

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) 3.75 Fried Tortilla Chips	Each salsa / All five salsas 1.5 / 6			

small plates

Chicharrón, Salsa Verde & Negra 9 Crispy Pork Belly, Salsa Verde & Salsa Negra	Guacamole (vg) 5.5 Avocado, Red Onion, Coriander, Lime
Mexican Fried Chicken 9.5 Chicken Thigh, Mole de Oxaca, Chilli Sauce, Mixed Herbs	Mole de Plátano (vg) 8.5 Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion
Ceviche 10.5* Market Fish, Orange, Pistachio, Chives, Red Onion	Charred Tenderstem Broccoli (vg) 8.5 Tenderstem Broccoli, Hazelnut Mole, Mexican Seven Spice
Tuna Tostadas 12.5 🌿 Sashimi Grade Tuna, Sesame, Avocado, Coriander	Charred Hispi Cabbage (vg) 8.5 Hispi Cabbage, White Mole, Salsa Macha, Candied Seeds & Nuts, Coriander

tacos

served in pairs on corn tortillas

Lamb Barbacoa 9.5 Lamb, Pickled Chillies, Celeriac Curtido, Coriander Salsa	Chipotle Prawn Quesadilla 9.5 Prawn, Cheese, Piquillo Pepper Chimichurri
Chicken Tinga 9 Chicken, Queso Fresco, Red Onion Curtido, Salsa Chipotle, Coriander	Crispy Calamari 9 Calamari, Garlic Mayo, Radish Pico de Gallo, Salsa Roja
Pork Carnitas 9 Pork Shoulder, Salsa Morita, Onion & Coriander	Nopal y Halloumi Quesadilla (v) 9 Cactus, Halloumi, Salsa Roja
Beef Birria 11* Beef, Cheese, Consomme, Onion & Coriander	Charred Mushroom & Jerusalem Artichoke (vg) 9 Mushroom, Artichoke, Almond Mole, Onion & Coriander
Baja 9 Crispy Fried Market Fish, Chipotle Mayo, Curtido	Crispy Cauliflower (vg) 8 Cauliflower, Jalapeno Salsa, Onion, Coriander, Tajin
<hr style="width: 40%; display: inline-block; vertical-align: middle;"/> Al Pastor (Fri - Sat only) 9 Pork, Pineapple, Salsa Verde, Onion & Coriander <hr style="width: 40%; display: inline-block; vertical-align: middle;"/>	

sides

Esquites (v) 6.5 Mexican Street Corn, Cheese, Crema, Lime, Coriander	Pickles Fritos 6 Deep Fried Dill Pickles, Chipotle Mayo, Onion & Coriander
Frijoles Negros (v) 5 Mexican Black Beans, Crema, Queso Fresco	Papas (v) 6 Fried New Potatoes, Salsa Verde, Queso Fresco



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

comida	<p>totopos & salsa + 2 dishes from tacos or small plates</p> <p>..... 16</p> <p>Tuesday - Thursday / Friday 11.30 am - 6 pm / 5 pm</p>	<p>🌿 Not included</p> <p>* £1 supplement</p> <p>Orders must be placed no later than the final times</p> <p>Excludes Bank Holidays</p>
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tequila

Cazcabel 38% Blanco 4.25	Cazcabel 38% Reposado 4	Cazcabel 40% Añejo 6
123 UNO Organic 34% Blanco 6	Pancho Datos 40% Reposado 6	123 TRES Organic 40% Añejo 7
Pancho Datos 40% Blanco 5.5	Codigo 38% Reposado 6.5	Fortaleza 40% Añejo 10.5
Fortaleza 40% Blanco 7.5	Fortaleza 40% Reposado 7.5	Fortaleza 46% Still Strength 7.5

mezcal

Momento Verde 42% Agave - Espadín 4.75	Derrumbes 49.3% Agave - Michoacan 7	Lost Explorer 42% Agave - Salmiana ... 12.5
Del Maguey Vida 40% Agave - Espadín 5	Memorable 47.8% Agave - Tepeztate 9	Ono 45% Sotol 4.5
Lost Explorer 42% Agave - Espadín ... 6.5	La Medida 45% Agave - Tobalá 6	Aguamiel 41% Bacanora 4.5

wine

white 175ml / 750ml

Fontanario de Pegões 6.5 / 26
<small>Fernao Pires - 2022 Portugal 12.5%</small>
Mesta 7 / 28
<small>Verdejo - 2022 Spain 11.5%</small>
La Purísima Blanco 7.5 / 30
<small>Macabeo, Sauvignon Blanc - 2022 Spain 12%</small>

red 175ml / 750ml

El Moreno Campules 6.5 / 26
<small>Monastrell, Tempranillo - NV Spain 13%</small>
San Marzano 'Il Pumo' 7.5 / 29
<small>Negroamaro - 2022 Italy 13.5%</small>
Piattelli Vineyards 10 / 40
<small>Malbec - 2021 Argentina 14.5%</small>

fizz 150ml/750ml

Sacchetto Extra Dry 8.5/ 35
<small>Pinot Bianco, 2022 Italy 11%</small>



wine info

mexican spirits

Katún Gin 42% 5.5
Uruapan Charanda Blanco Rum 46% 5.5
Sol Tarasco 4yr Charanda Añejo Rum 40% 5.5
Sol Tarasco 8yr Charanda Añejo Rum 42% 6
Abasolo Corn Whiskey 43% 5
Nixta Corn Liqueur 30% 5
Ancho Reyes Chilli / Verde 40% 5.5

cerveza

Corona 4.6% Pint 6.5
Modelo Especial 4.4% 355ml .. 5.5
Pacifico 4.5% 355ml 5.5
Corona 0% 330ml 5

michelada

add to any beer

Chelada -
<small>Ice, Lime + Salt Rim</small>
Cubana + .5
<small>Salsa Picante, Maggi, Henderson's Relish, Ice, Lime + Tajín Salt Rim</small>
Clamato + .75
<small>Clam + Tomato Juice, Maggi, Henderson's Relish, Ice, Lime + Tajín Salt Rim</small>
Chamoy Chelada + 1
<small>Pineapple, Mango, Chamoy, Ice, Lime + Tajín Salt Rim</small>

spirits

Grey Goose Vodka 40% 5.5
Hawkbill Spiced Rum 45% 4.5
Balcones Blue Corn Bourbon 46% .. 5.5
Saliza Amaretto 28% 4
Aperol 11% 5.5
Campari 25% 4

margaritas

Margarita ROCKS or FROZEN 11
<small>Cazcabel Blanco, Triple Sec, Lime, Agave, Salt</small>
Spicy Margarita 12
<small>Cazcabel Blanco, Ancho Reyes Verde Chilli Liqueur, Lime, Chilli Agave, Tajín Salt Rim</small>
Passion Fruit Margarita 11.5
<small>Cazcabel Blanco, Vanilla Agave, Passion Fruit Liqueur, Passion Fruit Puree, Lime, Salt</small>
Margarita Al Pastor 11.5
<small>Chilli Infused Cazcabel Tequila, Chilli Agave, Pineapple, Lime, Herbs, Coriander Salt Rim</small>
April special
Flor Morada Margarita 11
<small>Cazcabel Blanco, Triple Sec, Lavender, Lychee, Lime</small>

cocktails

Pepino Fresco 11.5
<small>Katun Gin, Watermelon, Cucumber Bitters, Lime, Soda</small>
Luz de Maíz 12
<small>Vanilla, Cinnamon, Frangelico, Corn Liqueur, Caramelised Horchata, Licor 43</small>
Coco Roselle 11.5
<small>Uruapan Blanco Rum, Agua de Jamaica, Passionfruit, Lychee, Lime, Coconut</small>
Banderilla 12
<small>Del Maguey Mezcal, Cazcabel Tequila, Aperitivo, Lime, Salt, Rosemary, Stone Fruit</small>
Papaya Colada 11.5
<small>Hawkbill Spiced Rum, Vanilla, Agave, Horchata Liqueur, Coconut, Papaya, Pineapple, Lime</small>

cold

Mockarita 7
<small>0% Tequila, Triple Sec Syrup, Agave, Lime</small>
Piña Picante 6.5
<small>Pineapple, Lime, Chilli Agave, Soda</small>
Agua de Jamaica 6.5
<small>Hibiscus Iced Tea, Cinnamon, Lime</small>
Horchata 6.5
<small>Oat Milk, Coconut, Cinnamon, Vanilla, Rice</small>
Jarritos Mexican natural soda 370ml 4.5
<small>Lime / Grapefruit / Guava</small>
<small>Mandarin / Mango / Pineapple</small>
Coca - Cola 330ml 4
Diet Coke / Coke Zero 330ml .. 3.5

hot

Espresso / DbI 2.5/3
Americano 3
Cappuccino / Latte / Flat White .. 3.5
Bird & Blend Builders Breakfast / Mojitea 3
Mexican Hot Chocolate 4.5
<small>Dark Chocolate, Vanilla, Cinnamon, Chilli</small>
Hot Horchata 6.5
<small>Oat Milk, Coconut, Cinnamon, Vanilla, Rice</small>

vegan

salsa

Verde

Tomatillos, Jalapeño, Coriander, Courgette

Macha

Dried Mixed Chillies, Nuts, Garlic

Taquero

Arbol, Guajillo, Tomato, Garlic

Morita

Chipotle Morita, Guajillo, Tomato

La Maya

Pineapple, Habanero, Lime

Totopos 3.5
Fried Tortilla Chips

Each salsa / All five salsas 1.5 / 6

small plates

Guacamole 5
Avocado, Red Onion, Coriander, Lime

Roasted Cauliflower 7.5
Roasted Cauliflower, Mojo Rojo, Chermoula

Charred Hispi Cabbage 7.5
Hispi Cabbage, White Mole, Salsa Macha, Coriander, Candied Seeds & Nuts

Mole de Plátano 7.5
Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion

tacos

served in pairs on corn tortillas

Crispy Cauliflower 7.5
Sweet Potato, Avocado, Salsa Macha, Pomegranate, Onion & Coriander

Charred Mushroom & Jerusalem Artichoke 7.5
Mushroom, Artichoke, Almond Mole, Onion, Coriander

sides

Papas 5.5
Fried New Potatoes, Salsa Verde

Frijoles Negros 4.5
Mexican Black Beans

desserts

Chocolate Horchata Pot 7
Caramelised Tortilla Crumb, Tahini Ice Cream

Homemade Ice Cream & Sorbets 3.5
See Server



comida	totopos & salsa + 2 dishes from tacos or small plates	Orders must be placed no later than the final times
 16	Excludes Bank Holidays
	Tuesday - Thursday / Friday 11.30 am - 6 pm / 5 pm	

A 10% optional service charge is added to your bill which is shared with our staff - Thanks!

Allergies or dietary requirements?



LET US KNOW

sobremesa

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

sobremesa

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

Chocolate Horchata Pot [vg] 7 Caramelised Tortilla Crumb, Coconut & Mezcal Sorbet	7
ice cream (v/vg) 3.5 each sorbet (vg)	
Chocolate + Pistachio Cream [v] Orange, Passionfruit + Chipotle	
Cinnamon [v] Cherry + Basil	
Coconut + Mezcal [vg] Hibiscus	
vegetarian [v] vegan [vg]	

boozy

hot

- Banderilla** 12 **Espresso / Dbl** 2.5/3
Del Maguey Mezcal, Cazcabel Tequila, Aperitivo, Lime, Salt, Rosemary, Stone Fruit **3**
- Horchata Sour** 12
Vanilla, Cinnamon, Corn Whiskey, Corn Liqueur, Caramelised Horchata, Lime, Chocolate Bitters
- Cazcabel Tequila 34%** 4
Honey
- Cazcabel Tequila 34%** 4
Coffee
- Horchata Sour** 12
Vanilla, Cinnamon, Corn Whiskey, Corn Liqueur, Caramelised Horchata, Lime, Chocolate Bitters
- Cazcabel Tequila 34%** 4
Honey
- Cazcabel Tequila 34%** 4
Coffee

bandera

add to any mezcal or tequila to enjoy on the side

Verdita Al Pastor +1.5 **Sangrita Clamata** +1.5
Mint, Basil, Coriander, Chilli Agave, Pineapple Clam + Tomato Juice, Maggi, Salsa Valentina, Relish

Chocolate Horchata Pot [vg] 7 Caramelised Tortilla Crumb, Coconut & Mezcal Sorbet	7
ice cream (v/vg) 3.5 each sorbet (vg)	
Chocolate + Pistachio Cream [v] Orange, Passionfruit + Chipotle	
Cinnamon [v] Cherry + Basil	
Coconut + Mezcal [vg] Hibiscus	
vegetarian [v] vegan [vg]	

boozy

hot

- Banderilla** 12 **Espresso / Dbl** 2.5/3
Del Maguey Mezcal, Cazcabel Tequila, Aperitivo, Lime, Salt, Rosemary, Stone Fruit **3**
- Horchata Sour** 12
Vanilla, Cinnamon, Corn Whiskey, Corn Liqueur, Caramelised Horchata, Lime, Chocolate Bitters
- Cazcabel Tequila 34%** 4
Honey
- Cazcabel Tequila 34%** 4
Coffee
- Horchata Sour** 12
Vanilla, Cinnamon, Corn Whiskey, Corn Liqueur, Caramelised Horchata, Lime, Chocolate Bitters
- Cazcabel Tequila 34%** 4
Honey
- Cazcabel Tequila 34%** 4
Coffee

bandera

add to any mezcal or tequila to enjoy on the side

Verdita Al Pastor +1.5 **Sangrita Clamata** +1.5
Mint, Basil, Coriander, Chilli Agave, Pineapple Clam + Tomato Juice, Maggi, Salsa Valentina, Relish

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
£600* min. spend

*Includes a discretionary 10% service charge.

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

small 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

Nopal y Halloumi Quesadilla (v)
Cactus, Halloumi, Salsa Roja

sides

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

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

14 allergens

salsa

Verde (vg) Su
Tomatillos, Jalapeño, Coriander, Courgette

Macha (vg) N Su
Dried Mixed Chillies, Cashew, Garlic

Taquero (vg) Su
Arbol, Guajillo, Tomato, Garlic

Totopos (vg) So
Fried Tortilla Chips

Morita (vg)
Chipotle Morita, Guajillo, Tomato

La Maya (vg)
Pineapple, Habanero, Lime

small plates

Chicharrón, Salsa Verde & Negra Mo G F So Su
Crispy Pork Belly, Salsa Verde & Salsa Negra

Mexican Fried Chicken Mo G F Su Se So N
Crispy Chicken Thigh, Mole de Oxaca, Chilli Sauce, Mixed Herbs

Ceviche N Su F
Market Fish, Orange, Pistachio, Chives, Red Onion

Tuna Tostadas So F Se
Sashimi Grade Tuna, Sesame, Avocado, Coriander

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

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

Charred Tenderstem Broccoli (vg) Se N Su
Tenderstem Broccoli, Hazelnut Mole, Mexican Seven Spice

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

tacos

served in pairs on corn tortillas

Lamb Barbacoa So Ce Su
Lamb, Pickled Chillies, Celeriac Curtido, Coriander Salsa

Chicken Tinga So Mi Su
Chicken, Queso Fresco, Red Onion Curtido, Coriander, Chipotle Salsa

Pork Carnitas Su N Se
Pork Shoulder, Salsa Morita, Onion & Coriander

Beef Birria So Ce Mi
Beef, Cheese, Consomme, Onion & Coriander

Baja G Mo E F So Su
Crispy Fried Market Fish, Chipotle Mayo, Curtido

Chipotle Prawn Quesadilla Mi C Su So
Prawn, Cheese, Piquillo Pepper Chimichurri

Crispy Calamari G Mo E F So
Calamari, Garlic Mayo, Radish Pico de Gallo, Salsa Roja

Nopal y Halloumi Quesadilla (v) C Mi Su
Cactus, Halloumi, Salsa Roja

Mushroom & Jerusalem Artichoke (vg) N Se
Mushrooms, Artichoke, Almond Mole, Onion, Coriander

Crispy Cauliflower (vg) Su
Cauliflower, Jalapeno Salsa, Onion, Coriander, Tajin

Al Pastor (Fri - Sat only) So Su
Pork, Pineapple, Salsa Verde, Onion & Coriander

sides

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

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

Pickles Fritos So Su E G F Mo
Deep Fried Dill Pickles, Chipotle Mayo, Onion & Coriander

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

 = May Contain Traces of Allergen or Be Cross Contaminated

N Nuts **Mi** Milk **G** Gluten **P** Peanuts **C** Crustaceans **Mo** Molluscs **E** Egg **F** Fish **Se** Sesame **So** Soya **Ce** Celery **Su** Sulphur **Mu** Mustard **L** Lupin

14 allergens

Chocolate Horchata Pot [vg] N Su Caramelised Tortilla Crumb, Coconut & Mezcal Sorbet	
ice cream (v/vg)	sorbet (vg)
*Chocolate + Pistachio Cream E Mi	*Orange + Passionfruit + Chipotle
*Cinnamon E Mi	*Cherry + Basil
*Coconut + Mezcal Su	*Hibiscus
vegetarian (v)	vegan (vg)

boozy

- Banderilla** **Su**
 Del Maguey Mezcal, Cazcabel Tequila, Aperitivo, Lime, Salt, Rosemary, Stone Fruit
- Horchata Sour** **Su** **G** **N**
 Vanilla, Cinnamon, Corn Whiskey, Corn Liqueur, Caramelised Horchata, Lime, Chocolate Bitters
- Cazcabel Tequila 34%**
 Honey
- Cazcabel Tequila 34%**
 Coffee

hot

- Espresso / Dbl**
- Americano**
- Cappuccino / Latte / Flat White**
- Bird & Blend**
 Builders Breakfast/Mojitea
- Mexican Hot Chocolate** **Mi**
 Dark Chocolate, Vanilla, Cinnamon, Chilli
- Hot Horchata** **G**
 Oat Milk, Coconut, Cinnamon, Vanilla, Rice

bandera

add to any mezcal or tequila to enjoy on the side

- Verdita Al Pastor**
 Mint, Basil, Coriander, Chilli Agave, Pineapple
- Sangrita Clamata** **Mo** **Su**
 Clam + Tomato Juice, Maggi, Salsa Valentina, Relish

* Risk of cross contamination - Ice Creams & Sorbets are made using the same blender. Please be aware when ordering.

- N**
Nuts
- Mi**
Milk
- G**
Gluten
- P**
Peanuts
- C**
Crustaceans
- Mo**
Molluscs
- E**
Egg
- F**
Fish
- Se**
Sesame
- So**
Soya
- Ce**
Celery
- Su**
Sulphur
- Mu**
Mustard
- L**
Lupin