



# FRIDA

COCINA MEXICANA

## ·STARTERS·

### NACHOS CON SALSAS 96.-

Homemade nacho chips served with morita salsa, chipotle mayonnaise, and pico de gallo.

*Contains: Sulfite, egg, and traces of wheat.*

### GUACAMOLE 139.-

Fresh Mexican salsa based on avocado, onion, tomato, coriander, jalapeños, and lime. Served with homemade nacho chips.

*Contains: Sulfite, traces of wheat.*

### QUESADILLAS DEL MERCADO ( VEG ) 129.-

Fylt quesadillas med ost og kremede grønnsaker på en seng av salat. Toppes med rømme og queso fresco. Serveres med salsa verde på siden.

*Inh. Sulfitt, soya og spor av hvete.*

### TOSTADA DE ATUN 159.-

Tuna fish ceviche marinated in a chipotle mayo with a hint of ginger, garlic, soy sauce, jalapeno, and sesame oil.

*Contains: Fish, egg, soy sauce, sesame oil and seed, may contain traces of wheat.*

### TACOS AL PASTOR 159.-

tacos as we serve them in Mexico. Adobe marinated pork served with pineapple, red onion and green sauce.

*Contains: sulphite and traces of wheat.*

### CEVICHE DE CAMARON 159.-

Scampi marinated in lime, onion, chili, coriander, passionfruit. Served with homemade nacho chips.

*Contains: Traces of wheat, sulfite .*

### QUESO FUNDIDO 179.-

Melted cheese, you can choose between creamy vegetables and chorizo. Served with 4 corn or flour tortillas, pico de gallo, and salsa verde.

*Contains: Milk, sulfite, and wheat*

### SOPA AZTECA 149.-

Tortilla soup based on guajillo chili, roasted tomato and garlic. Topped with avocado, sour cream, fresh cheese, and crispy bacon.

*Contains: Milk and wheat*

## • ENCHILADAS DE FRIDA •

ENCHILADAS VERDES O ROJAS 269.-  
CHICKEN / VEG

Homemade corn tortillas filled with cheese and refried beans served on salsa verde or salsa roja. Topped with mixed greens, fresh cheese, and sour cream. Comes with a choice of grilled chicken breast or vegetarian.

*Contains: Milk, sesame seeds, sulfite, and traces of wheat.*

ENMOLADAS 299.-

Homemade corn tortillas stuffed with duck confit, bathed in mole poblano. Topped with salad, pickled red onion, fresh cheese, and sour cream.

*Contains: Wheat, peanuts, almond nuts, sesame seeds, and milk*

SUIZAS 319.-

Oven-baked homemade corn tortillas stuffed with slow-cooked brisket and refried beans. Serve in a bed of creamy green salsa. Topped with fresh cheese, salad, and sour cream.

*Contains: Milk, sulfite.*

## • SHARING PLATTERS • (minimum for two persons)

PLATO FRIDA Y DIEGO PER PERSON 369.-

Grilled chicken breast, tenderloin of beef, and pork knuckle. Served with quesadillas, corn on the cob, potatoes al ajillo, filled jalapeno poppers charros beans, filled corn quesadillas, guacamole, pico de gallo, and Mexican-style rice.

*Contains: Milk, sulfite, egg, and wheat.*

MOLCAJETES AL PASTOR PER PERSON 379.-

A mixture of achiote marinated chicken, shrimp, pork and beef. Comes with Mexican-style rice, guacamole, salsa, and sour cream. You can choose between corn or flour tortillas, all you need to make your own tacos.

*Contains: sulfite, gluten, egg, and milk.*

PLATO FRIDA Y DIEGO VEG. (VEGETAR ) PER PERS 299.-

Sautéed mushrooms, zucchini, and onions. Served with quesadillas, corn on the cob, potatoes al ajillo, refried beans filled corn quesadillas, guacamole, pico de gallo and Mexican style rice.

*Contains: Gluten, sulfite, egg, and wheat.*

## • MAIN COURSES •

### POLLO CON MOLE 269.-

Grilled chicken breast served with mole sauce and topped with marinated onions and deep-fried spinach.

Served with Mexican-style rice and potatoes al ajillo.

*Contains: Sesame seeds, walnuts, sulfite, wheat, and lactose.*

### PUNTAS DE FILETE A LA NORTEÑA

Chicken or Veg 279.- / Pork 299.-

With inspiration from the north of Mexico.

Sliced chicken or pork, sautéed with onion, peppers, and poblano pepper. Served with guacamole, pico de gallo, wheat tortillas, and rice.

*Contains: Milk, sesame seeds, soya and gluten.*

### CHAMORRO EN ADOBO 279.-

Yucatan inspired. Slow-baked pork knuckle in adobo sauce, on a bed of grilled veggies and potatoes, Served with jalapeño salsa on the side.

*Contains: Sulfite, soya, wheat.*

### BORREGO AL PIPIAN 349.-

Lamb beef over a bed of pipian (green mole). Served with rice and charros beans.

*Contains: Sulphite, milk.*

### FILETE DE RES EN CREMA DE HUITLACOCHÉ 389.-

200g of beef tenderloin served with huitlacoche mole (sauce based on a traditional Mexican corntruffle), sautéed vegetables, and potato/carrot purée. Topped with deep-fried leek and spinach.

*Contains: Milk, sesame seeds, and traces of wheat.*

### CAMARONES AL MEZCAL 299.-

Scampi in mezcal sauce. Served with sautéed vegetables and Mexican-style rice.

*Contains: Shellfish, sesame seeds, milk, soya and wheat.*

## • SIDES •

- Wheat quesadillas *Contains: Wheat and milk* ..... 39,-
- Filled corn quesadillas *Contains: Milk* ..... 39,-
- Tomato salad *Contains: Sesame seeds and sulfite* ..... 59,-

- 4 extra tortillas : ..... 20,-  
corn or wheat *Contains: Wheat.*
- Guacamole *Contains: Sulfite* ..... 39,-
- Filled Jalapeños ..... 59,-



## • DESSERT •

VOLCÁN DE CHOCOLATE 139,-

Chocolate fondant with a hit of chipotle chili.  
Served with vanilla ice cream, almond crumble,  
and cajeta.

*Contains: Wheat, egg, milk.*

Carlota 129,-

Mexican biscuit cake with a taste of coffee and  
a hint of tequila.  
Filled with lime cream and  
glazed with dark chocolate. Served with today's fruit.

*Contains: Milk, egg, almonds, and wheat.*

TARTELETA DE MOLE 139,-

Cholate and mole ganache tart.  
Served on the top with a citrus marmalade.

*Contains: Milk, eggs, almonds, wheat, and sulfite.*

PASTEL DE ELOTE 139,-

Corncake made from Grandma's recipe.  
Served with vanilla ice cream.

*Contains: Milk, eggs, almonds, and wheat.*

## • DRINKS •

### WARM BEVERAGES

Filter coffee .....	29,-
Te .....	29,-
Americano .....	35,-
Espresso .....	35,-
Extra espresso .....	10,-

Capuccino <i>contains: milk</i> .....	42,-
Coffee latte <i>contains: milk</i> .....	42,-
Irish coffee <i>contains: milk</i> .....	119,-
Mexican coffee <i>contains: milk</i> .....	119,-

SOFT DRINKS 49,-

Coca-cola, sprite, fanta, cola zero, bonaqua and apple juice

FRESHLY MADE LEMONADE 49,-

Strawberry, Mango, Hibiscus, Passion fruit



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[www.restaurantfrida.no](http://www.restaurantfrida.no)



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