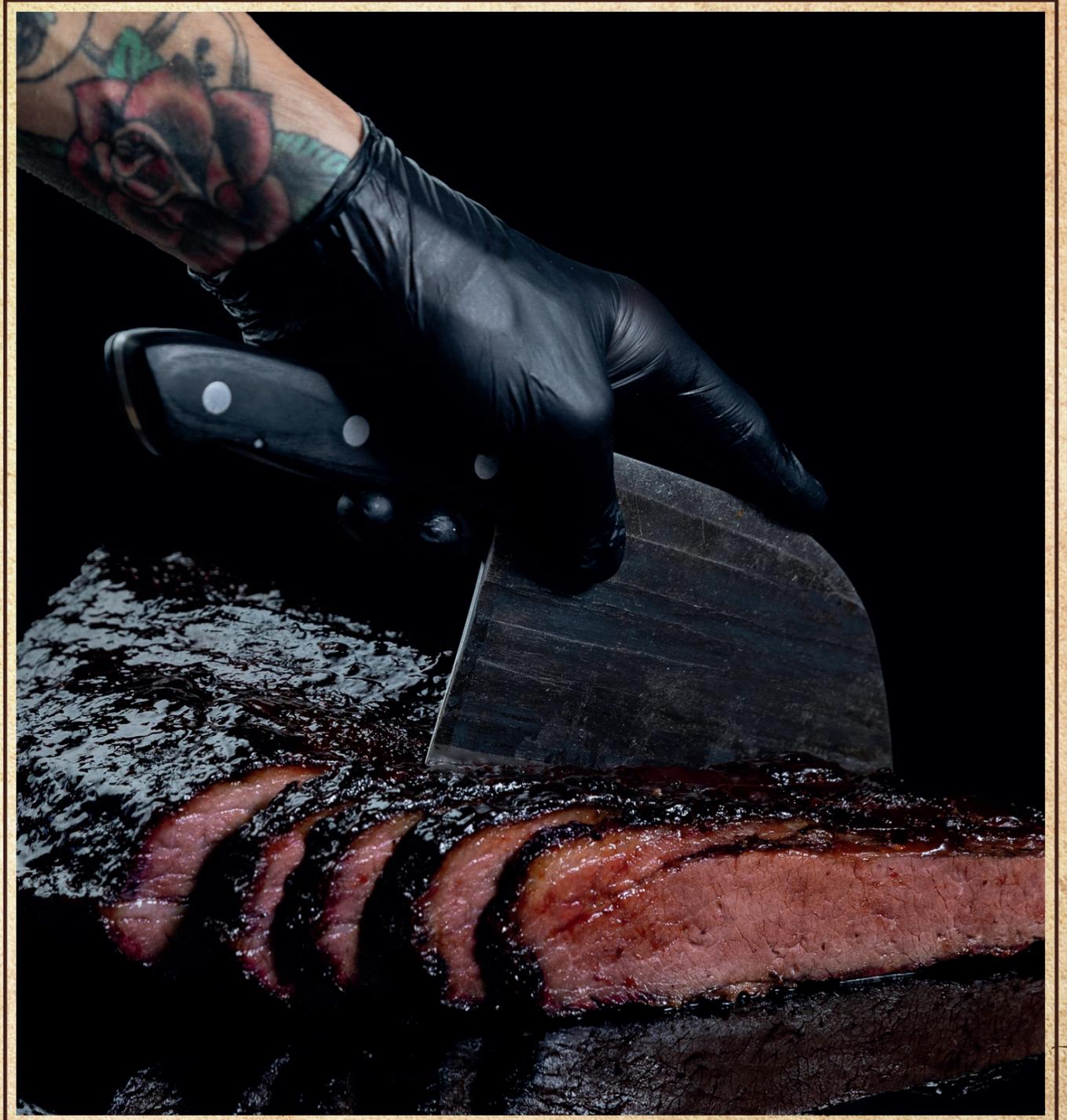


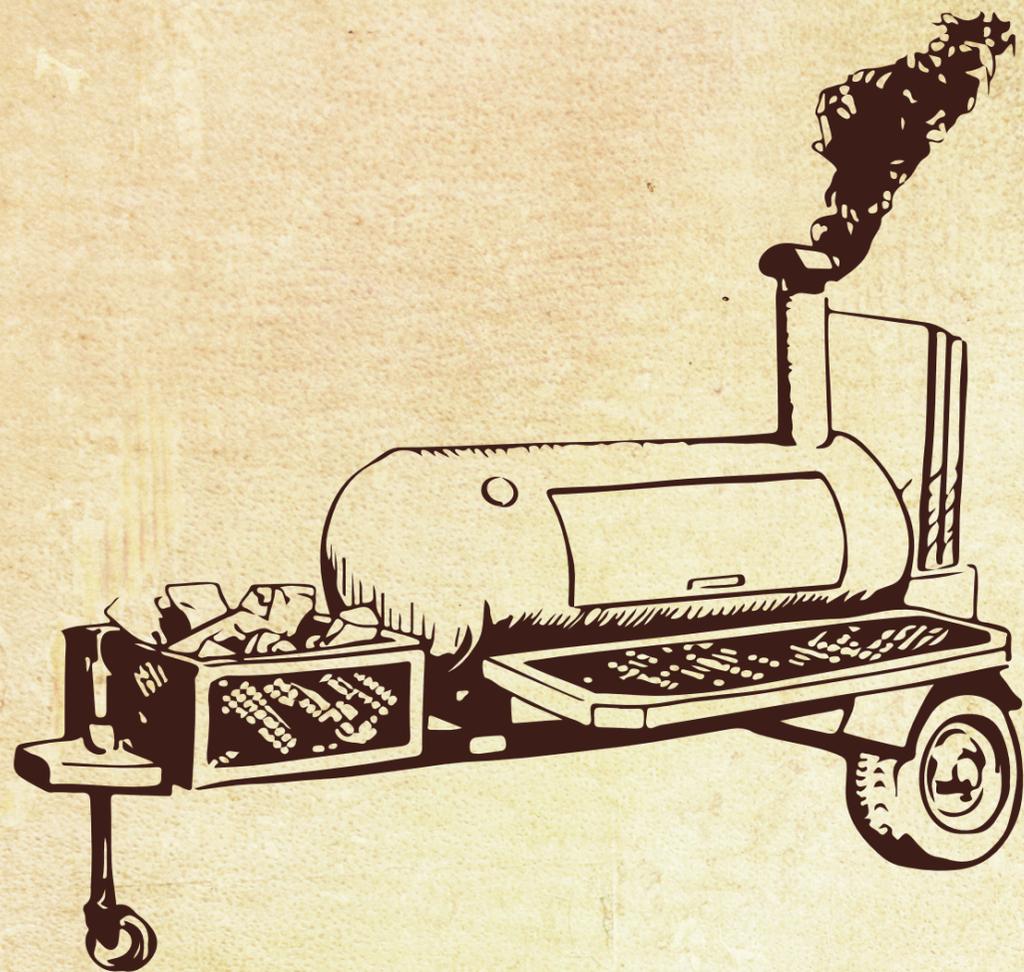
# armadillo

TEX-MEX



**WI-FI** Armadillo • password: 1234asdf

**INSTAGRAM** armadillo.limassol



We blend traditional Tex-Mex recipes with fresh local ingredients to create vibrant, mouthwatering dishes.

What makes us unique is our exclusive, on-site smoker — the only one in Limassol! This lets us infuse meats like slow-smoked brisket, smoky ribs, pork and chicken with rich flavors you won't find elsewhere.

Every day, our skilled pitmaster carefully smokes fresh meat, ensuring each bite is packed with authentic, smoky goodness you can taste and enjoy.

★ **Flavorful. Crafted. Exclusive.** ★



## KID'S MENU

### ★ SWEETS ★

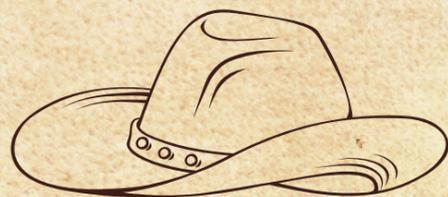
Ice Cream	5 €
Texas Pecan Pie	7 €
Churros with Nutella	7 €

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### ★ SOFT DRINKS ★

Homemade Lemonade	5 €
Tropical Lemonade	5 €
Milkshake Vanilla	5 €
Coca Cola, Zero, Sprite, Fanta 25 cl	3 €
Ice Tea (Lemon, Peach) 33 cl	3 €
Juice (Orange, Apple, Mix) 25 cl	3 €

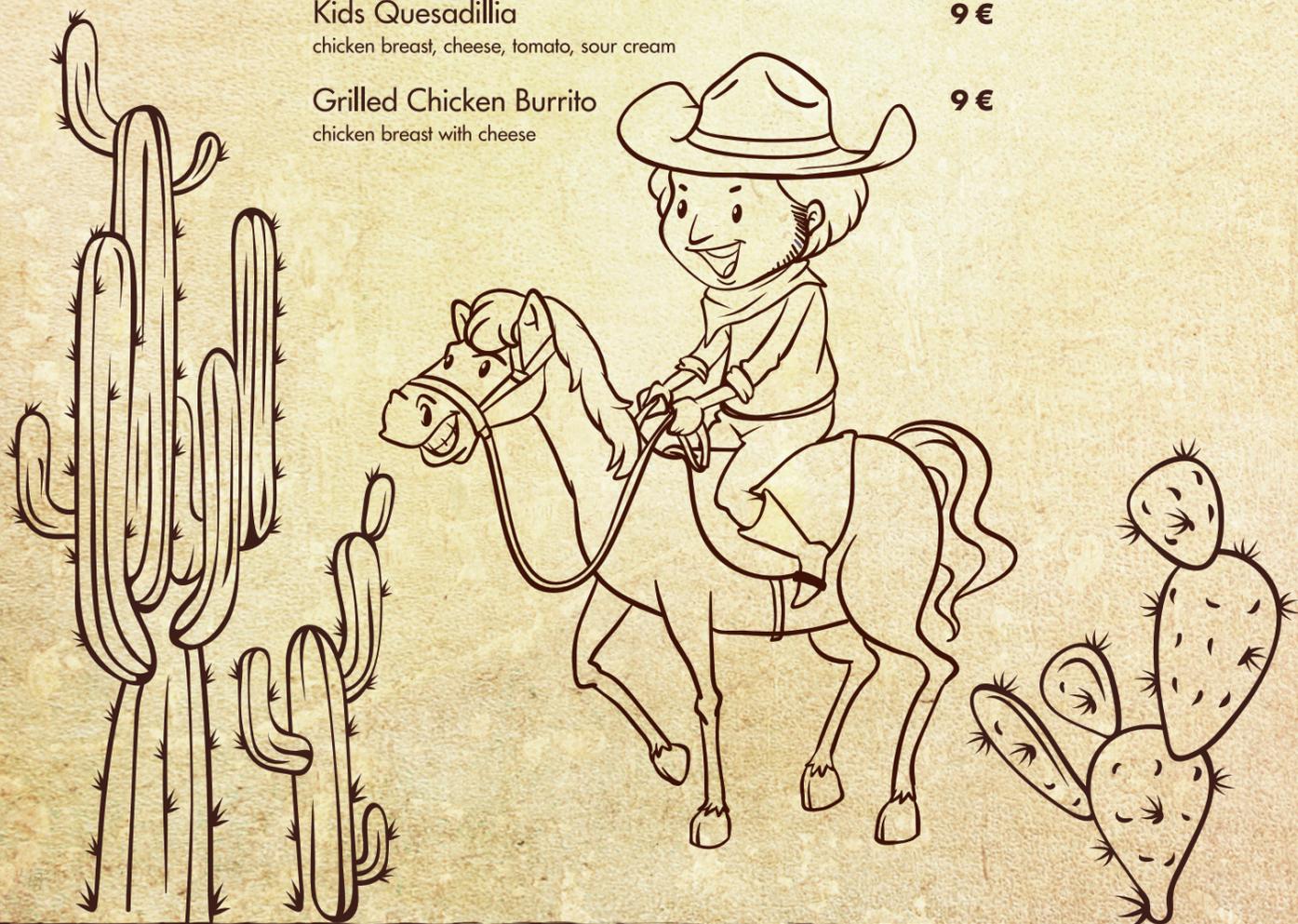




## KID'S MENU

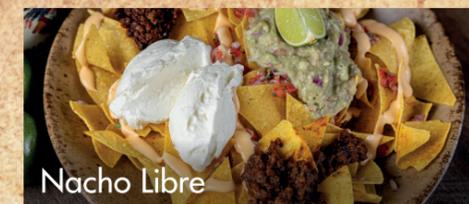
### ★ MUCHACHOS MENU ★

- Muchachos Salad **6 €**  
tomato cherry, sour cream, parsley, olive oil
- Sweet Potato Fries **6 €**
- Steak Fries with Ketchup **6 €**
- Mac & Cheese **7 €**
- Kids Cheeseburger **9 €**  
cutlet, lattuce, cheese, tomato, ketchunese
- Kids Quesadillia **9 €**  
chicken breast, cheese, tomato, sour cream
- Grilled Chicken Burrito **9 €**  
chicken breast with cheese



## ★ STARTERS ★

-  El Gaucho Chicken Wings Bucket 12/24 **12 / 20 €**  
served with ranch sauce, and vegetable sticks
- Grilled Street Corn with Parmesan **8 €**
-  Nacho Libre **14 €**  
with guacamole, cheese sauce, pico de gallo, chili con carne, sour cream
- Nachos with topping on your choice:
  - Jalapeño / Sour Cream **4 €**
  - Guacamole / Pico de Gallo / Cheddar sauce **2 €**
  - Chilli con carne **4 €**
  - 5 €**



Nacho Libre



Grilled Street Corn with Parmesan



Chicken Wings Bucket

### PITMASTER'S BURGERS

served with potato fries, onion rings and 2 sauces

- Signature Smash Burger **14 €**  
2 smashed beef patties, burger sauce, cheddar cheese, tomato, onion
- USDA Angus Burger **16 €**  
beef patty, burger sauce, tomato, homemade bacon, pickled cucumbers, lettuce
-  Armadillo Burger **17 €**  
beef patty, sause jalapeño, pineapple salsa, cheddar cheese, pickled cucumber, pickled onion
- Killa Wagyu Burger **18 €**  
wagyu beef patty, BBQ sauce, cheddar cheese, tomato, lettuce
- Cheese Overkill Burger **36 €**  
2 beef patties, cheddar cheese, cheddar sauce, tomatoes, pickled onion, burger sauce, jalapeño

### PITMASTER'S SANDWICHES

served with potato fries, onion rings and 2 sauces

-  Lazy Joe **14 €**  
slow cooked pulled pork, BBQ sauce, pickled cucumbers, cheddar cheese, tomato, coleslaw
- Thunder Bill **15 €**  
chicken grilled stripes with herbs, BBQ sauce, pickles, tomato, lettuce
- Speedy Bob **18 €**  
sliced beef steak, mustard, tomato, cheese, bell peppers
- Dusty Gus **19 €**  
smoked angus beef brisket, BBQ sauce, tomato, cheese, coleslaw

USDA Angus Burger



Lazy Joe



#### ADD:

- Cheddar / Bacon / Egg / Jalapeño / Grilled Onion **1 €**
- Beef Patty **5 €**

## SMOKED TEXAS STYLE

Served with pickles, tortillas, 2 sauces, and 2 sides on your choice  
Potato Fries / Sweet Potato Fries / Mac&Cheese / Coleslaw / Onion Rings / Veggie Mix

 Brisket	29 €
Pork Spare Ribs 1/2 Rack or Full Rack	19/29 €
Pork Belly	18 €
Pulled Pork	18 €
Beef Short Ribs	29 €



## SMOKED TEXAS STYLE COMBO

Served with pickles, coleslaw, mac&cheese, 2 sauces and tortillas

True Explorer - Wings & Ribs beef short ribs, chicken wings, pork spare ribs	38 €
Texas Tester Platter brisket, pork spare ribs, pulled pork	36 €
Pitmasters Choice beef short ribs, pulled pork, pork belly	34 €
Lone Ranger brisket, chicken wings, pork spare ribs	29 €



Fajitas served with guacamole, pico de gallo, sour cream and tortillas	
Chicken	18 €
Beef Steak / Shrimp	20 €

Mix Grande Platter Fajitas Served with guacamole, Pico de gallo, sour cream and tortillas	36 €
Chicken, Shrimp, Beef Steak	

Tres Tacos brisket, pulled pork, chilli con carne, pico de gallo, guacamole, cilantro, jalapeño	15 €
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Taco Fest - 12 Tacos brisket, pulled pork, chilli con carne, pico de gallo, guacamole, cilantro, jalapeño	48 €
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 Vegetarian Tacos guacamole, corn, pico de gallo, bell pepper	12 €
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we can make tacos with corn or wheat tortillas on your choice



## COCKTAILS

### BITTER & STRONG

Negroni Gin dry, Red Vermount, Campari (30 cl)	9 €
Old Fashioned Bourbon, Angostura Bitter, Sugar (30 cl)	9 €
Aperol Margarita Aperol, Tequila, orange liqueur, lime juice (35 cl)	9 €

Negroni



### TOMATO AND SPICY

 Michelada Beer, Citron mix, Tomato mix, Tabasco (40 cl)	8 €
 Bloody Mary Vodka, Citron mix, Tomato mix, Tabasco (40 cl)	8 €
 Pineapple Jalapeño Tequila, Pineapple juice, lime juice, orange liqueur (40 cl)	9 €

Michelada



### N/A COCKTAILS

Paloma Citron mix, Grapefruit juice, Grapefruit soda (40 cl)	7 €
 Michelada Citron mix, Tomato mix, Tabasco, Beer n/a (40 cl)	7 €
Mojito Citron mix, Mint, Soda water (40 cl)	7 €
Tropical Lemonade Citron mix, Passion mix, Soda water (40 cl)	6 €
 Virgin Mary Citron mix, Tomato mix, Tabasco (40 cl)	5 €

### SOFT DRINKS

Coca Cola, Zero, Sprite, Fanta (25 cl)	3 €
Fuze Tea Lemon / Peach (33 cl)	
Juice Orange / Apple / Tomato / Mix (25 cl)	
Three Cents Ginger Beer, Pink Grapefruit, Fig Leaf (20 cl)	3 €
Fresh Orange / Grapefruit Juice (25 cl)	4 €
Still Water (1 L) / Sparkling Water (0,75 L)	5 €

### COFFEE & TEA

Espresso / Americano	3 €
Cappuccino	4 €
Earl Grey / Assam / Sencha / Berry	3 €
Lemon / Milk / Mint / Honey	1 €

# COCKTAILS

## SIGNATURE COCKTAILS

- Margarita Classic
- Margarita Strawberry Frozen (20 cl / 1 l)  
7 / 30 €
- Margarita Passion Frozen
- Armadillo Fizz **9 €**  
Vodka, Elderflower syrup,  
Three Cents Leaf Soda (40 cl)
- Paloma **9 €**  
Tequila blanco, Citron mix, Grapefruit juice,  
Grapefruit Soda (40 cl)



## SPARKLING & BEER COCKTAILS

- Moscow Mule **9 €**  
Vodka, Ginger beer, Citron mix (40 cl)
- Mexican Mule **9 €**  
Tequila blanco, Ginger beer, Citron mix (40 cl)
- Gin Garden **9 €**  
Gin dry, Tonic Water, Citron mix, Cucumber (40 cl)
- Mojito **9 €**  
Rum White, Citron mix, Mint, Soda water (40 cl)
- Aperol Spritz **9 €**  
Aperol, Prosecco, Soda water (35 cl)



## SWEET & SOUR

- Whiskey Sour **9 €**  
Bourbon, Citron mix, Egg white (19 cl)
- New York Sour **9 €**  
Bourbon, Citron mix, Red wine, egg white (30 cl)
- Porn Star **9 €**  
Vodka vanilla, Passion mix, Syrup vanilla,  
Prosecco (20 cl)
- Tequila Sunrise **9 €**  
Tequila blanco, Citron mix, Passion mix,  
Syrup Grenadin (40 cl)
- Gin Mescal Sour **9 €**  
Gin, Mezcal, Pineapple juice, lime juice (20 cl)



# BURRITO AND QUESADILLIA

served with sour cream and guacomole

## OUR TOP!

- Cheesy Chicken Quesadillia** **14 €**  
grilled chicken fillet, mixed cheese, pico de gallo, cheese sauce
- Grilled Chicken Burrito** **14 €**  
grilled chicken fillet, rice, beans, corn, pico de gallo,  
mixed cheese, ranch sauce
- Chilli Cheese Beef Burrito** **15 €**  
chilli con carne, pico de gallo, cheddar cheese, guacamole



## BURRITO

- Smoked Pulled Pork Burrito** **15 €**  
smoked pulled pork, rice, beans, corn, pico de gallo,  
mixed cheese, BBQ sauce
- Shrimpy Burrito** **18 €**  
shrimps, rice, beans, corn, pico de gallo, cheese sauce, ranch sauce
- Vegie Burrito** **12 €**  
bell pepper, rice, corn, beans, onion, mushrooms,  
mixed cheese, jalapeño, mixed cabbage



## QUESADILLIA

- Smoked Pulled Pork Quesadillia** **15 €**  
pulled pork, mixed cheese, pico de gallo, cheese sauce
- Smoked Brisket Quesadillia** **18 €**  
brisket, mixed cheese, pico de gallo, cheese sauce
- Vegie Quesadillia** **12 €**  
bell pepper, corn, beans, onion, mushrooms,  
mixed cheese, cheese sauce



# STEAKS

served with potato fries and grilled vegetables

- Local Beef Tenderlion **39 €**
- Butcher's Choice \*ask waiter **45 €**
- USDA Angus Ribeye steak **54 €**
- Surf and Turf **59 €**
- Cabbage Steak **15 €**



Butcher's Choice

## SAUCES

Homemade BBQ, Runch, Ketchup, Chimichurri, Mayonnaise, Jalapeño sauce

1 €



## Salads

- Steak Salad 18 €**  
beef tenderloin, guacamole, sweet pepper, lettuce, tomato cherry, marinated onion, cilantro
- Mexican Avocado Salad 12 €**  
avocado, sweet pepper, lettuce, tomato cherry, red onion, cilantro, lime, pumpkin seeds
- Grilled Chicken Salad 14 €**  
grilled chicken, sweet pepper, lettuce, tomato cherry, avocado, cilantro, ranch sauce
- Coleslaw 6 €**  
cabbage, carrot, mayonnaise, mustard, dill, garlic powder



Mexican Avocado Salad



Steak Salad

## SIDES

6 €

- Potato Fries
- Sweet Potato Fries
- Grilled Vegetables
- Mac & Cheese
- Onion Rings
- Veggie Mix



Grilled Chicken Salad

- ### SWEETS
- Ice Cream **5 €**
  - Churros with Nutella **7 €**
  - Texas Pecan Pie **7 €**
  - Pie of the Day **7 €**



Texas Pecan Pie

## WHISKEY

(5 cl)

- Jack Daniel's **7 €**
- Jack Daniel's Tennessee Honey **7 €**
- Jack Daniel's Tennessee Apple **7 €**
- Jack Daniel's Tennessee Fire **7 €**
- Jack Daniel's Gentlemen Jack **9 €**
- Jim Beam **6 €**
- Four Roses **6 €**
- Four Roses Single Barrel **9 €**
- Jameson **7 €**



## COGNAC & BRANDY

(5 cl)

- Remy Martin VSOP **8 €**
- Metaxa 5\* **6 €**

## TEQUILA

(5 cl)

- Olmecca Silver **6 €**
- Olmecca Gold **6 €**
- Olmecca Altos **9 €**
- Mezcal **6 €**
- Jose Cuervo **6 €**



## RUM

(5 cl)

- Captain Morgan Spiced Gold **6 €**
- Bacardi White **7 €**
- Bacardi Black **7 €**

## GIN

(5 cl)

- Monkey 47 **12 €**
- Beefeater **6 €**

## VODKA

(5 cl)

- Absolut **5 €**
- Absolut Vanilia **5 €**

## BEERS

- Corona (33cl) **5 €**
- Bud (33 cl) **5 €**
- IPA (33 cl) **6 €**
- Stella Artois Draft (25 / 50 cl) **4/7 €**
- Hoegaarden Draft (25 / 50 cl) **4/7 €**
- Non-alcoholic bottled beer **5 €**



## SPARKLING WINE

- Prosecco Ruggeri Superiore DOCG (Extra Dry) **8 / 36 €**

## WHITE WINES

- Chardonnay (Dry, Spain) **6 / 24 €**
- Torrontes (Dry, Argentina) **7 / 28 €**
- Sauvignon Blanc (Dry, New Zealand) **7 / 29 €**
- Muscat (Dry, Spain) **25 €**

## RED WINES

- Cabernet Sauvignon (Dry, France) **6 / 27 €**
- Tempranillo (Dry, Spain) **7 / 32 €**
- Shiraz (Dry, Australia) **7 / 35 €**
- Malbec (Dry, Argentina) **36 €**
- Zinfandel (Dry, California) **45 €**

