

# FRIDA & DIEGO

SABOR, FUEGO Y PASIÓN

Eine Geschichte aus Liebe, Kunst & Geschmack



# SUPPEN & VORSPEISEN

## SOUPS & STARTERS

9 €

### CHILI CON CARNE

MEXIKANISCHER EINTOPF MIT  
BOHNEN UND RINDERHACKFLEISCH  
\*\*\*\*

(ETWAS SCHARF)

Mexican stew with beans and minced  
beef \*\*\*\*  
(Medium Hot)

### CREMA DE ELOTE

MAISCREMESUPPE (7,\*)

Cream of corn soup (7,\*)

### GEMISCHTE NACHOS PLATTE

HÄHNCHEN, RIND UND BOHNEN  
MIT KÄSE\* ÜBERBACKEN,  
SERVIERT MIT JALAPENOS (1,4),  
GUACAMOLE, SCHMAND\* UND  
SALSA MEXICANA

Baked with cheese\*, served with  
Jalapenos (1,4), Guacamole, sour  
cream\* and Salsa Mexicana with  
chicken, beef and beans

1 Person / 1 Person 10,5 €

2 Personen / 2 Persons 16,5 €

11 €

### EMPANADAS

3 GEFÜLLTE TEIGTASCHEN  
SERVIERT MIT PICO DE  
GALLO UND 2  
VERSCHIEDENE DIPS DAZU  
SALATBUQUETT MIT

3 filled dumplings served with  
pico de gallo and 2 different  
dips served with a salad  
bouquet with

**Spinat & Gemüse**  
Spinach & Vegetables

**Hähnchen**  
Chicken

**Rinderhackfleisch**  
Ground Beef

### ENSALADAS

GEMISCHTER SALAT DER SAISON MIT

Mixed salad of the season with

**Kaktusstreifen (6),  
Champignons und Zucchini** 10 €  
Cactus strips (6),  
Mushrooms and Zucchini

**Gebratene  
Hähnchenbruststreifen** 12 €  
Fried chicken breast strips

**Gebratene  
Rinderhüftsteakstreifen** 13 €  
Fried beef steak strips

**Gebratene  
Riesengarnelen** 16,5 €  
Fried king prawns



## HAUPTGERICHTE / MAIN COURSES

### PECHUGAS DE POLO CON CHILE POBLANO\* 18,5 €

GEBRATENE HÄHNCHENBRUSTFILETSTREIFEN, CHILI POBLANO (14), MAIS, SAHNE, MIT KÄSE\* ÜBERBACKEN, DAZU REIS, MANIOK UND SALAT

Fried chicken breast fillet strips, chili poblano (14), corn, cream, topped with cheese\*, served with rice, cassava and salad

### POLLO A LA NARANJA\*

TYPISCHES MEXIKANISCHES GERICHT MIT HÄHNCHENBRUSTFILETSTREIFEN UND EINER ORANGENSAUCE, ZUCCHINI, ANANAS, MANDELN, SAHNE, DAZU REIS, MANIOK UND SALAT

Typical Mexican dish with chicken breast fillet strips and an orange sauce, zucchini, pineapple, almonds, cream, served with rice, cassava and salad

18,5 €

### GEGRILLTES ARGENTINISCHES RUMPSTEAK

MIT GEBRATENE KARTOFFELN, GEMÜSE DER SAISON DAZU SALAT UND KRÄUTERSCHMAND

With baked potatoes, seasonal vegetables, salad and herb sour cream

27 €

### GARNELEN A LA PLANCHA

GROSSE RIESENGARNELEN VOM GRILL IN LEICHT PIKANTER TOMATENSAUCE MIT GUACAMOLE UND SALAT

Large grilled king prawns in a slightly spicy tomato sauce with guacamole and salad

27 €

### PLATO DE ESPINACAS

SPINATPFANN MIT REIS, JALAPENOS (1,4), GEMÜSE DER SAISON AUF TOMATEN, KRÄUTERSAUCE

Spinach Pan with rice, jalapenos (1,4), seasonal vegetables on tomatoes, herb sauce

16 €

### CHIMICHANGA AL HORNO\*

2 WEIZENMEHLTORTILLAS, GEFÜLLT SPINAT, GEMÜSE DER SAISON, KÄSE ÜBERBACKEN DAZU REIS UND SALAT

2 wheat flour tortillas filled with spinach, seasonal vegetables, gratinated with cheese, served with rice and salad

17 €

## FAJITAS

GUSSPFANNE / CAST PAN

ALLE SORTEN WERDEN MIT DREI WEIZENMEHLTORTILLAS, GUACAMOLE, KRÄUTERSCHMAND UND SALSA MEXICANA SERVIERT BELEGT MIT GESCHMORTEN ZWIEBELN, CHAMPIGNONS, PAPRIKA UND TOMATEN MIT

All varieties are served with three wheat flour tortillas, guacamole, herb sour cream and salsa Mexicana topped with braised onions, mushrooms, peppers and tomatoes with

GEMÜSE\*  
Vegetables\*

18 €

HÄHNCHENBRUSTFILETSTREIFEN\*  
Chicken breast fillet strips\*

19,5 €

ARGENTINISCHE RINDERHÜFTSTEAKSTREIFEN\*  
Argentinian beef steak strips\*

21 €

Riesengarnelen\*  
King prawns\*

23 €



## QUESADILLAS

MIT GUACAMOLE

## OR BURRITOS

MIT REIS & BOHNEN

GROSSE WEIZENMEHLTORTILLA GEFÜLLT  
MIT CHEDDARKÄSE\* AUF DER TORTILLA  
KRÄUTERSCHMAND UND WEICKÄSE  
DAZU SALAT MIT

Large wheat flour tortilla filled with cheddar  
cheese\* on the tortilla Herb sour cream and  
soft cheese served with salad with

GEMÜSE Vegetables	17 €
HÄHNCHENBRUSTFILETSTREIFEN Chicken breast fillet strips	17 €
ARGENTINISCHE RINDERHÜFTSTEAKSTREIFEN*** Argentinian beef steak strips***	17 €
FÜR KINDER For Kids	12,5 €

## ENCHILADAS

2 MAIS TORTILLAS

## OR TACOS

2 KNUSPRIGE MAIS TORTILLAS

MIT KÄSE ÜBERBACKEN, DAZU SALAT,  
REIS UND BOHNENPÜREE GEFÜLLT MIT

Gratinated with cheese, served with salad,  
rice and mashed beans filled with

GEMÜSE Vegetables	17 €
HÄHNCHENBRUSTFILETSTREIFEN Chicken breast fillet strips	17 €
ARGENTINISCHE RINDERHÜFTSTEAKSTREIFEN*** Argentinian beef steak strips***	17 €
FÜR KINDER For Kids	12,5 €

## POSTRES / DESSERTS (9 €)

### NATILLAS BORRACHAS\*

MANGOSAHNECREME MIT RUM  
Mango cream with rum

### PLATANOS FRITOS CON CREMA DE NARANJA\*

FRITIERTE BANANEN, HEISSE ORANGENCREME-SAUCE, VANILLEEIS  
Fried bananas, hot orange cream sauce, vanilla ice cream

### ACOMPANAMIENTOS

BEILAGEN EXTRA  
Sides Extra

PORTION REIS Portion of Rice	4,5 €
PORTION BOHNENPÜREE Portion of Bean Puree	4,5 €
PORTION DE TORTILLAS	3 €



### ACOMPANAMIENTOS

BEILAGEN EXTRA  
Sides Extra

PORTION GUACAMOLE	5 €
PORTION YUCA (MANIOK)	5 €
JALAPENOS (1,4)	4 €





# GETRÄNKE / DRINKS

## HEISSE GETRÄNKE

KAFFEE - ESPRESSO	3 €
DOPPELTER / DOUBLE ESPRESSO	4 €
ESPRESSO MACCHIATO	3,5 €
CAPPUCCINO	3,7 €
MILCHKAFFEE - LATTE MACCHIATO	4 €
GLAS TEE (CEYLON, DARJEELING, EARL GREY, KAMILLE, GRÜNER, PFEFFERMINZ)	3 €
FRISCHER MINZTEE MIT LIMETTE	4 €

## WASSER

BAD LIEBENWERDA MINERALWASSER (NATURELL - CLASSIC)		
0.2L	0.4L	0.75L
3 €	5 €	6,9 €

## ALKOHOLFREIE GETRÄNKE

COCA COLA (1,2), COCA COLA ZERO (1,2,10,11), FANTA (2,12), SPRITE (2,12), BITTER LEMON (3,12)	0.2L	0.4L
	3,5 €	5,5 €
GINGER ALE (3,12), TONIC WATER (3)	0.2L	0.4L
	3,7 €	5,7 €
ANANAS, APFEL, CRANBERRY, GRAPEFRUIT, KIRSCH, ORANGE (JEDE SAFT SCHORLE)	0.33L	
MALZTRUNK FLASCHE / BOTTLE (2)	4,5 €	

## BIER

SPATEN MÜNCHENER HELLES, ALSTER (MIT SPRITE, 2), RADLER (MIT FANTA, 2), DIESEL (MIT COCA COLA, 1,2)	0.3L	0.5L
	4,7 €	5,9 €
VON FASS	FRANZISKANER 0.5L	5,9 €
CORONA, CORONA ALKOHOLFREI	5,9 €	ALKOHOLFREI, HEFE HELL, HEFE DUNKEL, KRISTAL
DESPERADOS 0.35L	5,9 €	
BERLINER WEISSE ROT - GRÜN (2)	4,7 €	KÖSTRIZTER
BECKS ALKOHOLFREI 0.33L	4,7 €	SCHWARZBIER 0.5L
		5,9 €

# WEIN



## ROTWEIN

OFFENE WEINE	0.2L
PRIMITIVO HAUSWEIN (VILLA ALBINONI, APULIEN, ITALIEN)	7,9 €
MERLOT (VILLA ALBINONI - VENETIEN, ITALIEN)	8,9 €

FLASCHEN WEINE	0.7L
MONTEPULCIANO D'ABRUZZO	43 €

*Geschmack: Gewürze, Kirsche, Vanille, vollmundig*

*Flavor: Spices, cherry, vanilla, full-bodied*

CARMÉNÈRE - BARON PHILIPPE DE ROTHSCHILD (CHILE)	49 €
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*Geschmack: Heidelbeere, Brombeere, Pfeffer, Mokka*

*Flavor: Blueberry, blackberry, pepper, mocha*

## WEISSWEIN

OFFENE WEINE	0.2L
GRILLO HAUSWEIN	7,9 €
RIESLING (RHEINHESSEN, DEUTSCHLAND)	8,9 €
WEISSWEINSCHORLE	7,5 €

FLASCHEN WEINE	0.7L
AMALAYA - BLANCO DE CORTE (CAFAYATE, ARGENTINIEN)	39 €

*Geschmack: Limette, Mandeln, Honigmelone, Rosen*

*Flavor: Lime, almonds, honeydew, roses*

LUGANA - SANTI FOLAR (VENETIEN, ITALIEN)	49 €
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*Geschmack: Mandel, frisch und harmonisch*

*Flavor: Almond, fresh and harmonious*

	0.2L	0.7L
PROSECCO	6,9 €	29 €

	0.2L	0.7L
ROSEWEIN	7,5 €	32 €





# LONG DRINKS

## GIN TONIC

9 €

THE BOTANIST +1€, BOMBAY +1€, TANQUERAY +1€,  
HENDRICK'S +2€, GIN MARE +2€, MONKEY +2€

## ALKOHOLFREI GIN TONIC

9 €

## VODKA & BITTER LEMON ODER NACH WUNSCH

9 €

(WITH BITTER LEMON OR MIXER OF CHOICE)

CÎROC VODKA +2,5€, BELVEDERE +2,5€, GREY GOOSE +2,5€

## RUM COLA & LIMETTEN / CUBA LIBRE

9,5 €

DON PAPA +2€, EMINENTE +2,5€, RON ZACAPA +3,5€

DIKTADOR 12 JAHRE +3,5€

## ALKOHOLFREI CUBA LIBRE

9,5 €

## JACK DANIELS & COLA

11,5 €

## JIM BEAM & COLA

10,5 €

## MEZCAL



## TEQUILA



	2CL	4CL
SAN COSME	6,5 €	10 €
CASA CORONEL	4 €	7 €
CASAMIGOS MEZCAL	7 €	13 €
NOBLE COYOTE	6,5 €	10 €

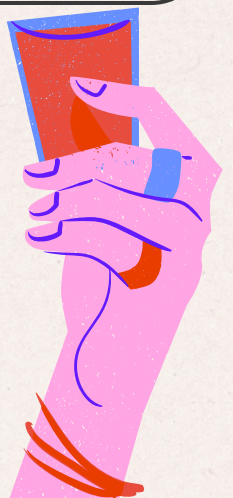
	2CL	4CL
JOSE CUERVO CLASICO/ESPECIAL	3,5 €	6 €
DON JULIO BLANCO/REPOSADO	8 €	14 €
CABO MAYA SILBER/GOLD	5,5 €	10 €
PATRÓN SILBER/GOLD	6,5 €	10 €

## SHOTS

	2CL	4CL
JÄGERMEISTER	3 €	5,5 €
SAMBUCA	3 €	5,5 €
BERLINER LUFT	3 €	5,5 €
BAILEYS (1,2,6,7,8)		6 €

## HOUSE-MADE MEXICANA SHOT

2CL	4CL
3 €	5,5 €



## Frida & Diego

Frida Kahlo and Diego Rivera shared one of the most passionate and complicated love stories in art history. They first crossed paths in Mexico City when Frida was still a student and Diego was already a celebrated muralist. Years later, they met again, and Diego quickly recognized Frida's extraordinary talent, encouraging her to continue painting. That encouragement became one of the turning points of her life.

They married in 1929. She was young, sharp, and fiercely independent; he was older, famous, and already known for his larger-than-life presence. Their relationship was filled with admiration, political passion, artistic exchange, and deep emotional intensity. They inspired one another, but they also hurt one another. Both had affairs. Frida suffered greatly from physical pain after her accident, from miscarriages, and from Diego's betrayal, especially his affair with her sister Cristina. Yet even through heartbreak, their bond never truly disappeared.

Their life together moved between Mexico and the United States, through art studios, political circles, personal crises, and public success. Diego painted monumental murals about history, labor, and revolution. Frida painted intimate works about identity, pain, desire, and survival. Their art was different in scale, but deeply connected in spirit. They shared a devotion to Mexico, to revolutionary ideals, and to turning life itself into art.

In 1939 they divorced, but the separation did not last. One year later, they remarried in San Francisco. Their second marriage remained unconventional, but the connection between them endured. Frida continued to paint some of her most powerful works, many of them still carrying Diego's presence, whether as memory, obsession, pain, or love.


Frida died in 1954. Diego was devastated. After her death, he helped preserve Casa Azul, her home, as a place of memory and legacy. Today, Frida and Diego remain more than two iconic artists. Together, they symbolize a love that was imperfect, fierce, creative, and unforgettable - a story of passion, art, pain, and Mexico itself.

**GRACIAS POR VIVIR LA VIDA**

**Thank you for sharing a moment of color, art, and love  
with us.**

**May every bite remind you that passion is meant to be  
lived, not just felt.**

**Follow our story, explore new creations, and stay  
inspired:**

 **@fridaunddiego**

