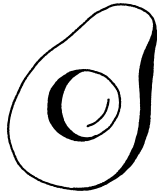


El Popo
est. 1992

ENTRADAS

- 🌿 **Guacamole en molcajete**
hass avocado mashed in molcajete tableside,
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 de pollo - 42 🌿
with corn fed chicken,
jalapeño, corn and cilantro

- 🌿 **Quesadillas con setas y nopales - 42**
with shiitake and oyster mushrooms,
cactus and cilantro

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

Entradas para dos personas - 89
assortment of starters for two



🌿 vegetariano

🌿 picante

🌿🌿 muy picante

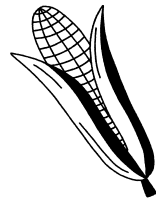
🌿🌿🌿 muuuuuy picante

SOPAS Y ENSALADAS

Sopa de tortilla - 25 🌿🌿
spicy broth with tortilla chips
and queso fresco

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 sin carne - 38** 🌿🌿

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

spice it up your way 🌿 🌿🌿 🌿🌿🌿

de pollo pibil - 47
with pulled 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 con hongos** - 47 🌿
corn tortillas with pulled oyster mushrooms and pinto beans in a spicy sauce, baked with cheese

Quesagrande al pastor - 49
handmade wheat tortilla with achiote and guajillo chili marinated pork, pineapple, pickled onion, salsa de piña, and cilantro



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

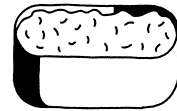
Jalapeños - 9

Guacamole - 34

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



SALSA MINI - 9



Mayo chipotle 🌿

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

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

Fresh citrus juice 0,2 l - 19

Coca-cola but. 0,2 l - 12

Sprite (bottle) 0,2 l - 12

Fanta (bottle) 0,2 l - 12

Tonic (bottle) 0,2 l - 12

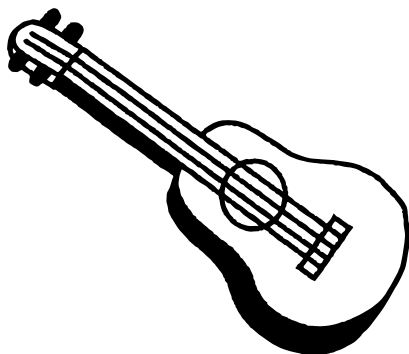
Espresso - 12

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 | *alc. 4,5%*

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

Inne becзки

Pilzner (draft) 0,4 l | *alc. 4,8%* - 19

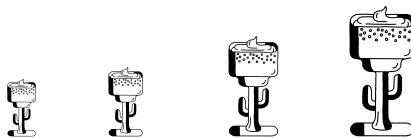
Seasonal (draft) 0,4 l | *alc. 4,8%* - 19

Wheat (bottle) 0,5 l | *alc. 5%* - 20

APA (bottle) 0,5 l | *alc. 5%* - 20

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

MARGARITA



200 ml | 400 ml | 1000 ml | 1400 ml

Frozen seasonal 35 | 63 | 159 | 232

Lime 33 | 59 | 148 | 219

Frozen lime 33 | 59 | 148 | 219

Frozen strawberry 35 | 62 | 154 | 229

↶ **nasz flagowy koktajl od 1992!**

Frozen pineapple habanero 35 | 63 | 159 | 232

Frozen passion fruit 37 | 68 | 165 | 239

MOCKTAILS

Limonada - 19

Margarita Virgen - 26
strawberry

Mandragora - 19
lime lemonade with grenadine

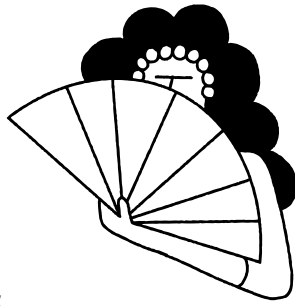
Piña Colada Virgen - 24

Mojito Virgen - 25

Aperol Spritz 0% - 27

Hugo Spritz 0% - 27

Piña Picante - 25
lime juice, pineapple juice, cilantro, chili



COCKTAILS

Paloma - 31

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

Hugo Spritz - 34

cava | elderberry syrup | sparkling water
lime | mint

Michelada - 29

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

TEQUILA

Tequila tasting (3 x 20 ml) | *alc. 14 %* - 38

Blanco 40 ml

Dos Mexicanos Blanco | *alc. 35 %* - 20

Jose Cuervo Blanco | *alc. 38 %* - 23

El Jimador Blanco | *alc. 38 %* - 26

Olmecca Altos Plata | *alc. 38 %* - 32

Herradura Plata | *alc. 40 %* - 35

Patrón Silver | *alc. 40 %* - 38

Don Julio Blanco | *alc. 38 %* - 42

Rosa 40 ml

Código Rosa | *alc. 35 %* - 44

Reposado 40 ml

Jose Cuervo Reposado | *alc. 38 %* - 24

El Jimador Reposado | *alc. 38 %* - 28

Olmecca Altos Reposado | *alc. 38 %* - 34

Herradura Reposado | *alc. 40 %* - 38

Kah Reposado | *alc. 40 %* - 43

Patrón Reposado | *alc. 40 %* - 44

Don Julio Reposado | *alc. 38 %* - 46

Añejo 40 ml

Herradura Añejo | *alc. 40 %* - 44

Patrón Añejo | *alc. 40 %* - 49

Don Julio Añejo | *alc. 38 %* - 51

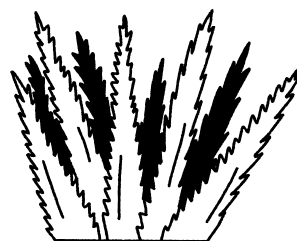
Mezcal y Sotol 20 ml

Mezcal Ojo de Tigre | *alc. 38 %* - 19

Mezcal Agave de Cortes | *alc. 40 %* - 26

Hacienda de Chihuahua

Añejo Sotol | *alc. 38 %* - 39



VINO BLANCO

Alves del Sur Sauvignon Blanc

glass 21 / carafe 74 / bottle 99

Valle del Loncomilla, Chile | *alc. 13 %*

Pure Est Verdejo - 119

D.O. Rueda, Spain | *alc. 12 %*

The Founder Sauvignon Blanc - 129

Marlborough, New Zealand | *alc. 13,5 %*

El Rincón Chardonnay - 149

D.O. Navarra, Spain | *alc. 13 %*

VINO TINTO

Alves del Sur Carmenere

glass 21 / carafe 74 / bottle 99

Valle del Loncomilla, Chile | *alc. 13 %*

Nekeas Tempranillo Garnacha - 109

D.O. Navarra, Spain | *alc. 14,5 %*

Solar de Becquer - 129

D.O.C, Rioja, Spain | *alc. 13,5 %*

La Mascota Malbec - 149

Mendoza, Argentina | *alc. 14 %*

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 | *alc. 12 %*

Jacquart Mosaique Brut - 349

A.O.C. Champagne, France | *alc. 12,5 %*

LIQUORS

Wyborowa 40 ml | *alc. 40 % - 17*

J.A. Baczewski 40 ml | *alc. 40 % - 19*

Crystal Head 40 ml | *alc. 40 % - 23*

Jameson 40 ml | *alc. 40 % - 22*

Chivas Regal 18 40 ml | *alc. 40 % - 35*

Jack Daniel's 40 ml | *alc. 40 % - 24*

Gentleman Jack 40 ml | *alc. 40 % - 28*

Woodford Reserve 40 ml | *alc. 43,2 % - 36*

Hennessy XO 40 ml | *alc. 40 % - 39*

Beefeater Gin 40 ml | *alc. 40 % - 23*

Hendrick's Gin 40 ml | *alc. 41,4 % - 32*

Campari 40 ml | *alc. 25 % - 19*

Kahlua 20 ml | *alc. 16 % - 19*

Vermouth 80 ml | *alc. 16 % - 19*

Olmeca Chocolate 20 ml | *alc. 35 % - 22*

Patron XO Café 20 ml | *alc. 35 % - 26*

Cabo Bay White Rum 40 ml | *alc. 37,5 % - 19*

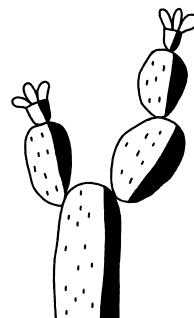
Havana 7 Años 40 ml | *alc. 40 % - 22*

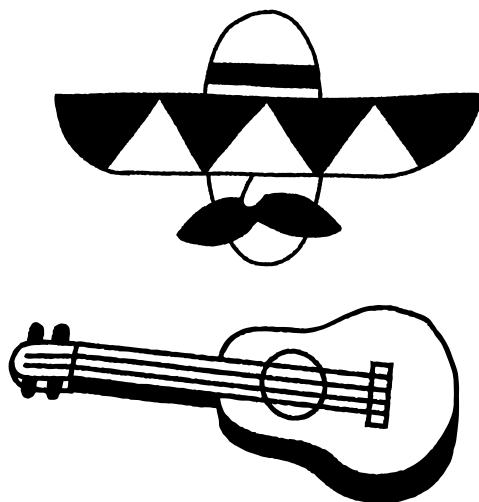
Black Magic Spiced Rum 40 ml | *alc. 40 % - 28*

Zacapa Centenario 23 40 ml | *alc. 40 % - 44*

Jägermeister 40 ml | *alc. 35 % - 21*

Pisco 40 ml | *alc. 35 % - 26*





Mariachi concerts!

Live music every Thursday,
Friday and Saturday evening.

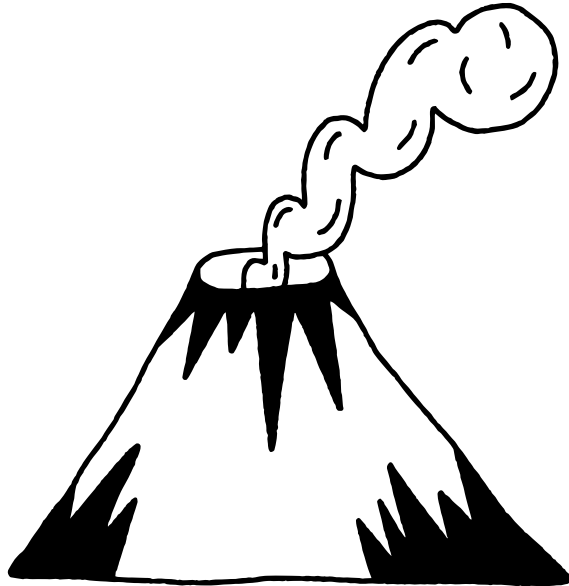
Some dishes may contain allergens. We are happy to present the ingredients of each dish.

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.



Popocatépetl 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 pronounce the name, we quickly changed it to its shorter version - El Popo.