



Tacos & Tequila

Prepared to be shared and mixed!

Everything is daily fresh, prepared with love and grilled on the spot. This is what makes us unique!

We recommend ordering all at the same time. If not, please specify to the person taking your order.

Buen provecho!

Mexican Bites

Selection of typical Mexican bites to start your journey.
Share it or don't, we get it. Cilantro and lime served with all dishes.

Pan Mexicano Mexican bread basket with dips of chimichurri and spicy garlic oil	7.5
Pimientos de Padron Fried padron peppers sprinkled with sea salt	9
Totopos Fresh tortilla chips with guacamole, pico de gallo, crème fraîche, and cilantro	9
Quesadillas (2pcs/4pcs) Corn tortillas, mixed cheese, pico de gallo and oregano. Served with guacamole, pico de gallo, crème fraîche, and cilantro	9 / 16.5
Cassava Fritas Cassava fries, with pico de gallo, cilantro, and our famous tequila mayonnaise	9
Grilled Gambas Large unpeeled gambas with green salsa from the bbq	12
Pollo Frito Agridulce (6pcs) Mexican style marinated crispy chicken wings	9
Tamales Pollo con Molle Chicken with mole sauce Tamales (Our tamales are not halal)	9

All of our meat is halal. In case of any allergies
please let our staff know. Vegan options available.

Payment only with cards.
We don't accept cash.



Tacos

For the true Mexican experience: eat with your hands!
Handmade organic heirloom corn tortillas from Oaxaca-Mexico.
All tacos are garnished with cilantro and lime.

Make it a portion of 4 tacos for an additional €4.75

De Pollo (3pcs)	13
Achiote marinated grilled chicken, grilled pineapple, pico de gallo, crème fraîche, and guacamole	
El Vegano (3pcs)  VEGAN	13
Pulled jackfruit stew, pineapple, pico de gallo, and guacamole	
El Pescado (3pcs)  CONTAINS GLUTEN	13
White fish in homemade batter, pineapple, coleslaw, crème fraîche, and guacamole	
De Camarones (3pcs)  CONTAINS GLUTEN	13
Crispy battered shrimp, pineapple, coleslaw, crème fraîche, and guacamole	
De Chorizo (3pcs)  OPTIONAL VEGAN	13
Beef or plant-based sausage, coleslaw, pico de gallo, pineapple, crème fraîche, and guacamole	
De Carne (3pcs)	13
Grilled steak, pico de gallo and crème fraîche	

Top it up!

Elevate any dish with extra toppings.

<u>Melted cheese</u>	<u>3</u>
<u>Vegan melted cheese</u>	<u>3</u>
<u>Jalapeños</u>	<u>3</u>
<u>Guacamole</u>	<u>3</u>
<u>Black beans</u>	<u>3</u>

Note: these are bites to share, not as a main course

Homemade salsas!

Don't forget to spice up your dish. 1 salsa of choice already included with our tacos!

Salsa verde - 	<u>2</u>
Tomatillos, onions, green peppers, garlic and cilantro. Neutral and so tasty!	
Salsa roja - 	<u>2</u>
Smokey Chipotle garlic, tomatoes, onions, cilantro. Spicy and smoky flavor bomb.	
Salsa amarilla - 	<u>2</u>
Hot! Hot! Hot! A spicy love story with pineapple and habaneros.	
El Diablo - 	<u>2</u>
Grilled Carolina reaper, jalapeño, and grilled onions. If you dare!	

Burritos



All burritos are inspired by Abuela's style: they are filled with brown rice, black beans, mixed paprika, coleslaw, pineapple, pico de gallo, crème fraîche, tequila mayonnaise and cilantro.

Pollo Achiote-marinated grilled chicken	16.5
De Carne Grilled steak	16.5
De Chorizo  Beef or plant based grilled chorizo	16.5
Jackfruit  Pulled jackfruit stew	16.5
Chili Sin Carne  Plant based mince and bean stew with dark cacao	16.5

Tortas



Mexican grilled sandwich topped with bean spread, pico de gallo, melted cheese, salsa verde, crème fraîche, tequila mayonnaise and cilantro.

Pollo Achiote-marinated grilled chicken	12.5
De Carne Grilled steak	12.5
De Chorizo  Beef or plant based grilled chorizo	12.5
Jackfruit  Pulled jackfruit stew	12.5
Chili Sin Carne  Plant based mince and bean stew with cacao	12.5

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Platos

All dishes are served with brown rice, black beans, mixed paprika, coleslaw, mango salsa, pico de gallo, crème fraîche, guacamole and cilantro. Garnished with fried tortilla chips.

Pollo Achiote-marinated grilled chicken	18
De Carne Grilled steak	18
De Chorizo  OPTIONAL VEGAN Beef or plant based	18
Jackfruit  OPTIONAL VEGAN Pulled jackfruit stew	18
Chili sin Carne  OPTIONAL VEGAN Plant based mince and bean stew with cacao	18
Pescado	18
Gambas Grilled shrimp	18
Pulpo Grilled octopus	18

Top it up!

Elevate any dish with extra toppings.

Melted cheese	3
Vegan melted cheese	3
Jalapeños	3
Guacamole	3
Black beans	3

Note: these are bites to share, not as a main course

Homemade salsas!

Don't forget to spice up your dish. 1 salsa of choice already included with our tacos!

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Tomatillos, onions, green peppers, garlic and cilantro. Neutral and so tasty!	
Salsa roja - 	2
Smokey Chipotle garlic, tomatoes, onions, cilantro. Spicy and smoky flavor bomb.	
Salsa amarilla - 	2
Hot! Hot! Hot! A spicy love story with pineapple and habaneros.	
El Diablo - 	2
Grilled Carolina reaper, jalapeño, and grilled onions. If you dare!	

Al Grill

We use a lava stone grill for a delicious taste!
All dishes served with Mexican rice, salsas and limon.

We recommend pairing with our sides!

Carne Asada	21
Grilled premium steak	
Pollo a la Brasa	21
Yucatan style grilled chicken	
Pulpo a la Brasa	23.5
Jalisco style grilled octopus	
Mix a la Plancha	27.5
Mixed grill with carne asada, pollo a la brasa, large unpeeled gambas, pulpo, and Mexican rice	p/p (starting from 2p)

Sides

Pair it with your main dish.

Tortillas (3pc)	2.5
Salade Mexicano	7
Salad of the day	
Mais	7
Corn from the grill with chimichurri, mix paprika powder, and cilantro	
Patacones	7
Fried green plantain with guacamole, pico de gallo, and cilantro	

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Lunch Cocktail Menu

(Available from 12:00-17:00)

Margarita's Special Selection

All margaritas prepared with tequila and orange triple sec.	Exótico	Patron
Classic Tequila Blanco, House Curacao and lime juice	12.5	15
Miss Picantona Tequila Inf. Chipotle	12.5	15
Tommy's Tequila, lime juice, agave, and syrup	12.5	15
Paloma Tequila, lime juice, grapefruit	12.5	15
Cocktail of the week	12.5	15

Tequila & Mezcal Flights

All served with Sangrita: tomato, lime, and orange juice.
Recommend sipping the Tequila/Mezcal and sangrita alternately! (20 ml each)

Tequila (3 types of Tequila) El Mayor Blanco, Patrón Silver & Corralejo Gran Anejo	20
Tequila (3 types of Tequila) Patron Reposado, El Mayor Anejo & Cristalino from Komos or El Mayor	25
Mezcal (3 types of Mezcal) Aprendiz Espadín, Bruxo 1, Aprendiz Tepextate	20
Mezcal (3 types of Mezcal) Ruxo 3, Derrumbes Tamaulipas, Vago Ensemble Jarquin	25

Non-Alcoholic

Yucatan Lemonade Mint, ginger, lime, and soda	9
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Tacos & Tequila Cocktail Menu

(Available from 17:00-closing)

Our Cocktail Menu has been created to provide an authentic tasting of Mexican drinks.

We offer you the most classic margaritas, as well as homemade weekly specials prepared with seasonal flavours made by our bar staff.

From scratch to your glass, we like to play with fermentations, shrubs, to also serve some interesting non alcoholic cocktails.

All of our categories seek to show you a variety of drinks that compliment our bar and gives you a great taste of what we can do.

Salud!



Margarita's Special Selection

All margaritas prepared with tequila and orange triple sec.	Exótico	Patron
Classic Tequila Blanco, House Curacao and lime juice	12.5	15
Miss Picantona Tequila Inf. Chipotle	12.5	15
Tommy's Tequila, lime juice, agave, and syrup	12.5	15
Cocktail of the week	12.5	15

From México to you

Our cocktails are made with Exótico or Patron tequila.	Exótico	Patron
Tepache Oaxaca Sling Twist on Singapore Sling	14	16
Elote Cobbler Tequila, bourbon, salted corn syrup, orgeat, oat milk, lemon juice	14	16
Horchata Cocktail Horchata, coffee liquor and tequila	14	16
Oaxaca Old Fashioned Reposado tequila, mezcal verde, chocolate, old fashioned agave twist, orange and Angostura bitters	14	16
El Deseado Tequila, soda water, lime and lemon juice, salt tajin agave twist.	14	16

All juices are **squeezed fresh in-house daily** and hand make all of our own: syrups, shrubs, tinctures, cordials, and everything else too because we believe that no ingredient is too small or irrelevant when it comes to cocktails.

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Drink a Clásico pendejo

Our cocktails are made with Exótico or Patron tequila.

	Exótico	Patron
Michelada	12.5	15
Michelada mix, lime, tomato juice, and beer		
Mezcaloni (Twist Negroni)	12.5	15
Paloma	12.5	15
Tequila, lime, and grapefruit		
Infante (Homemade Orgeat, almond)	12.5	15

Tequila & Mezcal Flights

All served with Sangrita: tomato, lime, and orange juice

Recommend sipping the Tequila/Mezcal and sangrita alternately! (20 ml each)

Tequila (3 types of Tequila)	20
El Mayor Blanco, Patrón Silver & Corralejo Gran Anejo	
Tequila (3 types of Tequila)	25
Patron Reposado, El Mayor Anejo & Cristalino from Komos or El Mayor	
Mezcal (3 types of Mezcal)	20
Aprendiz Espadin, Bruxo 1, Aprendiz Tepextate	
Mezcal (3 types of Mezcal)	25
Ruxo 3, Derrumbes Tamaulipas, Vago Ensemble Jarquin	

Non-Alcoholic

Tepache	9
Traditional Mexican drink from fermented pineapple	
Yucatan Lemonade	9
Mint, ginger, lime, and soda	
Homemade Ginger Beer	9

Tequila 30ml

House Tequila 6

Clean and bright, with a hint of fruits and a nice little smoky finish

El Mayor Blanco 8

Clean, floral, light body with a hint of pepper and a bevy of accolades to match

El Mayor Reposado 10

Rested in white oak barrels for minimum 9 months, fruity, vanilla with perfumed spice finish

El Mayor añejo 12

Soft entry leads to caramel, tropical fruit, brown spices mouth full of joy with a lightly sweet agave, fruit finish

El Mayor Cristalino 15

Cristalino is an anejo tequila, filtered using ultra fine charcoal which results is a tequila with the complexity of an anejo and the crisp, bright notes and color of a blanco

Patron Silver 9

Tequila, Jalisco

Blanco: Aroma's of Agave Citrusfruit. Small batched traditionally handmade tequila of very high quality

Patron Reposado 11.5

Jalisco, Mexico

Reposado: Tones of citrus honey. The ripening of an extra two months balances and smoothes out the tequila

Patron Añejo 14

Tequila, Jalisco

Añejo: Oak wood with notes of vanilla, raisin honey.

Aged at least 12 months in French Hungarian oak previously used for American whiske

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Ocho Blanco 11

Young tequila, fruity with strong herbal notes, long but subtle finish

Ocho Reposado 13.5

Reposado: Fruity, vanilla, caramel.

Aged 8 weeks and 8 days in old whiskey barrels

Infused Tequila 9

Batch rotating home-infused tequila.

Please ask the staff for more information

Corralejo Gran Añejo 17.5

Aged a minimum of two years in French Limousin oak foudres,
100% Blue Weber agave, hand-harvested from our fields
in the state of Guanajuato

Corralejo 9000 hours 20

Aged 18 months in small, American oak barrels.

100% Blue Weber agave, handharvested from our

fields in the state of Guanajuato. Same distilling as Gran Añejo

Limited Tequila 25/35

(Ask your waiter for more information)

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Mezcal

30ml

Aprendiz Espadin

Smokey, fresh, green

8

Aprendiz Tepeztate

Vegetal, green pepper, hint of sweet

10

Bruxo #1

Fruit, floral, raisins

11

Bruxo #2 Pechuga

Vanilla, caramel, green pepper

12

Bruxo #3 Barril

Savoury, stone fruit, peppery

12.5

Derrumbes San Luis Potosi

Jalapeno, cream cheese, light smoke

8

Derrumbes Tamaulipas

Funky, toasted kimchi

12.5

Vago Elote

Sweet, funky, corn

12.5

Vago Ensemble Jarquin

Smooth and smoky. By Emigdio Jarquin Ramirez

15

Espíritu Specials

Raicilla:

La Venenosa Tabernas

11.5

Diverse region in Jalisco. From the Maximiliana and Angustifolia agave, this raicilla offers a mouth full of diverse flavors. Sweet, herbal, sour with a good smokey yet light finish.

La Venenosa Sierra Occidental

13.5

Mascota, Jalisco. From the Maximiliana agave. Cheesy/chili aromas with a mild pepper kick to finish sweet and smooth.

Boconara:

Cielo Rojo

22.5

A traditional drink that since 2000 only can be made in the state of Sonora. Herbal, earthy start with a nice fruity finish.

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Jarritos

Mexican soda

Guava	5.75
Lime	5.75
Mango	5.75
Pineapple	5.75
Flavour of the week	5.75

Beers

Desperados	6
Sol	6
Corona	6
Pacifico	6
Modelo Negro	6
Dos Equis XX	6
Heineken	4/7

Water

Still (75cl)	7
Still (25cl)	3,75
Sparkling (75cl)	7
Sparkling (25cl)	3,75

Wines

White	Glass	Bottle
Verdejo	7	34
Chardonnay	7	34
Red	Glass	Bottle
Tempranillo	7	34
Malbec	7	34
Rose	Glass	Bottle
Joselin	7	34

Sweets

Seal the deal! Something sweet to end your meal.

Raspberry Cheesecake	9
Chocolate Brownie  OPTIONAL VEGAN	9
With a scoop of vanilla ice cream	
Mexican Creme Brulee	9
Chef's special (ask your waiter for more info)	9
Extra Tequila ice cream scoop	3

Coffee

Americano	3
Espresso	2
Double espresso	3
Tia Maria	5
Cappuccino	3
Cafe Latte	3
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Tea	3
Fresh mint	4
Fresh ginger	4

Liquors

Amaretto	5
Baileys	5

Whiskey

Rebel bourbon	7
Rebel Rye	7
Abasolo (Mexican)	10.5

Rum

Botran reserva blanca	7
Botran reserva 8 years	8.5

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