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) 3.75
Fried Tortilla Chips

Each salsa / All five salsas ..... 1.5 / 6.5

small plates

Smoked Pork Belly Brisket 10
Celeriac Crema, Habanero Consommé, Chives

Mexican Fried Chicken Wings 9
Chicken Wings, Mole de Oaxaca, Chilli Sauce, Mojo Verde

Bream Crudo 13*
Cured Sliced Bream, Tomato, Epazote, Jalapeño

Sashimi Tuna Tostadas 12.5*
Guacamole, Salsa Macha, Jalapeño, Red Vein Sorrel

Guacamole (vg) 6
Avocado, Red Onion, Coriander, Lime

Bitter Leaf Salad & Salsa Seca (vg) 8.5
Endive, Mixed Bitter Leaves, Black Garlic Dressing, Salsa Seca

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

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

tacos

served in pairs on corn tortillas

Lamb Barbacoa 10
Lamb, Queso Fresco, Celeriac Curtido, Spicy Verde

Pollo Asado 9
Grilled Chilli Rubbed Chicken, Hispi Remoulade, Salsa Macha, Coriander

Chorizo Quesadilla 9.5
Chorizo, Queso Fresco, Onion, Coriander

Beef Birria 12*
Beef, Cheese, Consommé, Onion, Coriander

Baja 9.5
Fried Market Fish, Chipotle Mayo, Curtido, Coriander

Chipotle Prawn Quesadilla 9.5
Prawn, Cheese, Piquillo Pepper Chimichurri

Queso Halloumi (v) 9
Fried Halloumi, Guajillo Agave Glaze, Pico De Gallo, Guacamole, Crispy Onions

Fried Artichoke (vg) 8.5
Smoked Guajillo Oil, Carrot Curtido, Blood Orange Dressing, Coriander

Al Pastor 9
Pork, Pineapple, Salsa Verde, Onion, Coriander
(from 5 pm Friday + all day Saturday only)

sides

Esquites (v/vgo) 6.5
Mexican Street Corn, Cheese, Crema, Garlic Mayo, Lime, Coriander

Frijoles Negros (v/vgo) 5
Mexican Black Beans, Crema, Queso Fresco

Jalapeño Queso Croquetas (v) 5.5
Mojo Verde, Chipotle Crema, Tajin

Papas (v/vgo) 6
Fried New Potatoes, Salsa Verde, Queso Fresco

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 small plates
..... 16 .....
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 (v) vegetarian ..... (vg) vegan ..... (vgo) vegan option

agave flight

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

tequila

Cazcabel 40% 6
Añejo

Don Fulano 40% 9.5
Añejo

Fortaleza 40% 10.5
Añejo

Cazcabel 38% 5
Reposado

Ocho 40% 5.5
Reposado

Cascahuin 40% 6.5
Reposado

Fortaleza 40% 7.5
Reposado

Cazcabel 38% 4.5
Blanco

Ocho 40% 5
Blanco

Cascahuin 40% 6
Blanco

Don Fulano 40% ... 6.5
Blanco

Fortaleza 40% 7.5
Blanco

artisanal Mexican spirits / mezcal

Aguamiel Bacanora 41% 5
Agave - Yaquiana

La Venenosa Raicilla 46.7% 9.5
Agave - Cenizo

Ono Sotol 45% 6
Dasylirion - Cedrosanum

Mezcal Verde 42% .. 4.75
Agave - Espadín

Del Maguey Vida 40% 5
Agave - Espadín

Lost Explorer 42% ... 7
Agave - Espadín

Derrumbes 44.1% .. 7
Agave - Salmiana

La Medida 45% 7.5
Agave - Tobalá

Memorable 47.8% .. 9
Agave - Tepeztate

wine

white

175ml / 750ml

Fontanario de Pegões ..... 6.5 / 26
Fernao 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%

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
Grey Goose Vodka 40% 5.75
Hawksbill Spiced Rum 45% 4.5
Balcones Blue Corn Bourbon 46% .. 6
Saliza Amaretto 28% 4

cerveza

Corona 4.6% 330ml/Pint ... 5/6.5
Modelo 4.5% 355ml/Pint ... 5.5/7
Pacifico 4.4% 330ml 5.5
Corona 0% 330ml 5

craft

Zozobra 5.4% 500ml 7.5
Pale Ale/ NEON RAPTOR

Holiday Slushasaurus 5% 500ml 8.5
Vanilla Cola Slushy Sour / NEON RAPTOR

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

cider

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

cocktails

January special
Spiced Pear Margarita 12
Cazcabel Reposado, Pear Puree, Cinnamon Syrup, Lime

Margarita *classic / frozen* .. 11.5 / 9
Cazcabel Blanco, Triple Sec, Lime, Agave, Salt

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

Margarita Al Pastor 11.5
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 Chili Liqueur, Chilli Agave

Flor Ahumada 11.5
Hibiscus, Mezcal Verde, Cinnamon, Clove, Lime

Diablo Rosa 12
Katun Gin, Pomegranate, Lemon, Ginger

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

Ponche de Otoño 12
Hawksbill Spiced Rum, Apricot Liqueur, Cranberry, Apple, Lime

cold

January special
Spiced Pear Mockarita 7
0% Tequila, Pear Puree, Cinnamon Syrup, Lime

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 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

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

Homemade Ice Cream / Sorbet 4

Chocolate Orange Ice Cream (vg)

Date Ice Cream (v)

Coconut + Mezcal Sorbet (vg)

Cherry + Chamoy Sorbet (vg)

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

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boozy

Mentajillo 11.5
Cazcabel Coffee, Licor 43, Chocolate Bitters, Mint, Espresso

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

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

Mulled Sagrado Blanco 7.5
Add Mezcal Verde ..... + 3.5

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

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taquero rewards

scan to enjoy a £5 welcome bonus

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

14 allergens

Totopos (vg) ..... So
Fried Tortilla Chips

salsa

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

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

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

Chipotle (vg) — So Su
Chipotle Adobo, Red Onion, Coriander

La Maya (vg) — Su
Pineapple, Habanero, Lime

small plates

Pork Brisket ..... Mi Su
Smoked Pork Belly, Celeriac Crema, Habanero Consommé, Chives

Mexican Fried Chicken ..... G F So Su
Crispy Chicken Wings, Mole de Oaxaca, Chilli Sauce, Mojo Verde

Bream Crudo ..... F Su
Cured Sliced Bream, Tomato, Epazote, Jalapeño

Tuna Tostadas ..... N F Su
Sliced Sashimi Tuna, Guacamole, Salsa Macha, Jalapeño, Red Vein Sorrel

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

Bitter Leaf Salad & Salsa Seca ..... N Se So
Endive, Mixed Bitter Leaves, Black Garlic Dressing, Salsa Seca

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

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

tacos

served in pairs on corn tortillas

Lamb Barbacoa ..... Mi So Ce Su
Lamb, Queso Fresco, Celeriac Curtido, Spicy Verde

Pollo Asado ..... N E Ce Su
Grilled Chili Rubbed Chicken, Hispi Remoulade, Salsa Macha

Chorizo Quesadilla ..... Mi Su
Chorizo, Queso Fresco, Onion, Coriander

Beef Birria ..... Mi C So Ce Su
Beef, Cheese, Consomme, Onion & Coriander

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

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

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

Fried Artichoke (vg) ..... Su
Smoked Guajillo Oil, Carrot Curtido, Blood Orange Dressing

Al Pastor ..... So Su
Pork, Pineapple, Salsa Verde, Onion, Coriander
(from 5 pm Friday + all day Saturday only)

sides

Esquites (v/vgo) ..... Mi E Su / So Su
Mexican Street Corn, Cheese, Crema, Lime, Coriander

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

Jalapeno Queso Croquetas (v) ... Mi E G F Su
Mojo Verde, Chipotle Crema, Tajin

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

ice cream (v/vg)

*Chocolate Orange (vg)

*Date (v) Mi E

sobremesa

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

sorbet (vg)

*Cherry + Chamoy (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

N	Mi	G	P	C	Mo	E	F	Se	So	Ce	Su	Mu	L
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	dinner
Tuesday - Friday 11.30 am - 4 pm	Tuesday - Thursday 5 pm - 9 pm
£500* min. spend	£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.

0115 856 1581 nottingham@taquero.co.uk 6 - 8 Heathcoat Street, NG1 3AA

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

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

sides

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

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

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