



CARTEL'S

LATIN AMERICAN
KITCHEN & BAR

Food menu



starters

GAMBAS

Scampi fried in olive oil & chipotle peppers. Served with bread, pineapple pico de gallo & lime (Sf, Ci, Wg) **169,-**

"POPCORN" SCAMPI

Scampi deep fried in tempura batter. Served with garlic aioli & lime (Wg, Ci, E, Sf) **169,-**

AGAVE FRIED CHICKEN

Juicy chunks of chicken breast, coated in our Cartel's signature seasoning & deep fried before being finished with a touch of sweet & sticky agave. Served with a creamy & spicy aji amarillo dipping sauce (Wg, N, Mi, E) **169,-**

classic Brazilian street food!

COXINHAS

Shredded chicken & Philadelphia cheese rolled in our own blend of herbs & then deep fried in breadcrumbs to create our take on this popular Brazilian street food. Served best with tabasco. 3pcs. (Wg, Mi, E) **179,-**

✓ CHEESE EMPANADA

Three baked pastries stuffed with warm, melted cheese. Served with a sticky-sweet dipping sauce. 3pcs. (Mi, Wg, E) **179,-**

✓ NACHOS

Tortilla chips, melted cheese, jalapeños & pico de gallo. Served with a scoop of sour cream & guacamole (Wg, Mi, Ci) **169,-**

✓ QUESADILLA

A warm mix of fried black beans, corn & melted cheese toasted in a flour tortilla. Served in quarters with a scoop of sour cream & guacamole (Wg, Mi, Ci) **169,-**

CHILI BACON CHEESE BALLS

Fresh jalapeños & fried bacon, mixed in with melted cheese & deep fried. Served crunchy with chipotle aioli. 4pcs (Mi, Wg, E, Ci) **179,-**

CHIPS & GUAC

An American classic snack! Perfect with a beer or drink (Ci) **99,-**

ALLERGY KEY ✓ = Veggie / veggie option

Sf - Skaldyr/Shellfish **Wg** - Hvetegluten/Wheat gluten **Ci** - Citrus/Citrus **Ce** - Selleri/Celery **F** - Fisk/Fish **Mi** - Melk/Milk **Lu** - Lupin/Lupin **E** - Egg/Egg **N** - Nøtter/Nuts **S** - Soya/Soya **Sp** - Sulfit/Sulphite **Se** - Sesamfrø/Sesame **Mu** - Sennep/Mustard **P** - Peanøtter/Peanuts

set menu

Three course set menu

menu I | menu II

GAMBAS GAMBAS

Scampi fried in olive oil & chipotle peppers. Served with bread, pineapple pico de gallo & lime (Sf, Ci, Wg)

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SIGNATURE PRIME BLACK ANGUS

100-days grain fed Black Angus Prime served with corn stew, latin spiced baked potatoes, Pachamama vegetables, pickled onion & Cartel's own amarillo peppersauce on the side (Mi, Ci)

CHORIZO-SPIKED COD

Cod fillet fried with chunks of chorizo served with our Pachamama vegetables and sweet potato purée (Mi, Ci, F)

CARTEL'S CHOCOLATE DESSERT

Cartel's famous milk chocolate dessert served with raspberry coulis & mango sorbet (Mi, N)

739,- | 679,-

combo

SHARING COMBO (FOR 2 OR 4!)

Grain-fed Black Angus steak, slow-cooked porkneck with our signature amarillo peppersauce on the side, pickled onion, cheese empanadas, coxinhas, chili bacon cheese balls, cornstew, Latin baked potatoes, coleslaw & chipotle aioli served as a sharing platter. Choose between a serving for 2 or for 4! (Wg, Ci, E, Mi, Sp) **899,- // 1798,-**

SIDES AND SAUCES

Regular Fries (Wg, Ci) **49,-** Latin Baked Potatoes **59,-** Diablo Sauce **49,-** Guacamole (Ci) **39,-** Corn Stew (Mi) **49,-** Coleslaw (E, Ci) **39,-** Chipotle Aioli (E, Ci) **29,-** Sour Cream (Mi) **39,-** Pico De Gallo (Ci) **29,-** Sweet Potato Fries (Wg, Ci) **69,-** Emergency Glass of Milk (Mi) **19,-** Pineapple Pico de Gallo (Ci) **39,-** Amarillo Peppersauce **39,-** Cartel's Secret Spicy Sauce (Ci) **39,-**



CARTEL'S SECRET SPICY SAUCE

- Want a bottle of our impossibly tasty & deliciously spicy sauce? One can be yours for just **99,-**

Mains

Or scan to see
our specials!



OUR SIGNATURE STEAKS

100-days grain fed Black Angus 489,- // Tenderloin 469,-
Choose between a *240g cut of grain-fed Black Angus* or a *180g cut of tenderloin*. Served with corn stew, latin spiced baked potatoes, Pachamama vegetables, pickled onion & Cartel's own amarillo peppersauce on the side (Mi, Ci)

SPICY DIABLO STEAKS

Choose your steak:

100-days grain fed Black Angus 499,- // Tenderloin 479,-
Choose between a *240g cut of grain-fed Black Angus* or a *180g cut of tenderloin*. Served with Pachamama vegetables, corn stew, latin-spiced baked potatoes & horseradish cream. Topped with pickled onion, chipotle butter & our spicy version of our signature amarillo peppersauce on the side (Mi, Ci)

ask the waiter for
our chicken Ressaca!

THE RESSACA

This naughty bowl of goodness is perfect for all you dirty eaters! We fry pork & chorizo then lump it together with sweet potato fries, pickled red onion, cooked red chili, garlic, spinach & piquillo bell pepper all tossed around in shredded cheese. Served gooey in a tortilla bowl with fresh garlic dressing (Wg, Mi, Ci, E) **339,-**

CHORIZO-SPIKED COD

Cod fillet fried with chunks of chorizo. Served with our Pachamama vegetables & sweet potato purée (Mi, Ci, F) **409,-**

CARTEL'S CON CARNE

We don't make our chili con carne with ground beef. Instead we use high quality chunks of steak! We take six hours to make this recipe from scratch using our own blend of herbs & spices, adding in chunks of our famously tender grain-fed Black Angus, tenderloin & juicy pork neck. Served mildly spicy with creamed rice on the side (Mi) **349,-**

SUPER ESTRELLA PORKNECK

Mouthwatering steak of slow cooked porkneck, topped with a creamy amarillo peppersauce & pickled onion. Served with Latin baked potatoes, corn stew & Pachamama vegetables, baked to perfection. Pure comfort! (Ci, N, Mi) **359,-**

CHICKEN ROJA

A juicy sous vide chicken breast smothered in our homemade Cartel's Roja sauce. Served with our Latin-spiced baked potatoes, Pachamama vegetables, corn stew, pico de gallo & a Venezuelan-inspired mango chutney (Mi, Ci) **349,-**

NORTHSIDE SPARE RIBS

One we took from our North American friends. Slow cooked pork ribs smothered in a sticky BBQ sauce. Served with french fries, corn stew & homemade coleslaw. **A classic.** (+5,- for our classic homemade bourbonglace instead of BBQ marinade. +10,- for Sweet potato fries) (Mi, Wg) **399,-**

MOQUECA DE CAMARAO

Scampi & chunks of cod cooked in a creamy, coconut base simmered together with bell pepper, chili, onion & garlic. Served with creamy rice on the side (Mi, Sf, F, Ci) **349,-**

Fajitas

✓ CARTEL'S FAJITAS

Choice of black angus, chicken, scampi, shredded beef or combo. Sour cream, guacamole, pineapple pico de gallo, jalapeños, tortillas, cheese.

(Add cheese, jalapeños, extra guacamole, extra salsa, extra sour cream for +39,- pr stk. Extra tortilla 12,- pr stk.)

Chicken **349,-** Scampi **349,-** Black angus beef **399,-**
Combo **379,-** Slow cooked beef brisket **399,-**
Pulled pork (Chef's favourite) **329,-** Veggie **339,-**

In all fajitas: (Mi, Wg, Ci, Sf)

✓ VOLCANO FAJITAS

Melt-in-your-mouth tasty!

Chicken & black angus mixed together & warmed in a stone molcajete bowl. Served in a lightly spiced tomato-pico sauce with melted cheese & added chorizo for taste. Scoop it out, add it to a tortilla & top with guacamole, sour cream, pineapple pico de gallo & jalapeños.

Ka-Boom! (Mi, Wg, Ci) **419,-** per person

Cartel's Carnitas

A "carnita" is a traditional Mexican dish, where delicious, slow cooked meats are served on top of a tortilla. We have taken that concept & broken the code, Cartel's style!

We have swapped out the traditional tortilla & replaced it with a paratha - a delicious, soft flatbread which is perfect for soaking up all of that juicy flavour!

One serving (Two Paratha Carnitas) : **339,-** (hungrier? **149,-** for an extra Carnita)

Our Carnitas are served with crispy fries & chipotle aioli dipping sauce on the side.

Choose between:

SWEET & SAVOURY PORK

Slow cooked juicy pulled pork, served on a bed of spinach topped with coleslaw, our signature amarillo peppersauce & pickled onion (Mi, Wg, Sp, Ci)

SPICY & SAVOURY PORK

Slow cooked juicy pulled pork, served on a bed of spinach topped with homemade guacamole, our spicy version of our signature amarillo peppersauce, pico de gallo & chopped jalapenos (Mi, Wg, Sp, Ci)

BEEF BRISKET MEXICANA

Slow cooked & shredded beef brisket, served on a bed of spinach topped with coleslaw, our signature amarillo peppersauce & pickled onion (Mi, Wg, Sp, Ci)

BEEF BRISKET AMERICANA

Slow cooked & shredded beef brisket served on a bed of spinach topped with homemade guacamole, our spicy version of our signature amarillo peppersauce, pico de gallo & chopped jalapenos (Mi, Wg, Sp, Ci)

CRISPY AGAVE CHICKEN

Chunks of chicken breast, deep fried & coated in agave. Served on a bed of spinach topped with coleslaw, our signature amarillo peppersauce & pickled onion (Mi, Wg, Sp, Ci)

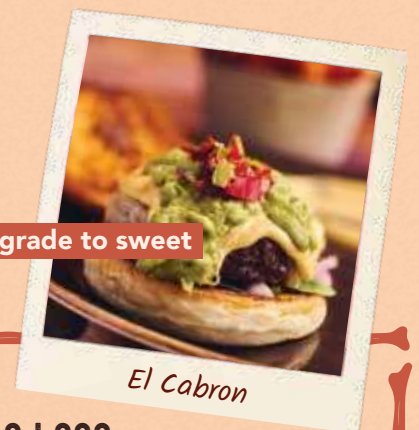
SPICY AGAVE CHICKEN

Chunks of chicken breast, deep fried & coated in agave. served on a bed of spinach topped with homemade guacamole, our spicy version of our signature amarillo peppersauce, pico de gallo & chopped jalapenos (Mi, Wg, Sp, Ci)

Burgers

& VEGGIE BURGERS

Choose between regular fries or Latin-spiced baked potatoes. Upgrade to sweet potato fries (+10,-) & cheddar cheese (+10,-)



El Cabron



CARTEL'S PULLED BURGERS

Choose between Slow cooked & shredded beef brisket or Slow cooked juicy pulled pork. Served on a bed of spinach topped with coleslaw, our signature amarillo peppersauce & pickled onion (Ci, Mi, E, Wg) **319,-**

✓ EL CABRON

A 180g burger made from four cuts of beef, ground, seasoned & prepared in-house topped with cheese, chipotle aioli, guacamole, jalapeños & a kick from our diablo sauce. Garnished with red onion & spinach (Ci, Mi, Wg, E) **349,-**

POLLO LOCO

A juicy, crispy-fried chicken breast, seasoned with our signature spice blend & licked with sweet agave. Served with spinach, avocado cream & aji amarillo sauce. Want it spicy? Add our pickled jalapeño salsa, no extra charge! (Wg, E, Ci, Mi) **309,-**

✓ LA AMERICANA

A juicy 180g homemade burger made from four cuts of beef, served with rucola, red onion, melted cheese & homemade coleslaw on top. Finished with a dollop Cartel's special BBQ marinade (+5,- for our classic homemade bourbonglace instead of BBQ marinade) (Mi, E, Ci, Wg) **329,-**

Dessert



Cartel's
chocolate dessert

CARTEL'S CHOCOLATE DESSERT

Cartel's famous chocolate dessert served with raspberry coulis & mango sorbet
(Mi, N) **159,-**

SIZZLING BROWNIE

Moist, homemade chocolate brownie with pistachio nuts, served warm on a sizzling iron skillet with vanilla ice cream & chocolate sauce. Watch your fingers - the plate is warm!
(Mi, Wg, N) **169,-**

RED VELVET CHURROS

So. Extremely. Addictive! Warm, crunchy sticks of tasty fried batter served with a sprinkling of sugar & two dipping sauces (Wg) **139,-**

CHEESECAKE BALLS

This might change your life! A deliciously thick cheesecake based on white chocolate, rolled into balls & covered in a biscuit base. Served with raspberry coulis & a blown mind as standard! 4pcs (Mi, Wg) **169,-**

DARK CHEESECAKE BALLS

The same as our classic cheesecake balls but we swap the biscuit coating for a sexy layer of dark chocolate. So delicious it's almost pure evil! 4pcs (Mi, Sp, N) **169,-**

☞ *Can't decide? Take two of each!* ☞

CREAMY LIME CRUMBLE

Thick, zesty lime cream on a crunchy biscuit base. Like a cheesecake, but without the cheese! (Mi, Wg, Ci) **119,-**

Drinkable Dessert

DEATH BY MILKSHAKE

Don Julio Reposado tequila, cream & condensed milk. Blended thick with ice & slapped with chocolate sauce. Dessert or drink? It's both! (Wg, Mi, N) **179,-**

LEMON PIE

Limoncello, Licor 43, homemade vanilla syrup, cream & fresh lemon juice (Mi) **179,-**

NORUEGA CAFE DULCE

A Norwegian and an Italian got married in Latin America - it's a love story! Home made brown cheese caramel, like a Viking dulce de leche. Shaken with vodka, Kahlua & fresh espresso. Only at Cartel's! (Mi) **179,-**

Coffee



COFFEE 46,-
ESPRESSO 46,-
DOUBLE ESPRESSO 59,-
CAFFÉ LATTE 54,-
AMERICANO 46,-
CAPPUCCINO 54,-
SELECTION OF TEA 46,-

COFFEE WITH A TWIST 169,-

- Mexican Coffee with cream on top! (Mi)
- Irish Coffee with a thick & delicious cream top! (Mi)
- Baileys Coffee (Mi)

We serve our
coffee with

COSTA
COFFEE