

**LA PLAZA-EL REY**  
**MEXICAN RESTAURANT**

**1994 - 2024**

We are happy to celebrate 30 years of authentic Mexican cuisine!

We are committed to offering our customers a culinary experience that goes beyond the stereotypes often associated with Tex-Mex restaurants in Italy.

**Our Experience**

Our culinary journey is a passionate one, made of fresh ingredients, original recipes, and a great dose of tradition.

**About Us**

We have explored Mexico thoroughly: markets, farmers, local chefs, we have breathed the millenary culture and learned the preparation techniques.

In these thirty years, we have brought our experiences and passion to Italy at "El Rey" Restaurant, ranked as one of the few Mexican restaurants in Europe committed to maintaining the originality and culture of traditional Mexican cuisine.

**Mexican Cuisine**

Mexican cuisine is an art expressed through authentic flavors and original dishes, a synchronization of two cultures, Prehispanic and modern, taking the best from both.

**Our Menu**

At El Rey, we offer true Mexican specialties, prepared with passion and care.

We are proud to bring authentic Mexican cuisine to you, with fresh ingredients and a touch of tradition.

We invite you to sit at our table and taste the essence of Mexico through every dish. Buen provecho!

**Buen provecho!**

**SERVICE AND COVER CHARGE € 2.50**

Maggio 2025

**El Rey Ristorante Messicano**  
Dal 1994

**TASTING MENU**

**MEXICAN**

**€35** PER PERSON (MINIMUM ORDER OF 2)

**SELECTION OF THREE MIXED SURPRISE TASTINGS,**  
FEATURING TYPICAL CUISINE FROM DIFFERENT MEXICAN STATES,  
WITH A DOME OF RICE IN A SINGLE SERVING.

**MAIN COURSE CHOICE OF:**

COCHINITA - ALAMBRE - TINGA POBLANO - GRILLED CHICKEN (PARILLA POLLO)

**TRADICIONAL**

**25** PER PERSON (MINIMUM ORDER OF 2)

**-SOPA DE TORTILLAS/ AZTECA-**

TOMATO AND VEGETABLE SOUP WITH TORTILLAS, AVOCADO,  
LEAN CHEESE, AND CREAM.

**CHICKEN AT MOLE NEGRO POBLANO**

CHICKEN COOKED IN "MOLE NEGRO" SAUCE,  
AN ICONIC DISH OF TRADITIONAL CUISINE.

**MIXED APPETIZER TASTING**

**20** PER PERSON (MINIMUM ORDER OF 2)

PLATE WITH VARIOUS TYPES OF APPETIZERS SELECTED BY THE CHEF

**TACO BOX 38**

- SELECTION OF 16 TACOS IN FOUR VARIETIES, TO SAMPLE DIFFERENT FLAVORS  
FROM ALL MEXICAN REGIONS  
SUITABLE FOR 2 OR MORE PEOPLE.



**IN CASE OF ALLERGIES / INTOLERANCES,  
ALWAYS INFORM THE STAFF.**

\* PRODUCT SOMETIMES FROZEN OR BLAST CHILLED

Chef **ELISA BALLONI**

## ENTRADAS

### TOSTADA DE CEVICHE - 9

Corn tortilla topped with diced tomatoes, sweet onions, Serrano chili peppers, cilantro, and filleted sea bass marinated in lime juice. 🍴

### PULPO AJILLO - 18 CHIEDERE DISPONIBILITÀ

Pan-seared octopus with guajillo chile cream, sautéed with onions, garlic, and chili peppers.

### FILETTO DE CERDO - 12

Grilled pork tenderloin wrapped in bacon, served in slices with a sweet and sour agave nectar sauce..

### TOSTADA VEGETALE - 8

Crispy corn tortillas topped with bean cream, grilled mixed vegetables, onions, and tomatoes, finished with cream.

### CREMA DI ELOTE - 6

Creamy fresh corn (Elote) soup with a sprinkle of chili, tomato, celery, and oil.

### JALAPEÑO RIPIENI - 7

Fried chili peppers stuffed with cheese, 5 pieces.\*

### QUESO FUNDIDO - 8

Melted cheese with Chorizo, served with wheat tortillas.

YOU CAN ALSO HAVE IT WITH JALAPEÑOS.

## PARA COMPARTIR

### TOTOPOS CON SALSAS - 6

Freshly fried corn flour totopos with a selection of various sauces of different spiciness levels.

### POTATOES QUESO JALAPEÑO - 6

Plate of fried potatoes topped with oven-melted cheese and jalapeños.

### NOPALITOS - 8

Cactus pads, pan-cooked with garlic, onion, chili peppers, and diced tomatoes, served with a small salad and two corn tortillas.

### NACHOS TIPICOS - 7

Plate of nachos topped with oven-melted cheese and jalapeño rings.

## TACOS

1994 - 2024

### TACO BOX - 38

Selection of 16 Tacos, to sample different flavors.

### TACOS MIXED - 16

Selection of four mixed tacos, to taste different flavors.

### TACOS AL PASTOR - 9

Pork meat with a cooking method imported by Lebanese immigrants in the 1800s, found on every street corner.

### GREEN SAUCE CHICKEN - 9

Shredded chicken, grilled in green tomatillo sauce.

### TACOS DI TINGA POBLANO - 9

Shredded pork stewed with potatoes and chorizo, served with cream and lean cheese.

### QUESADILLAS - 9

Two wheat tortillas with cheese and Jalapeños, grilled to perfection.

### VEGETABLE TACOS - 8

Two corn tortillas with grilled vegetable strips, with red or green sauce.

### CHICKEN GRINGS - 8

Shredded chicken, grilled with melted cheese.

CARNE

PESCE

VEGETALE

### GUACAMOLE - 8

Traditional recipe with avocado, onion, jalapeño, lime, tomato, and salt, accompanied by totopos.

### BLACK BEANS - 6

Mexican-style black beans.

### MIX FRY - 7

Mixed fry with chili peppers, potato croquettes, breaded mozzarella balls, or other items depending on availability.

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## SOPAS Y ENCHILADAS

### SOPA AZTECA - 8

Delicious tomato-based soup with spicy herbs, very tasty and served with fried tortilla strips, avocado cubes, cream, and lean cheese.

### ENCHILADA ROSSA - 12

Corn tortillas drowned in spicy red sauce and filled with vegetables and bean cream, topped with red sauce, onion rings, and cheese.

### ENCHILADA VERDE - 12

Corn tortillas filled with vegetables and bean cream, topped with green sauce and cream.

### ENCHILADA AL MOLE NEGRO - 12

Corn tortillas filled with chicken and drowned in mole negro with low-fat cheese and cream, an iconic dish of traditional Mexican cuisine  
[ask for availability](#)

CARNE

PESCE

VEGETALE

## MEAT

### CARNITA ARRANCHERA - 22

Special cut of tender and delicious meat grilled, served with guacamole, beans, Mexican-style rice, vegetables, and accompanied by our homemade corn tortillas.

### CARNE ALLA TAMPIQUEÑA - 20

220 grams in two strips of grilled meat, served with bean cream, rice, guacamole enchilada, rice, and vegetables.

### CARNITA ALLA PLANCHA - 20

230 grams of grilled beef served with corn tortillas, beans, and fried potatoes\*

TRADITIONAL MEXICAN CUISINE HAS BEEN  
RECOGNIZED AS INTANGIBLE CULTURAL  
HERITAGE OF HUMANITY BY UNESCO SINCE

## PLATOS FUERTOS

### MEXICAN SHRIMP - 18

Shredded pork stewed with potatoes, chorizo, tomato, and chipotle, served with cream and corn tortillas.

### MEXICAN FISH FILLET - 18

Fish fillet\* pan-cooked with garlic, onion, jalapeño, and tomato, served with rice, salad, and guacamole

### TINGA POBLANA - 18

Shredded pork stewed with potatoes, chorizo, tomato, and chipotle, served with cream and corn tortillas.

### FAJITAS QUESADILLAS - 13

Two wheat tortillas with shredded chicken cooked in melted cheese, onion, and chili peppers

### ALAMBRE VEGETALE - 10

Mixed vegetables cut into strips and topped with melted cheese.

### COCHINITA PIBILL - 18

Baby pork marinated for 24 hours in orange juice, achiote, and aromatic herbs, cooked in the oven at 150 degrees for 4-5 hours, then shredded and served with Mexican-style rice and sweet and sour habanero onions.

### ALAMBRE DE RES - 18

Beef, bell peppers, and sweet red onions all cut into strips, grilled and topped with melted lean cheese, served with corn tortillas.

ALSO AVAILABLE WITH CHICKEN

### PARILLA DI POLLO - 18

Chicken, bell peppers, and sweet red onions all cut into strips, grilled, and served with sour cream, rice, and tortillas.



IN CASO DI ALLERGIE / INTOLLERANZE  
AVVERTIRE SEMPRE IL PERSONALE

SERVICE AND COVER CHARGE € 2.50

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# POSTRES

## PAY DE LIMON 6

A typical dessert throughout the country, especially on the South Pacific coast, made with three different types of milk flavored with lime, with a base of Maria biscuits soaked in cream.

## CREMA QUEMADA 6

Burnt Cream, a Mexican variant of Spanish Catalan cream.

## FLAN NAPOLITANO O MESSICANO 6

A typical dessert throughout the country, inspired by Crème Caramel but much creamier and with a small amount of cream cheese.

## CHURROS 6

Cylindrical fritters made with a dough of water, flour, and eggs, typical of Latin American cuisine, served sprinkled with sugar and with Nutella or dulce de leche.

## CREMOSO AL CIOCCOLATO 6

Creamy chocolate semifreddo square with berries. A delight...

## TACOTELLA 6

Two wheat tortillas filled with Nutella.

	GLUTINE	CROSTACEI	UOVA	PESCE	ARACHIDI	SOIA	LATTE	FRUTTA GUSCO	SEDANO	SENAPE	SESAMO	SOLFITI	LUPINO	MOLLUSCHI
TORTILLA MAIS FRITTA	!													
TORTILLAS GRANO	X					!			!					
FAJITAS QUESADILLAS	X						X							
SALSA VERDE														
SALSA ROSSA	!							X	!	!				
GUACAMOLE														
CEVICHE PESCADO	!	!		X										!
CEVICHE GAMBAS		X		!										!
PULPO AJILLO		!		!				X						X
CREMA ELOTE							X	X						
JALAPEÑO RIPIENI FORMAGGIO	X		X				X							
NOPALITOS ( CACTUS)														
QUESO FONDIDO con tortillas mais							X							
FILETTO CERDO			!		!	!	!	!	!	!	!	!	!	!
SOPA AZTECA			!		!	!	X	!	!	!	!	!	!	!
ENCHILADA ROSSA	!						X	X						
ENCHILADA VERDE	!						X							
TOTOPOS CON SALSE	!													
PATATE - FORMAGGIO - JALAPEÑO	!						X							
NACHOS TIPICOS							X							
FAGILI NERI MESSICANI														
GRINGA DI POLLO	X						X							
TACOS POLLO SALSA VERDE			!		!	!	!	!	!	!	!	!	!	!
TACOS TINGA							X	X						
TACOS PASTOR			!		!	!	!	!	!	!	!	!	!	!
TACOS CAMARON		X						X						
TINGA POBLANA							X	X						
ALAMBRE RES			!		!	!	X	!	!	!	!	!	!	!
COCHINITA PIBILL			!		!	!	!	!	!	!	!	!	!	!
ALAMBRE VEGETALE							X	X						
CAMARONES ALLA MESSICANA		X						X						
FILETTO ALLA MESSICANA			!		!	!	!	!	!	!	!	!	!	!
CARNITA PLANCHA			!		!	!	!	!	!	!	!	!	!	!
CARNITA ARRANCHERA			!		!	X	!	!	!	!	!	!	!	!
CARNITA PLANCHA			!		!	!	!	!	!	!	!	!	!	!
QUESO con chorizo e tortillas mais							X							
ALETTE DI POLLO	X													
TOSTADA NORTEÑA con Chili	!		!		!	!	X	X	!	!	!	!	!	!

MEXICO

TACOS

ALAMBRE

MOLCAJETE

MOLE NEGRO

TINGA

BARBACOA

COMIDA

MEXICO

PARILLADA

FOOD

CEVICHE

QUESADILLA

X : CONTIENE

! PUO CONTENERE TRACCE



IN CASE OF ALLERGIES / INTOLERANCES,  
ALWAYS INFORM THE STAFF.

## MEXICAN SANDWICHES

### TORTA de Cochinita Pibill

9,00



Sandwich with Pork Marinated for 24 Hours with Achiote and Orange Juice, Wrapped in Banana Leaves and Baked for 4 Hours at 150 Degrees.

delicious dish. Must try.

### HAMBURGER al Chili con Carne and Beans

10,00



Beef Burger Grilled beef patty served with salad, chili with meat and beans, topped with cheese.

Our creation with exceptional flavor contrasts

### TORTA de Chili con Carne and Beans

9,00



Sandwich filled with chili con carne and beans. Ground beef and pork, slow-cooked with beer and various spices, chili peppers, beans, onion, and tomato.

A delicious dish from Northern Mexico and Texas.

### HOT DOG al Chili con Carne and Beans

9,00



Hot Dog with Grilled Sausage and Chili con Carne and Beans Grilled sausage topped with chili con carne and beans, grilled sweet onions, and mustard.

One of our creations... Spectacular.

### TORTA de Tinga Poblana

9,00



Sandwich with Tinga Poblana: Pork loin cooked for a couple of hours with herbs and spices, then shredded and sautéed with chorizo and stewed with potatoes, tomato, and spices, served with lean cheese and cream.

Un ottimo piatto della cucina Poblana ... Prelibato

### INFERNAL BURGER

10,00



Grilled beef burger made with prime quality meat, 160 grams, mixed with habanero cream. Available in three levels of spiciness:

SOFT - SUPER - EXTRA

For those not accustomed to spiciness, we recommend the soft level.

One of our creations with extreme spiciness.

## SANDWICHES and FOCACCIA

Panini \* Focacce\*

01 Gonzales 6,50 7,50

Tuna, Tomato, Mayonnaise, Lettuce

03 Messico 6,50 7,50

Lettuce, Tomato, Fontina, Cured Ham

07 Boia Rosso 6,50 7,50

Salad, Pecorino Cheese, Onion, Sauce n°3, Spicy Salami,

16 Primavera 6,50 7,50

Cooked Ham, Tomato, Mozzarella, Oregano

18 El Diablo 6,00 7,00

Spicy Salami, Onion, Sauce n°1

27 Topolino Ciccio 8,00 9,00

Sandwich filled with a roll of cooked ham and fontina, grilled, tomato, and light spicy sauce

### VEGETARIANS

19 Scorticatore 6,00 7,00

Green Peppers, Pecorino Cheese, Onion, Ranchera Sauce

24 Orizaba 6,00 7,00

Mozzarella, Pomodoro, Origano

39 Vegano 5,50 6,50

Mixed Vegetables

### HOT DOG

41 - Hot Dog 1 Ketchup, Mayonnaise 66,00

42 - Hot Dog 2 SMustard, Sauerkraut 6,00

45 - Hot Dog 5 Ketchup, Fries\* 6,00

48 - Perro Rabbioso 7,50

Included among the 30 spiciest things in the world by Men's Health magazine. Men's Health

NACHOS WITH SAUCE 3,00

FRENCH FRIES 4,00

### BURGER

HAMBURGER with FRESH prime quality meat, ground and processed in-house

61 - Ham 1 Fontina, Lettuce, Ketchup

62 - Ham 2 Mayonnaise, Ketchup, French Fries\*

64 - Ham 4 Tomato, Lettuce, Mayonnaise, Ketchup

65 - Ham 5 Eggplant\*, Fontina, Mayonnaise, Ketchup

#### Plaza Burger

gr 120g meat, total weight about 300g € 7,00

#### Plaza Super Burger

gr 160g meat, total weight about 400g € 9,00

#### Plaza Maxi Burger

gr 220g meat, total weight about 600g € 14,00

HAMBURGER Chili con Carne and Beans € 10,00

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