

salsa

Verde (vg)	Macha (vg)	Taquero (vg)	Chipotle (vg)	La Maya (vg)
Tomatillos, Jalapeño, Coriander, Courgette	Dried Mixed Chillies, Cashew, Garlic	Arbol, Guajillo, Tomato, Garlic	Chipotle Adobo, Red Onion, Coriander	Pineapple, Habanero, Lime
Totopos (vg) 3.75				
Fried Tortilla Chips			Each salsa / All five salsas 1.5 / 6.5	

plates

Chicharrón 10.5	Mole de Plátano (vg) 9
Crispy Fried Pork Belly, Salsa Roja, Coconut & Herb Salad	Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion
Tamarind Ribs 10.5	Roasted Sugar Snaps [v] 8.25
Braised Pork Ribs, Tamarind Caramel, Celeriac and Habanero Crema, Salsa Seca, Pickled Red Onions	Salsa Seca, Queso Fresco
Tiradito de Trout 12*	Charred Hispi Cabbage (vg) 9
Beetroot Cured Trout, Orange Aguachile, Pickled Fennel	White Mole, Salsa Macha, Coriander, Candied Seeds & Nuts
Sashimi Tuna Tostadas 12.5*	Guacamole + Tostadas (vg) 8.25
Guacamole, Salsa Macha, Jalapeño	Avocado, Red Onion, Coriander, Lime

tacos

served in pairs on corn tortillas

Lamb Quesadilla 11	Baja 9.75
Smoked Lamb, Cheese, Red Mole, Pickled Peppers	Fried Market Fish, Chipotle Aioli, Curtido, Coriander
Pollo Asado 9.5	Tacos de Camarón 9.75
Grilled Chilli Rubbed Chicken, Celeriac Remoulade, Salsa Verde, Pickled Red Onion, Coriander	Breaded Prawn, Mexican Dukkah, Avocado, Pico de Gallo
Carne à la Plancha 12.5*	Queso Halloumi [v] 9.5
Fillet, Salsa Roja & Verde, Carmelized Onion, Coriander (served pink)	Fried Halloumi, Guajillo Agave Glaze, Pico De Gallo, Guacamole, Crispy Onions
Beef Birria 12.5*	Fried Oyster Mushroom (vg) 9.5
Beef, Cheese, Consommé, Onion, Coriander	Fried Oyster Mushrooms, Dill Salsa, Onion, Coriander
Al Pastor 9.25	
Pork, Pineapple, Salsa Verde, Onion, Coriander (Friday from 5pm + Saturday all day only)	

extras

Esquites (v/vgo) 6.75	Jalapeño Queso Croquetas [v] 5.5
Mexican Street Corn, Cheese, Crema, Garlic Mayo, Lime, Coriander	Mojo Verde, Chipotle Crema, Tajin
Frijoles Negros (v/vgo) 5	Papas (v/vgo) 6
Mexican Black Beans, Crema, Queso Fresco	Fried New Potatoes, Salsa Verde, Queso Fresco



An optional 10% service charge is added to your bill and shared with our staff

comida

totopos & salsa + 2 dishes from tacos or plates

18

Tuesday - Thursday / Friday
11.30 am - 6 pm / 5 pm

* £2 supplement

Orders must be placed by the final times

Excludes Bank Holidays

tequila



mezcal



agave

Cazcabel

Blanco 38%	4.5
Reposado 38%	5
Añejo 40%	6

Ocho

Blanco 40%	5
Reposado 40%	5.5
Añejo 40%	8

Cascahuin

Blanco 40%	5.5
Reposado 40%	6.5
Añejo 40%	7

Don Fulano

Blanco 40%	7
Reposado 40%	7.5
Añejo 40%	9.5

Fortaleza

Blanco 40%	8.5
Reposado 40%	9.5
Añejo 40%	12

Mezcal Verde 42% .. 4.75

Agave - Espadín

Del Maguey Vida 42% ... 5

Agave - Espadín

Derrumbes 44.7% 7

Agave - Salmiana

Lost Explorer 42% 7

Agave - Espadín

La Medida 45% 7.5

Agave - Tobalá

Memorable 47.8% .. 11

Agave - Tepeztate

Lost Explorer 42% .. 12.5

Agave - Salmiana

Aguamiel Bacanora

41% 5

Agave - Yaquiana

Ono Sotol

45% 6

Dasylium - Cedrosanum

La Venenosa Raicilla

46.7% 9.5

Agave - Cenizo



tres flight

3 shots

+ verditá

{ a herbal spicy juice }

+ spice mix + fruit

2 margs for 16

available on same margarita cocktail
all day Tuesday + Wednesday

Margarita 12

Cazcabel Blanco, Triple Sec, Lime, Agave, Salt

Frozen Classic / Flavoured* 10

Cazcabel Blanco, Triple Sec, Lime, Agave, Salt

*ask server for flavour of the week
12.5

Spicy Margarita 12.5

Cazcabel Blanco, Ancho Reyes Verde Chilli
Liqueur, Lime, Chilli Agave, Tajín Salt Rim

cocktails

August's margarita special

Spicy Pickle Margarita 12

Jalapeño Infused Cazcabel Blanco,
Pickle Juice, Lime, Chilli Agave

Margarita Al Pastor 12

Chilli Infused Cazcabel Tequila, Chilli Agave,
Pineapple, Lime, Herbs, Coriander Salt Rim

Paloma classic / spicy 12

Cazcabel Blanco, Grapefruit Juice, Lime, Agave,
Soda / Ancho Verde Chilli Liqueur, Chilli Agave

Bloody Maria 12

Cazcabel Reposado, Tomato Water, Lime,
Taquero Salsa, Mezcal Spritz

Ola de Calor 12

Mezcal Verde, Peach & Pomelo Liqueur,
Smoked Peach Syrup, Lime, Peach Bitters

Ponche de Verano 12

Hawkbill Spiced Rum, Passionfruit, Orange,
Pineapple, Lime (Clarified with milk)

Frambuesa 11.5

Mango Spiced Rum, Raspberry, Lime, Agave

Paleta 11.5

Amaretto, Blackberry Liqueur, Lime, Agave

Lila Fresca 12

Condesa Gin, Strawberry, Lavender, Lemon

cold

Mockarita classic / spicy 7

0% Tequila, Triple Sec Syrup, Agave, Lime

Picante Refresca 6.5

Pineapple or Mango, Lime, Chilli Agave, Soda

Agua de Jamaica 6.5

Hibiscus Iced Tea, Cinnamon, Lime

Horchata 6.5

Oat Milk, Coconut, Cinnamon, Vanilla, Rice

Jarritos Mexican natural soda 4.5

Lime / Grapefruit / Guava
Mandarin / Strawberry / Pineapple

Coca - Cola 330ml 4

Diet Coke / Coke Zero 330ml 3.5

wine

white

175ml / 750ml

Fontanario de Pegões 7 / 28

Fernao Pires - 2022 Portugal 12.5%

La Purísima Blanco 8 / 32

Macabeo, Sauvignon Blanc - 2022 Spain 12%

rosé

175ml / 750ml

Chateau Campuget Invitation ... 9 / 37

Syrah, Grenache - 2024 France 12.5%

red

175ml / 750ml

El Moreno Campules 7 / 28

Monastrell, Tempranillo - NV Spain 13%

San Marzano 'Il Pumo' 8 / 32

Negroamaro - 2022 Italy 13.5%

fizz

150ml/750ml

Sacchetto Extra Dry 9 / 36

Pinot Bianco, 2022 Italy 11%

spirits

Condesa Gin 5.5

Clásica 43%

Prickly Pear & Orange Blossom 43%

Hawkbill Spiced Rum 45% 4.5

Uruapan Charanda Blanco Rum 46% 6

Sol Tarasco 4yr Charanda Añejo Rum 40% 5.5

Sol Tarasco 8yr Charanda Añejo Rum 42% 6

Abasolo Corn Whiskey 43% 5

Balcones Blue Corn Bourbon 46% 6

Grey Goose Vodka 40% 5.7

Saliza Amaretto 28% 5

Aperol 11% 4

Licor 43 31% 3

cerveza

Corona 4.6% 330ml/Pint 5 / 6.75

Modelo 4.5% 355ml/Pint 5.5 / 7

Pacifico 4.4% 330ml 5.5

Corona 0% 330ml 5

sagrado

sparkling agave 330ml

Blanco 100% Agave 4% 6.5

Like pineapple + cooked agave
Served with Ice

Mango Chilli 4% 6.5

Like a tropical spicy marg
Served with Ice + Tajín Salt Rim

Pink Grapefruit Hibiscus 4% 6.5

Like a Paloma - citrusy, floral + refreshing
Served with Ice + Hibiscus Sugar Rim

michelada

add to any beer or cider above

Chelada -

Ice, Lime + Salt Rim

Cubana + .5

Salsa Picante, Maggi, Henderson's
Relish, Ice, Lime + Tajín Salt Rim

Clamato + .75

Clam + Tomato Juice, Maggi, Henderson's
Relish, Ice, Lime + Tajín Salt Rim

Chamoy Chelada + 1

Pineapple, Mango, Chamoy, Ice, Lime +
Tajín Salt Rim

local craft

Retro Racer 4.6% 7.5

Pale Ale / NEON RAPTOR

Luminosity 5.5% 9

Tropical Fruit Sour / NEON RAPTOR

vegan

Our dishes come out of the kitchen as & when they're ready

We advise ordering as a table rather than individually

salsa

Verde

Tomatillos, Jalapeño,
Coriander, Courgette

Macha

Dried Mixed Chillies,
Nuts, Garlic

Taquero

Arbol, Guajillo,
Tomato, Garlic

Chipotle

Chipotle Adobo, Red
Onion, Coriander

La Maya

Pineapple,
Habanero, Lime

Totopos 3.75
Fried Tortilla Chips

Each salsa / All five salsas 1.5 / 6.5

plates

Guacamole + Tostadas 8.25
Avocado, Red Onion, Coriander, Lime

Charred Sugar Snaps 8.25
Salsa Seca, Vegan Feta

Charred Hispi Cabbage 9
Hispi Cabbage, White Mole, Salsa Macha,
Coriander, Candied Seeds & Nuts

Mole de Plátano 9
Pan Fried Plantain, Dates, Cashew, Black
Mole, Ancho Chilli Oil, Spring Onion

tacos

served in pairs on corn tortillas

Fried Oyster Mushroom 9.5
Fried Oyster Mushrooms, Dill Salsa, Onion, Coriander

Fried Artichoke 9
Fried Artichoke, Guacamole, Salsa Chipotle, Coriander

Cactus Quesadilla 9.5
Cactus, Vegan Cheese, Salsa Verde, Pickled Red Onion, Tajin

extras

Esquites 6.5
Mexican Street Corn, Vegan Feta, Lime,
Coriander, Tajin

Frijoles Negros 5
Mexican Black Beans Vegan Cheese +.5

Papas 5
Fried New Potatoes, Salsa Verde, Vegan Cheese +1

desserts

Fried Plantain 7.5
Chipotle Chocolate Mole Mousse, Coconut
+ Mezcal Sorbet, Candied Nuts

Homemade Sorbets 4
See Server



taquero

taquero.co.uk

An optional 10% service charge is added to your bill and shared with our staff

comida

totopos & salsa + 2 dishes
from tacos or plates

18

Tuesday - Thursday / Friday
11.30 am - 6 pm / 5 pm

* £2 supplement

Orders must be
placed by the final
times

Excludes
Bank Holidays

Allergies or dietary requirements? —• LET US KNOW

sobremesa { when the food's finished but the conversation's still flowing }

Fried Plantain (vg) 7.5
Chipotle Chocolate Molé Mousse, Coconut & Mezcal Sorbet, Candied Nuts

Tres Leches (v) 7.5
Milk Cake, Vanilla Crema, Cinnamon

Homemade Ice Cream / Sorbet 4
Mango Passionfruit Ice Cream (v) Coconut + Mezcal Sorbet (vg)
Raspberry Ice Cream (v) Lemon + Rosemary Sorbet (vg)

Allergies or dietary requirements? ——— **LET US KNOW** vegetarian (v) vegan (vg)

boozy

Caramiel 11.5
Cazcabel Coffee, Cazcabel Honey,
Licor 43, Chocolate Bitters, Espresso

Platano Dulce 11.5
Banana + Caramel Rum Liqueur, Nixta
Corn Liqueur, Vanilla

Acogedor 11.5
Cazcabel Anejo, Triple Sec, Horchata,
Cinnamon, Clove

hot

Espresso / DbL 2.5/3

Americano 3

Cappuccino / Latte / Flat White 3.5

Bird & Blend 3
Builders Breakfast/Mojitea

Mexican Hot Chocolate 4.5
Dark Chocolate, Vanilla, Cinnamon, Chilli

Hot Horchata 6.5
Oat Milk, Coconut, Cinnamon, Vanilla, Rice

bandera

add to any mezcal or tequila to enjoy on the side

Verdita Al Pastor + 1.5
Mint, Basil, Coriander, Chilli Agave,
Pineapple

Sangrita Clamata + 1.5
Clam + Tomato Juice, Maggi, Salsa
Valentina, Relish



taquero rewards

scan to enjoy a £5 welcome bonus

collect points, rewards
+ birthday treats
just for visiting us!

14 allergens

salsa

Verde (vg) 
Tomatillos, Jalapeño, Coriander, Courgette

Macha (vg)  
Dried Mixed Chillies, Cashew, Garlic

Taquero (vg) 
Arbol, Guajillo, Tomato, Garlic

Chipotle (vg)  
Chipotle Adobo, Red Onion, Coriander

La Maya (vg) 
Pineapple, Habanero, Lime

Totopos (vg) 
Fried Tortilla Chips

plates

Chicharron      
Crispy Fried Pork Belly, Salsa Roja, Coconut & Herb Salad

Tamarind Ribs       
Braised Pork Ribs, Tamarind Caramel, Celeriac and Habanero Crema, Salsa Seca, Pickled Red Onions

Tiradito de Trout   
Beetroot Cured Trout, Orange Aguachile, Pickled Fennel

Tuna Tostadas   
Sliced Sashimi Tuna, Guacamole, Salsa Macha, Jalapeño,

Guacamole + Tostadas (vg) 
Avocado, Red Onion, Coriander, Lime

Roasted Sugar Snaps     
Salsa Seca, Queso Fresco

Mole de Plátano (vg)    
Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion

Charred Hispi Cabbage (vg)   
Hispi Cabbage, White Mole, Salsa Macha, Coriander, Candied Seeds & Nuts

tacos

Lamb Quesadilla   
Smoked Lamb, Cheese, Red Mole, Pickled Peppers

Pollo Asado   
Grilled Chili Rubbed Chicken, Celeriac Remoulade, Salsa Verde, Pickled Red Onion, Coriander

Carne A la Plancha 
Fillet, Salsa Roja & Verde, Carmelized Onion, Coriander (served pink)

Beef Birria    
Beef, Cheese, Consomme, Onion & Coriander

Baja      
Crispy Fried Market Fish, Chipotle Aioli, Curtido

Tacos de Camarón     
Breaded Prawn, Mexican Dukkah, Avocado, Pico de Gallo

Queso Halloumi (v)     
Fried Halloumi, Guajillo Agave Glaze, Pico De Gallo, Guacamole, Crispy Onions

Fried Oyster Mushroom (vg) 
Fried Oyster Mushrooms, Dill Salsa, Onion, Coriander

Al Pastor  
Pork, Pineapple, Salsa Verde, Onion, Coriander
Friday + Saturday only

extras

Esquites (v/vgo)    /  
Mexican Street Corn, Cheese, Crema, Garlic Mayo, Lime, Coriander

Frijoles Negros (v/vgo) 
Mexican Black Beans, Crema, Queso Fresco

Jalapeno Queso Croquetas (v)      
Mojo Verde, Chipotle Crema, Tajin

Papas (v/vgo)   
Fried New Potatoes, Salsa Verde, Queso Fresco

ice cream + sorbet

Mango Passionfruit (v)  
Raspberry (v)  

sobremesa

Fried Plantain (vg)   
Chipotle Chocolate Molé Mousse, Coconut & Mezcal Sorbet, Candied Nuts
Tres Leches (v)   
Milk Cake, Vanilla Crema, Cinnamon

ice cream + sorbet

*Lemon + Rosemary (vg)
*Coconut + Mezcal (vg)

 = May Contain Traces of Allergen or Be Cross Contaminated *Our ice creams & sorbets are made using the same blender, resulting in risk of cross contamination

Due to the size of our kitchen, we cannot 100% guarantee there will not be traces of allergens present, predominantly with fried dishes

             
Nuts Milk Gluten Peanuts Crustaceans Molluscs Egg Fish Sesame Soya Celery Sulphur Mustard Lupin

party bookings

set menu	8 - 30 people	£22 per person
	Tuesday - Thursday Friday	11.30 am - 10 pm 11.30 am - 4 pm
	downstairs dining area	

sharing

At Taquero, our dishes embrace the concept of sharing, designed for you to sample a variety of plates.

All dishes listed on our party menu will arrive as and when they are ready.

We recommend you start enjoying the dishes when they arrive rather than wait for the full selection of your order.

We will send the appropriate no. of each dish for your party.

Desserts are not included but can be ordered on the day of your booking when you have finished your party menu selection.

booking conditions

8 - 14 people = table for up to 2 hours
15 - 20 people = table for up to 2 hours & 30 mins

To secure your booking, we require a credit/debit card no. which will be kept in our secure bookings system.

Please be advised -

If you were to cancel your booking or significantly decrease your party no. 48 hrs before your reservation, we will collect £20 per cover lost from the credit/debit card provided.

If anyone in your party has an allergy or dietary requirement, please let us know when enquiring about your booking so we can accommodate them.

private hire

Enjoy the full space of our downstairs restaurant with a private bar.
Minimum spend required -

lunch
Tuesday - Friday 11.30 am - 4 pm
£500* min. spend

dinner
Tuesday - Thursday 5 pm - 9 pm
£900* min. spend

*A discretionary 10% service charge will be added to your bill, but is not included towards the minimum spend.

We are an intimate restaurant, so we ask that you be respectful of other diners when visiting us. We also don't allow fancy dress or excessive table decorations. Individual drinks tabs for party bookings are not available.

party

salsa

Verde (vg)
Tomatillos, Jalapeño,
Coriander, Courgette

Macha (vg)
Dried Mixed Chillies,
Cashew, Garlic

Taquero (vg)
Arbol, Guajillo,
Tomato, Garlic

Morita (vg)
Chipotle Morita,
Guajillo, Tomato

La Maya (vg)
Pineapple, Habanero,
Lime

Totopos (vg)
Fried Tortilla Chips

plates

Mole de Platano (vg)
Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion

tacos

served in pairs on corn tortillas

Baja
Crispy Fried Market Fish, Chipotle Mayo, Curtido

Beef Birria
Beef, Cheese, Consomme, Onion, Coriander

Queso Halloumi (v)
Fried Halloumi, Pico de Gallo, Guacamole, Crispy Onion

extras

Esquites (v)
Mexican Street Corn, Cheese, Crema, Lime, Coriander

Papas (v)
Fried New Potatoes, Salsa Verde, Queso Fresco