

salsa

Verde (vg) Tomatillos, Jalapeño, Coriander, Courgette	Macha (vg) Dried Mixed Chillies, Cashew, Garlic	Taquero (vg) Arbol, Guajillo, Tomato, Garlic	Jalapeño (vg) Dried Jalapeño, green peppers, Tomatillos	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 Fried Pork Belly, Salsa Verde, Salsa Negra	Guacamole (vg) 5.5 Avocado, Red Onion, Coriander, Lime
Mexican Fried Chicken 9.5 Chicken Thigh, Mole de Oaxaca, Chilli Sauce, Mixed Herbs	Charred Tenderstem Broccoli (vg) 8.5 Tenderstem Broccoli, Hazelnut Mole, Mexican Seven Spice
Ceviche 10.5* Market Fish, Orange, Pistachio, Chives, Red Onion	Mole de Plátano (vg) 8.5 Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion
Tuna Tostadas 12.5 🌿 Sashimi Grade Tuna, Sesame, Avocado, Coriander	Charred Hispi Cabbage (vg) 8.5 Hispi Cabbage, White Mole, Salsa Macha, Coriander, Candied Seeds & Nuts

tacos

served in pairs on corn tortillas

Lamb Barbacoa 9.5 Lamb, Pickled Chillies, Celeriac Curtido, Jalapeño Salsa	Chipotle Prawn Quesadilla 9.5 Prawn, Cheese, Piquillo Pepper Chimichurri
Pollo Morita 9 Chipotle Chicken, Chamoy Crema, Cabbage, Coriander	Crispy Calamari 9 Calamari, Garlic Mayo, Radish Pico de Gallo, Salsa Roja
Pork Carnitas 9 Pork Shoulder, Morita Salsa, Onion, Coriander	Nopal y Halloumi Quesadilla (v) 9 Cactus, Halloumi, Salsa Roja
Beef Birria 11* Beef, Cheese, Consomme, Onion, Coriander	Portobello Pastor (vg) 9 Mushroom, Pineapple Pico, Salsa Verde, Onion, Coriander
Baja 9 Crispy Fried Market Fish, Chipotle Mayo, Curtido	Crispy Cauliflower (vg) 8 Cauliflower, Jalapeno Salsa, Onion, Coriander, Tajin
Al Pastor (Fri - Sat only) 9 Pork, Pineapple, Salsa Verde, Onion, Coriander	

sides

Esquites (v) 6.5 Mexican Street Corn, Cheese, Crema, Lime, Coriander	Elotes Croqueta (v) 2.5 per piece Grilled Corn, Cheese, Morita Relish, Onion + Coriander
Frijoles Negros (v/vgo) 5 Mexican Black Beans, Crema, Queso Fresco	Papas (v/vgo) 6 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 small plates	 Not included
	 16	* £1 supplement
	Tuesday - Thursday / Friday 11.30 am - 6 pm / 5 pm	Orders must be placed no later than the final times Excludes Bank Holidays

3 shots + verdicta { a herbal spicy juice } + spice mix + fruit



agave flight



tequila

Cazcabel 38% 4.5
Blanco

123 UNO Organic 34% 6
Blanco

Pancho Datos 40% . 5.5
Blanco

Fortaleza 40% 7.5
Blanco

Cazcabel 38% 5
Reposado

Pancho Datos 40% . 6
Reposado

Codigo 38% 6.5
Reposado

Fortaleza 40% 7.5
Reposado

Cazcabel 40% 6
Añejo

123 TRES Organic 40% 7
Añejo

Fortaleza 40% 10.5
Añejo

Fortaleza 46% 7.5
Still Strength

mezcal



Momento Verde 42% . 4.75
Agave - Espadín

Del Maguey Vida 40% 5
Agave - Espadín

Lost Explorer 42% ... 6.5
Agave - Espadín

Derrumbes 49.3% .. 7
Agave - Michoacan

Memorable 47.8% .. 9
Agave - Tepeztate

La Medida 45% 6
Agave - Tobalá

Lost Explorer 42% . 12.5
Agave - Salmiana

Ono 45% 4.5
Sotol

Aguamiel 41% 4.5
Bacanora

wine

white

175ml / 750ml

Fontanario de Pegões 6.5 / 26
Fernaio Pires - 2022 Portugal 12.5%

Mesta 7 / 28
Verdejo - 2022 Spain 11.5%

La Purísima Blanco 7.5 / 30
Macabeo, Sauvignon Blanc - 2022 Spain 12%

red

175ml / 750ml

El Moreno Campules 6.5 / 26
Monastrell, Tempranillo - NV Spain 13%

San Marzano 'Il Pumo' 7.5 / 29
Negroamaro - 2022 Italy 13.5%

Piattelli Vineyards 10 / 40
Malbec - 2021 Argentina 14.5%

fizz

150ml/750ml

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



wine info

mexican spirits

Katún Gin 42% 5.5

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

Nixta Corn Liqueur 30% 5

Ancho Reyes Chilli / Verde 40% 5.5

cerveza

Corona 4.6% 330ml 5

Modelo Especial 4.4% 355ml .. 5.5

Corona 0% 330ml 5

craft

Steady Rolling Man 5.2% 500ml 10
Pale Ale / DEYA

Magazine Cover 4.2% 500ml 8.5
Hoppy Session Pale Ale / DEYA

Cider

Sagrado Blanco 4.3% 330ml 6.5
Agave Nectar Cider / SAGRADO

Michelada

add to any beer

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

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 11.5
Cazcabel Blanco, Triple Sec, Lime, Agave, Salt

Spicy Margarita 12
Cazcabel Blanco, Ancho Reyes Verde Chilli
Liqueur, Lime, Chilli Agave, Tajín Salt Rim

Passion Fruit Margarita 11.5
Cazcabel Blanco, Vanilla Agave, Passion Fruit
Liqueur, Passion Fruit Puree, Lime, Salt

Margarita Al Pastor 11.5
Chilli Infused Cazcabel Tequila, Chilli Agave,
Pineapple, Lime, Herbs, Coriander Salt Rim

May special

Blueberry & Mint Margarita .. 11.5
Cazcabel Blanco, Blueberry Syrup
Mint, Lime

cocktails

Pepino Fresco 11.5
Katun Gin, Watermelon, Cucumber
Bitters, Lime, Soda

Siesta 11.5
Cazcabel Blanco, Campari, Grapefruit,
Agave, Lime

Banderilla 12
Del Maguey Mezcal, Cazcabel Tequila,
Aperitivo, Lime, Salt, Rosemary, Stone Fruit

Papaya Colada 11.5
Hawkbill Spiced Rum, Vanilla, Agave, Horchata
Liqueur, Coconut, Papaya, Pineapple, Lime

cold

Mockarita 7
0% Tequila, Triple Sec Syrup, Agave, Lime

Piña Picante 6.5
Pineapple, 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 370ml 4.5
Lime / Grapefruit / Guava
Mandarin / Mango / Pineapple

Coca - Cola 330ml 4

Diet Coke / Coke Zero 330ml .. 3.5

hot

Espresso / Dbl 2.5/3

Americano 3

Cappuccino / Latte / Flat White .. 3.5

Bird & Blend Builders Breakfast/Mojitea 3

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

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

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 3.75
Fried Tortilla Chips

Each salsa / All five salsas 1.5 / 6

small plates

Guacamole 5.5
Avocado, Red Onion, Coriander, Lime

Charred Tenderstem Broccoli 8.5
Tenderstem Broccoli, Hazelnut Mole,
Mexican Seven Spice

Charred Hispi Cabbage 8.5
Hispi Cabbage, White Mole, Salsa Macha,
Coriander, Candied Seeds & Nuts

Mole de Plátano 8.5
Pan Fried Plantain, Dates, Cashew, Black
Mole, Ancho Chilli Oil, Spring Onion

tacos

served in pairs on corn tortillas

Crispy Cauliflower 8
Cauliflower, Jalapeno Salsa, Onion, Coriander,
Tajin

Portobello Mushroom Al Pastor 9
Mushroom, Pineapple Pico, Salsa Verde,
Onion, Coriander

sides

Papas 6
Fried New Potatoes, Salsa Verde

Frijoles Negros 5
Mexican Black Beans

desserts

Chocolate Horchata Pot 7.5
Caramelised Tortilla Crumb, Tahini Ice Cream

Homemade Ice Cream & Sorbets 4
See Server



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

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 }

Chocolate Horchata Pot [vg] 7.5

Caramelised Tortilla Crumb, Coconut & Mezcal Sorbet

ice cream (v/vg) 4 each sorbet (vg)

Chocolate Orange [vg]

Strawberry [vg]

Mango [vg]

Coconut + Mezcal [vg]

Coffee [v]

Hibiscus [vg]

vegetarian (v) vegan (vg)

boozy

Carajillo 11

Cazcabel Coffee, Licor 43, Chocolate Bitters,
Espresso

Luz de Maíz 12

Vanilla, Cinnamon, Frangelico, Corn
Liqueur, Caramelised Horchata, Licor 43

Cazcabel Tequila 34% 4

Honey

Cazcabel Tequila 34% 4

Coffee

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

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) 
Tomatillos, Jalapeño, Coriander, Courgette

Macha (vg)  
Dried Mixed Chillies, Cashew, Garlic

Taquero (vg) 
Arbol, Guajillo, Tomato, Garlic

Totopos (vg) 
Fried Tortilla Chips

Jalapeño (vg) 
Dried Jalapeño, Green Peppers, Tomatillos

La Maya (vg)
Pineapple, Habanero, Lime

small plates

Chicharrón, Salsa Verde & Negra     
Fried Pork Belly, Salsa Verde & Salsa Negra

Mexican Fried Chicken....       
Crispy Chicken Thigh, Mole de Oaxaca, Chilli Sauce, Mixed Herbs

Ceviche   
Market Fish, Orange, Pistachio, Chives, Red Onion

Tuna Tostadas   
Sashimi Grade Tuna, Sesame, Avocado, Coriander

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

Charred Tenderstem Broccoli (vg).....   
Tenderstem Broccoli, Hazelnut Mole, Mexican Seven Spice

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

served in pairs on corn tortillas

Lamb Barbacoa   
Lamb, Pickled Chillies, Celeriac Curtido, Jalapeño Salsa

Pollo Morita   
Chipotle Chicken, Chamoy Crema, Cabbage

Pork Carnitas 
Pork Shoulder, Salsa Morita, Onion & Coriander

Beef Birria   
Beef, Cheese, Consomme, Onion & Coriander

Baja      
Crispy Fried Market Fish, Chipotle Mayo, Curtido

Chipotle Prawn Quesadilla.....    
Prawn, Cheese, Piquillo Pepper Chimichurri

Crispy Calamari     
Calamari, Garlic Mayo, Radish Pico de Gallo, Salsa Roja

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

Portobello Pastor (vg)  
Mushroom, Pineapple Pico, Salsa Verde, Onion & Coriander

Crispy Cauliflower (vg) 
Cauliflower, Jalapeño Salsa, Onion, Coriander, Tajin

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

sides

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

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

Elotes Croqueta (v)     
Grilled Corn, Cheese, Morita Relish, Onion + Coriander

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

ice cream (v/vg)

*Chocolate Orange

*Mango  

*Coffee  

 = 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

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

sobremesa

Chocolate Horchata Pot (vg)  
Caramelised Tortilla Crumb, Coconut & Mezcal Sorbet

sorbet (vg)

*Strawberry

*Coconut + Mezcal

*Hibiscus