

salsa

Verde (vg) Tomatillos, Jalapeño, Coriander, Lime	Taquero (vg) House Salsa	Macha (vg) Dried Mixed Chillies, Nuts, Garlic	Jalapeño (vg) Charred Jalapeño, Tomato, Red Peppers	Tamarind (vg) Tamarind, Chipotle, Habanero, Tomato
Totopos (vg) 3.5 Fried Tortilla Chips			Each salsa / All five salsas 1.5 / 6	

small plates

Chicharrón, Salsa Verde & Negra 8 Crispy Pork Belly, Salsa Verde & Salsa Negra	Guacamole (vg) 5 Avocado, Red Onion, Coriander, Lime
Charred Hispi Cabbage (vg) 7.5 Hispi Cabbage, White Mole, Salsa Macha, Candied Seeds & Nuts	Tostones (vg) 6.5 Fried Green Plantain, Pineapple Salsa, Habanero Crema
Grilled Harissa Chicken 8 Grilled Chicken, Coriander & Lime Crema, Hazelnut Dukkah, Chives	Cóctel de Marisco 9 Mexican Seafood Cocktail
Tuna Tostadas 12 🌿 Sashimi Grade Tuna, Sesame, Avocado, Coriander	Swordfish Curado al Tajin 12 🌿 Tajin Cured Swordfish, Agua de Guajillo, Green Chilli Oil, Sorrel

tacos + quesadillas

served in pairs on corn tortillas

Pork Carnitas, Salsa Morita 8 Pork Shoulder, Salsa Morita, Onion & Coriander	Taco de Camaron con Queso 9 Spiced Prawn, Cheese, Salsa Chipotle
Carne de Res 9 Beef, Shiitake Crema, Pickled Red Cabbage, Dill Pickle	Crispy Calamari 8.5 Calamari, Garlic Mayo, Radish Pico de Gallo
Lamb Birria 10* Lamb, Coriander Salsa, Pomegranate, Carrot Curtido, Consomme	Sweet Potato & Avocado (vg) 7.5 Sweet Potato, Avocado, Salsa Macha, Pomegranate, Onion, Coriander
Beef Birra 10* Beef, Cheese, Consomme	Crispy Cactus (vg) 7.5 Cactus, Carrot Curtido, Salsa Jalapeño, Onion & Coriander
Baja 8.5 Crispy Fried Market Fish, Chipotle Mayo, Curtido	Aubergine Tinga (vg) 7.5 Crispy Aubergine, Tinga, Curtido, Onion & Coriander
Chicken Quesadilla, Chorizo Salsa 8.5 Chicken, Cheese, Chorizo Salsa, Onion & Coriander	Mushroom Quesadilla (v) 8 Roast Mushrooms, Ajo y Tres Quesos, Chipotle Salsa

sides

Esquites (v) 5.5 Mexican Street Corn, Cheese, Crema, Lime, Coriander
Frijoles Negros (v) 4.5 Mexican Black Beans, Crema, Queso Fresco
Papas (v) 5.5 Fried New Potatoes, Salsa Verde, Queso Fresco

desserts

Tarta de Queso (v) 7 Raspberry Shaved Ice, Vanilla Cream Cheese, Chocolate Soil
Fried Plantain (vg) 7 Chocolate Ganache, Coconut & Mezcal Sorbet
Homemade Ice Creams & Sorbets (v/vg) 3.5 See Server



comida

totopos & salsa + 2 dishes from tacos or small plate
 Tuesday - Friday **15** 11.30 am - 5 pm

🌿 Not included * £1 supplement Excludes Bank Holidays Orders must be placed by 5pm

vegan

salsa

Verde

Tomatillos, Jalapeño,
Coriander, Lime

Taquero

House Salsa

Macha

Dried Mixed Chillies,
Nuts, Garlic

Jalapeño

Charred Jalapeño,
Tomato, Red Peppers

Tamarind

Tamarind, Chipotle,
Habanero, Tomato

Totopos 3.5
Fried Tortilla Chips

Each salsa / All five salsas 1.5 / 6

small plates

Guacamole 5
Avocado, Red Onion, Coriander, Lime

Tostones 6.5
Fried Green Plantain, Pineapple Salsa,
Habanero Crema

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

sides

Papas 5.5
Fried New Potatoes, Salsa Verde

Frijoles Negros 4.5
Mexican Black Beans

tacos

served in pairs on corn tortillas

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

Crispy Cactus 7.5
Cactus, Carrot Curtido, Salsa Jalapeño,
Onion & Coriander

Aubergine Tinga 7.5
Crispy Aubergine, Tinga, Curtido,
Onion & Coriander

desserts

Fried Plantain 7
Chocolate Ganache, Coconut & Mezcal Sorbet

Homemade Ice Cream & Sorbets 3.5
See Server



comida

totopos & salsa + 2 dishes from tacos or small plate

..... Tuesday - Friday 15 11.30 am - 5 pm

Not included * £1 supplement Excludes Bank Holidays Orders must be placed by 5pm

www.taquero.co.uk

@taquero_restaurant

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

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

14 allergens

Su

Verde (vg)

Tomatillos, Jalapeño, Coriander, Lime

Su

Taquero (vg)

House Salsa

N Su

Macha (vg)

Dried Mixed Chillies, Nuts, Garlic

Su

Jalapeño (vg)

Charred Jalapeño, Tomato, Red Peppers

salsa

Tamarind (vg)

Tamarind, Chipotle, Habanero, Tomato

Totopos (vg)

Fried Tortilla Chips

small plates

Chicharrón, Salsa Verde & Negra

Crispy Pork Belly, Salsa Verde & Salsa Negra

Charred Hispi Cabbage (vg)

Hispi Cabbage, White Mole, Salsa Macha, Candied Seeds & Nuts

Grilled Harissa Chicken

Grilled Chicken, Coriander & Lime Crema, Hazelnut Dukkah, Chives

Tuna Tostadas

Sashimi Grade Tuna, Sesame, Avocado, Coriander

Guacamole (vg)

Avocado, Red Onion, Coriander, Lime

Tostones (vg)

Fried Green Plantain, Pineapple Salsa, Habanero Crema

Cóctel de Marisco

Mexican Seafood Cocktail

Swordfish Curado al Tajin

Tajin Cured Swordfish, Agua de Guajillo, Green Chilli Oil, Sorrel

tacos + quesadillas

served in pairs on corn tortillas

Pork Carnitas, Salsa Morita

Pork Shoulder, Salsa Morita, Onion & Coriander

Carne de Res

Beef, Shiitake Crema, Pickled Red Cabbage, Dill Pickle

Lamb Birria

Lamb, Coriander Salsa, Pomegranate, Carrot Curtido, Consomme

Beef Birra

Beef, Cheese, Consomme

Baja

Crispy Fried Market Fish, Chipotle Mayo, Curtido

Chicken Quesadilla, Chorizo Salsa

Chicken, Cheese, Chorizo Salsa, Onion & Coriander

Taco de Camaron con Queso

Spiced Prawn, Cheese, Salsa Chipotle

Crispy Calamari

Calamari, Garlic Mayo, Radish Pico de Gallo

Sweet Potato & Avocado (vg)

Sweet Potato, Avocado, Salsa Macha, Pomegranate, Onion, Coriander

Crispy Cactus (vg)

Cactus, Carrot Curtido, Salsa Jalapeño, Onion & Coriander

Aubergine Tinga (vg)

Crispy Aubergine, Tinga, Curtido, Onion & Coriander

Mushroom Quesadilla (v)

Roast Mushrooms, Ajo y Tres Quesos, Chipotle Salsa

sides

Esquites (v)

Mexican Street Corn, Cheese, Crema, Lime, Coriander

Frijoles Negros (v)

Mexican Black Beans, Crema, Queso Fresco

Papas (v)

Fried New Potatoes, Salsa Verde, Queso Fresco

desserts

Tarta de Queso (v)

Raspberry Shaved Ice, Vanilla Cream Cheese, Chocolate Soil

Fried Plantain (vg)

Chocolate Ganache, Coconut & Mezcal Sorbet

Homemade Ice Creams & Sorbets (v/vg)

See Server

 = May Contain Traces of Allergen or Be Cross Contaminated

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

Cazcabel 38% 4 Blanco	Cazcabel 38% 4 Reposado	Cazcabel 40% 6 Añejo
123 UNO Organic 34% 6 Blanco	123 DOS Organic 40% 6.5 Reposado	123 TRES Organic 40% 7 Añejo
Fortaleza 46% 7.5 Blanco	Fortaleza 40% 7.5 Reposado	Fortaleza 40% 10.5 Añejo
Cazcabel 34% 4 Honey	Cazcabel 34% 4 Coffee	Tapatio 38% 4.5 Añejo

tequila

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

mezcal

wine

white

175ml/750ml

Fontanário de Pegões 6/24 Fernão Pires, Palmela - 2022 Portugal 12.5%
Mesta 6.5/27 Verdejo - 2022 Spain 11.5%
La Purísima Blanco 6.5/27 Macabeo, Sauvignon Blanc - 2022 Spain 12%
Viña Echeverría, 'No es Pituko' ... 7/30 Natural - Chardonnay - 2022 Chile 13.5%

red

175ml/750ml

El Moreno Campules 6/24 Monastrell, Tempranillo - NV Spain 13%
San Marzano 'Il Pumo' 6.5/27 Negroamaro - 2022 Italy 13.5%
Piattelli Vineyards 8.5/36 Malbec - 2021 Argentina 14.5%
Viña Echeverría, 'No es Pituko' ... 7/30 Natural - Cabernet Sauvignon - 2021 Chile 13.5% <i>Chilled or Room Temp</i>

fizz

150ml/750ml

Sacchetto Extra Dry 7/30 Pinot Bianco, 2022 Italy 11%
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wine info



beer

Corona 4.6% Pint 6.5
Modelo Especial 4.4% 330ml . 5.5
Pacifico 4.5% 330ml 5.5
Corona 0% 330ml 5
Crushing Blows 4.2% 440ml 6.5 Session IPA - Neon Raptor
Naughty Luggage 6.8% 440ml... 9 NEIPA - Neon Raptor
Fort Lauderdale 5.2% 440ml.... 8.5 Mandarin Orange Sour IPA - Neon Raptor

cerveza preparada

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, Lime, Ice, Chamoy + Tajín Salt Rim

spirits

Boxer Gin 45% 4
Katún Gin 42% 5.5
Element 29 Vodka 45% 4
Toti Rum - White / Dark 45% 4
Abasolo Corn Whisky 43% 5
Hawksbill Spiced Rum 45% 4
Balcones Blue Corn Bourbon 46% 5.5
Nixta Corn Liqueur 30% 4.5
Saliza Amaretto 28% 4
Aperol 11% 5.5
Campari 25% 4
Ancho Reyes Chilli / Verde 40% .. 5.5

margaritas

Margarita 10.5 <i>ROCKS or FROZEN</i> Cazcabel Blanco, Triple Sec, Lime, Agave, Salt
Spicy Margarita 11 Cazcabel Blanco, Ancho Reyes Chilli Liqueur, Jalapeños, Lime, Agave

midweek margs

[2 for £15 all day Tues & Wed]

Passion Fruit Margarita 11 Cazcabel Blanco, Vanilla Agave, Lime, Passion Fruit Liqueur, Passion Fruit Puree
Margarita Al Pastor 11 Cazcabel Reposado, Ancho Reyes, Chilli Agave, Pineapple, Lime, Herbs, Coriander Salt Rim

cocktails

Paloma 10.5 Cazcabel TEQUILA or Momento MEZCAL Grapefruit, Agave, Lime, Soda
Litchilita 11 Boxer Gin, Kwai Feh Lychee Liqueur, St Germain, Lemon, Apple
Oaxacan Old Fashioned 12 Lost Explorer Espadín Mezcal, 123 Dos Reposado Tequila, Agave, Orange Bitters
Carajillo 10.5 Licor 43, Cazcabel Coffee Tequila, Chocolate Bitters, Espresso
Poción Tropical 10.5 Toti White Rum, El Bandarra Al Fresco, Pineapple, Lemon, Agave

mocktails

Mockarita 6.5 0% Tequila, Triple Sec Syrup, Agave, Lime
Noloma 6.5 0% Tequila, Grapefruit, Lime, Soda, Agave
Agua de Jamaica 6.5 Hibiscus Iced Tea, Cinnamon, Lime
Homemade Agua Fresca 6.5 Fresh Fruit, Water, Sugar <i>See Server</i>

cold

Soda 3.5
Tonic 4
Karma Lemony Lemonade 4
Diet Coke / Coke Zero 3.5
Coca-Cola 4
Karma Orangeade/Gingerella 4

hot

Espresso / Dbl 2.5/3
Americano 3
Cappuccino / Latte / Flat White .. 3.5
Bird & Blend Tea..... 3 Builders Breakfast / Mojitea
Mexican Hot Chocolate 4.5 Dark Chocolate, Vanilla, Cinnamon, Chilli

wine

all wines are vegan

sparkling

150ml / 750ml

2022 Sacchetto Extra Dry 11% 7/29

Guido Vidotto, Veneto, Italy
Pinot Bianco 30%, Tai 30%, Verduzzo 25%, Glera 15%

Vibrant aromas of exotic, tropical fruits are complemented by floral notes and citrus zest through to a delightfully off-dry finish.

white

175ml / 750ml

2023 Fontanário de Pegões 12.5% 6/24

Santo Isidro De Pegões, Palmela, Portugal
Fernão Pires 90%, Arinto 10%

A refreshing wine showing the typical herbal and peachy aromatics and flavours of Fernão Pires. Balanced with a touch of spice on the finish.

2022 Mesta 11.5% 6.5/27

Tomás Buendía, Central Castile, Uclés, Spain
Verdejo 100%

A crisp, aromatic wine, showing lovely herbal aromas with fresh notes of pineapple, lime and white pepper, dry and zesty.

2022 La Purísima Blanco 12% 6.5/27

Pedro José Azorin, Murcia, Yecla, Spain
Macabeo 70%, Sauvignon Blanc 30%

A richly textured and aromatic blend delivering intense floral and citrus notes through balanced palate with lovely freshness on the finish.

2022 Viña Echeverría, 'No es Pituko' 13.5% 7/30

Natural - Valle de Curicó, Chile
Chardonnay 100%

Pale and slightly cloudy due to the natural vinification, it shows crystalline notes of banana, apple, and pear layered with brioche. The full-bodied, rich, and creamy palate is balanced by a refreshing and fruity finish.

Red

175ml/750ml

NV El Moreno Campules 13% 6/24

Pedro José Azorin, Spain
Monastrell 85%, Tempranillo 15%

A deliciously moreish red, showing an abundance of black fruit and spicy overtones through to a juicy palate, full of fruit in an easy-drinking style.

2022 San Marzano 'Il Pumo' 13.5% 6.5/27

Caterina Bellanova & Davide Ragusa, Apulia, Salento, Italy
Negroamaro 100%

A juicy, mellow and savoury wine, full of flavour of raisined red fruits, smooth and moreish.

2021 Piattelli Vineyards 14.5% 8.5/36

Valeria Antolin, Salta, Cafayate, Argentina
Malbec 100%

A smooth, cool-climate Malbec with aromatic notes of ripe plum and violet. The concentrated fruit flavours are beautifully balanced, with a touch of elegant spice.

2021 Viña Echeverría, 'No es Pituko' 13.5% 7/30

Valle de Curicó, Chile
Cabernet Sauvignon 100%

A vibrant and intense Cabernet Sauvignon, with a slightly cloudy appearance due to the natural vinification. Lively and inviting fruity aromas of red fruits and green pepper lead to a fresh palate with silky tannins and raspberry, chocolate and liquorice tones.