | 148 | 219

Frozen strawberry 34 | 61 | 154 | 229

↳ **our signature cocktail since 1992!**

Frozen pineapple habanero 35 | 63 | 159 | 232

Frozen passion fruit 37 | 68 | 165 | 239



COCKTAILS

Paloma - 29

tequila | grapefruit lemonade | lime

Mezcalita - 36

mezcal | triple sec | orange and lime juice

Daiquiri - 29

rum | lemon | sugar syrup

Daiquiri de Maracuyá - 32

rum | lemon | passion fruit | sugar syrup

Piña Colada - 31

rum | pineapple | coconut | milk

Mojito - 34

rum | lime | brown sugar
mint | sparkling water

Flor Collins - 32

gin | elderberry lemonade

Long Island - 46

vodka | rum | tequila | gin | triple sec
coca-cola | lemon

Aperol Spritz - 36

aperol | cava | sparkling water

Chelada - 27

beer | lime | salt

Michelada - 29

beer | lime | salt | worcestershire
tabasco | spicy tomato juice

MOCKTAILS

Limonada - 18

Margarita Virgen - 26
strawberry

Mandragora - 18
lime lemonade with grenadine

Piña Colada Virgen - 22

Mojito Virgen - 22

SOFT DRINKS

Jarritos (bottle) 0,3 l - 22
original mexican soda

Water (bottle) 0,3 l - 10 / 0,7 l - 17

Pressed juice 0,3 l - 12

Freshly citrus juice 0,2 l - 19

Coca-cola 0,2 l - 12

Sprite 0,2 l - 12

Fanta 0,2 l - 12

Tonic 0,2 l - 12

Espresso - 12

Double espresso - 14

Cappuccino | Latte | Flat white - 15

Café mexicano - 24
with tequila and kahlua liqueur

Tea - 17

BEER

Corona (bottle) 0,33 l - 22

Corona Cero 0% (bottle) 0,33 l - 22

Inne beczki

Pilzner / Seasonal 0,4 l - 19

Wheat (bottle) 0,5 l - 20

APA (bottle) 0,5 l - 20

Non-alcoholic (bottle) 0,5 l - 19

TEQUILA

Tequila tasting (3 x 20 ml) - 38

Blanco 40 ml

Dos Mexicanos Blanco - 20

Jose Cuervo Blanco - 23

El Jimador Blanco - 26

Olmeca Altos Plata - 32

Herradura Plata - 35

Patrón Silver - 38

Don Julio Blanco - 42

Rosa 40 ml

Código Rosa - 44

Reposado 40 ml

Jose Cuervo Reposado - 24

El Jimador Reposado - 28

Olmeca Altos Reposado - 34

Herradura Reposado - 38

Kah Reposado - 43

Patrón Reposado - 44

Don Julio Reposado - 46

Añejo 40 ml

Herradura Añejo - 44

Patrón Añejo - 49

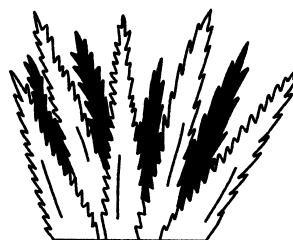
Don Julio Añejo - 51

Mezcal y Sotol 20 ml

Mezcal Beneva - 19

Del Maguey Vida - 26

Hacienda de Chihuahua Añejo Sotol - 39



VINO BLANCO

Mancura Etnia Sauvignon Blanc

glass 21 / carafe 74 / bottle 99
Central Valley, Chile

Pure Est Verdejo - 119

D.O. Rueda, Spain

The Founder Sauvignon Blanc - 129

Marlborough, New Zealand

El Rincón Chardonnay - 149

D.O. Navarra, Spain

VINO TINTO

Mancura Etnia Carmenere

glass 21 / carafe 74 / bottle 99
Central Valley, Chile

Nekeas Tempranillo Garnacha - 109

D.O. Navarra, Spain

Navajas Tempranillo - 119

D.O.C, Rioja, Spain

Zorzal Terroir Unico Malbec - 149

Tupungato Valley, Argentina

VINO SIN ALCOHOL

The Very Cautious One 0,0% - 99

Australia

CHAMPAGNE/CAVA

Chenine Brut

glass 23 / carafe 86 / bottle 116
Cava Metodo Tradicional, Spain

Jacquart Msaique Brut - 349

A.C. Champagne, France

LIQUORS

Wyborowa 40 ml - 17

J.A. Baczewski 40 ml - 19

Crystal Head 40 ml - 23

Ballantine's 40 ml - 21

Jameson 40 ml - 22

Chivas Regal 18 40 ml - 35

Jack Daniel's 40 ml - 24

Gentleman Jack 40 ml - 28

Woodford Reserve 40 ml - 36

Hennessy XO 40 ml - 39

Arrarat Brandy 40 ml - 22

Beefeater Gin 40 ml - 23

Hendrick's Gin 40 ml - 32

Campari 40 ml - 19

Kahlua 20 ml - 19

Vermouth 80 ml - 19

Olmecca Chocolate 20 ml - 22

Patron XO Café 20 ml - 26

Bayahibe White Rum 40 ml - 19

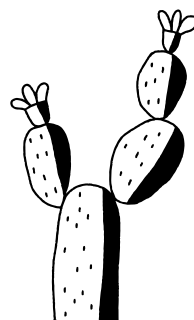
Bayahibe Dark Rum 40 ml - 22

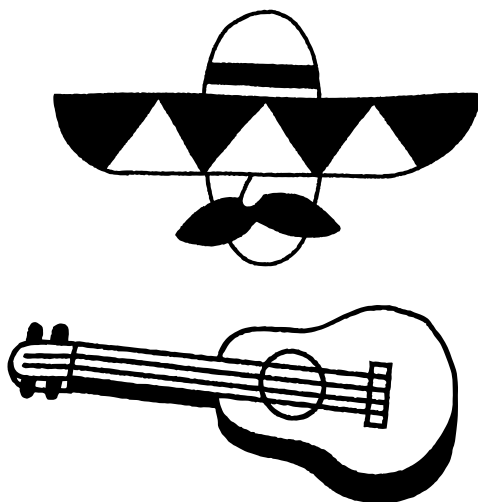
Black Magic Spiced Rum 40 ml - 28

Zacapa Centenario 23 40 ml - 44

Jägermeister 40 ml - 21

Pisco 40 ml - 26

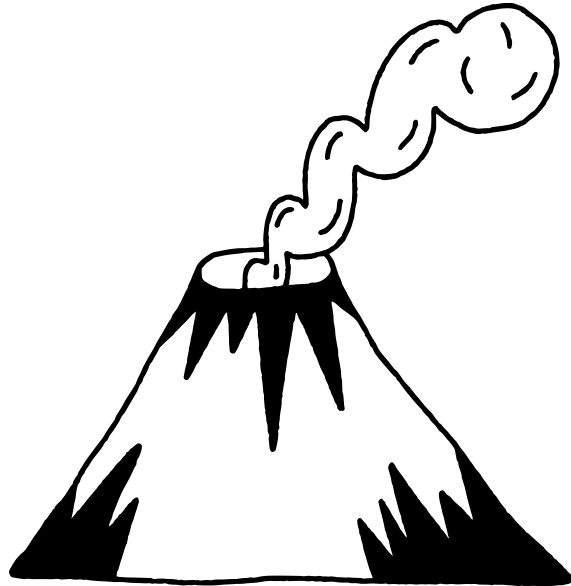




Mariachi concerts!

Live music every
Friday and Saturday evening.

Some dishes may contain allergens. We are happy to present the ingredients of each dish.
For recipe and grammage information please contact the manager.
The prices of dishes and fruit juices include 8% VAT.
The prices of alcoholic and non-alcoholic beverages and dishes with seafood include 23% VAT.
We add 10% service charge to groups of 6 or more.



Popocatepetl is an active and impetuous volcano in Mexico, and its name in the Aztec language translates to *smoking mountain*.

We thought it was a great word and that is how we called the first Mexican restaurant in Poland, opened in 1992.

However, when it turned out that hardly anyone could repeat the name, we quickly changed it to the shorter version - El Popo.