

# salsa

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

# plates

<b>Chicharrón</b> ..... 10.5 Crispy Fried Pork Belly, Salsa Roja, Coconut & Herb Salad	<b>Mole de Plátano (vg)</b> ..... 9 Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion
<b>Tamarind Ribs</b> ..... 10.5 Braised Pork Ribs, Tamarind Caramel, Celeriac and Habanero Crema, Salsa Seca, Pickled Red Onions	<b>Roasted Sugar Snaps [v]</b> ..... 8.25 Salsa Seca, Queso Fresco
<b>Bream Crudo</b> ..... 13.25* Cured Sliced Bream, Tomato, Epazote, Jalapeño	<b>Charred Hispi Cabbage (vg)</b> ..... 9 White Mole, Salsa Macha, Coriander, Candied Seeds & Nuts
<b>Sashimi Tuna Tostadas</b> ..... 12.5* Guacamole, Salsa Macha, Jalapeño, Red Vein Sorrel	<b>Guacamole + Tostadas (vg)</b> ..... 8.25 Avocado, Red Onion, Coriander, Lime

# tacos

served in pairs on corn tortillas

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


# sides


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



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

<b>comida</b>	<b>totopos &amp; salsa + 2 dishes from tacos or plates</b>	* £2 supplement
	<b>18</b>	Orders must be placed by the final times
	Tuesday - Thursday / Friday 11.30 am - 6 pm / 5 pm	Excludes Bank Holidays

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

<b>Cazcabel 38% Blanco</b> ..... 4.5	<b>Cazcabel 38% Reposado</b> ..... 5	<b>tequila</b> 
<b>Ocho 40% Blanco</b> ..... 5	<b>Ocho 40% Reposado</b> ..... 5.5	
<b>Cascahuin 40% Blanco</b> ..... 6	<b>Cascahuin 40% Reposado</b> ..... 6.5	
<b>Don Fulano 40% Blanco</b> ..... 6.5	<b>Fortaleza 40% Blanco</b> ..... 7.5	
<b>Fortaleza 40% Blanco</b> ..... 7.5	<b>Fortaleza 40% Reposado</b> ..... 10.5	

## mezcal

<b>Derrumbes 44.1% Agave - Salmiana</b> .. 7	<b>Del Maguey Vida 40% Agave - Espadín</b> 5
<b>La Medida 45% Agave - Tobalá</b> ..... 7.5	<b>Lost Explorer 42% Agave - Espadín</b> ... 7
<b>Memorable 47.8% Agave - Tepeztate</b> .. 9	<b>Lost Explorer 42% Agave - Salmiana</b> ... 12.5

## agave

<b>Aguamiel Bacanora 41% Agave - Yaquiiana</b> 5
<b>La Venenosa Raicilla 46.7% Agave - Cenizo</b> 9.5
<b>Ono Sotol 45% Dasyliroon - Cedrosanum</b> ..... 6

## 2 margs for 16

available on same margarita cocktail all day Tuesday + Wednesday

<b>Margarita</b> .....	12
Cazcabel Blanco, Triple Sec, Lime, Agave, Salt	
<b>Frozen Classic / Flavoured*</b> .....	10
Cazcabel Blanco, Triple Sec, Lime, Agave, Salt	
*ask server for flavour of the week	
<b>Spicy Margarita</b> .....	12.5
Cazcabel Blanco, Ancho Reyes Verde Chilli Liqueur, Lime, Chilli Agave, Tajín Salt Rim	

## cocktails

<i>June's margarita special</i>	
<b>Cucumber &amp; Elderflower</b> .....	12
Cucumber Infused Cazcabel Blanco, Lemon, Elderflower, Agave	

<b>Margarita Al Pastor</b> .....	12
Chilli Infused Cazcabel Tequila, Chilli Agave, Pineapple, Lime, Herbs, Coriander Salt Rim	

<b>Paloma classic / spicy</b> .....	12
Cazcabel Blanco, Grapefruit Juice, Lime, Agave, Soda / Ancho Verde Chili Liqueur, Chilli Agave	

<b>Ola de Calor</b> .....	12
Mezcal Verde, Peach & Pomelo Liqueur, Smoked Peach Syrup, Lime, Peach Bitters	

<b>Ponche de Verano</b> .....	12
Hawksbill Spiced Rum, Passionfruit, Orange, Pineapple, Lime (Clarified with milk)	

<b>Frambuesa</b> .....	11.5
Mango Spiced Rum, Raspberry, Lime, Agave	

<b>Paleta</b> .....	11.5
Amaretto, Blackberry Liqueur, Lime, Agave	

<b>Lila Fresca</b> .....	12
Condesa Gin, Strawberry, Lavender, Lemon	

<b>Rosita Blanca</b> .....	12.5
Cascahuin Reposado, Lillet Blanc, Falernum	

## cold

<b>Mockarita classic / spicy</b> .....	7
0% Tequila, Triple Sec Syrup, Agave, Lime	

<b>Picante Refresca</b> .....	6.5
Pineapple or Mango, Lime, Chilli Agave, Soda	

<b>Agua de Jamaica</b> .....	6.5
Hibiscus Iced Tea, Cinnamon, Lime	

<b>Horchata</b> .....	6.5
Oat Milk, Coconut, Cinnamon, Vanilla, Rice	

<b>Jarritos Mexican natural soda</b> .....	4.5
Lime / Grapefruit / Guava 370ml Mandarin / Mango / Pineapple	

<b>Coca - Cola</b> 330ml .....	4
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<b>Diet Coke / Coke Zero</b> 330ml ....	3.5
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## wine

### white

<b>Fontanario de Pegões</b> .....	7 / 28
Ferna Pires - 2022 Portugal 12.5%	
<b>La Purísima Blanco</b> .....	8 / 32
Macabeo, Sauvignon Blanc - 2022 Spain 12%	

### rose

<b>Chateau Campuget Invitation...</b>	9 / 37
Syrah, Grenache Rose 12.5% 2024 Rhone, France	

### red

<b>El Moreno Campules</b> .....	7 / 28
Monastrell, Tempranillo - NV Spain 13%	
<b>San Marzano 'Il Pumo'</b> .....	8 / 32
Negroamaro - 2022 Italy 13.5%	

### fizz

<b>Sacchetto Extra Dry</b> .....	9 / 36
Pinot Bianco, 2022 Italy 11%	

## spirits

<b>Condesa Gin</b> .....	5.5
<i>Clásica</i> 43%	
<i>Prickly Pear &amp; Orange Blossom</i> 43%	
<b>Hawksbill Spiced Rum 45%</b> .....	4.5
<b>Uruapan Charanda Blanco Rum 46%</b> ....	6
<b>Sol Tarasco 4yr Charanda Añejo Rum 40%</b>	5.5
<b>Sol Tarasco 8yr Charanda Añejo Rum 42%</b>	6
<b>Abasolo Corn Whiskey 43%</b> .....	5
<b>Balcones Blue Corn Bourbon 46%</b> .....	6
<b>Grey Goose Vodka 40%</b> .....	5.7
<b>Saliza Amaretto 28%</b> .....	5
<b>Aperol 11%</b> .....	4
<b>Licor 43 31%</b> .....	3

## cerveza

<b>Corona 4.6% 330ml/Pint</b> ....	5/6.75
<b>Modelo 4.5% 355ml/Pint</b> .....	5.5/7
<b>Pacifico 4.4% 330ml</b> .....	5.5
<b>Corona 0% 330ml</b> .....	5

## sagrado cider

<b>Blanco 100% Agave 4%</b> .....	6.5
<i>Tastes like pineapple + cooked agave</i> Served with Ice	
<b>Mango Chilli 4%</b> .....	6.5
<i>Tastes like a tropical spicy marg</i> Served with Ice + Tajín Salt Rim	

## michelada

add to any beer or cider above

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

## local craft

<b>Retro Racer 4.6%</b> .....	7.5
Pale Ale / NEON RAPTOR 440ml	
<b>Grape Soda Slushasaurus 5%</b> ..	9
Sour / NEON RAPTOR	

# vegan

## 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

## small plates

Guacamole + Totopos ..... 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

Tenderstem Broccoli ..... 9.75  
Battered Tenderstem Broccoli, Smoked Almond Mole, Pickled Shallots, Coriander

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

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

## sides

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

Frijoles Negros ..... 5  
Mexican Black Beans                  Vegan Cheese +.5

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

## desserts

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

Homemade Sorbets ..... 4  
See Server

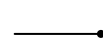


taquero.co.uk

<b>comida</b>	<b>totopos &amp; salsa + 2 dishes from tacos or small plates</b>	Orders must be placed no later than the final times  ✿ Excludes Bank Holidays
	<b>18</b>	
	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 }

**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  
Chocolate Chilli Ice Cream (vg) Coconut + Mezcal Sorbet (vg)  
Raspberry Ice Cream (v) Coffee Ice Cream (v)

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)** 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

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

## plates

**Chicharron** G F Mi So Su C  
Crispy Fried Pork Belly, Salsa Roja, Coconut & Herb Salad

**Tamarind Ribs** C G F Mi Su N Se  
Braised Pork Ribs, Tamarind Caramel, Celeriac and Habanero Crema, Salsa Seca, Pickled Red Onions

**Bream Crudo** N F Su Se  
Cured Sliced Bream, Tomato, Epazote, Jalapeño

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

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

**Roasted Sugar Snaps** N Se Su Mi  
Salsa Seca, Queso Fresco

**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

**Lamb Quesadilla** Mi Su E  
Smoked Lamb, Cheese, Red Mole, Pickled Peppers

**Pollo Asado** E Ce Su  
Grilled Chili Rubbed Chicken, Celeriac Remoulade, Salsa Verde, Pickled Red Onion, Coriander

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

**Beef Birria** Mi So Ce Su E  
Beef, Cheese, Consomme, Onion & Coriander

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

**Tacos de Camarón** C F Su N G  
Breaded Prawn, Mexican Dukkah, Avocado, Pico de Gallo

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

**Tenderstem Broccoli (vg)** Su N  
Battered Tenderstem Broccoli, Smoked Almond Mole, Pickled Shallots, Coriander

**Al Pastor** So Su  
Pork, Pineapple, Salsa Verde, Onion, Coriander  
Friday + Saturday )

## sides

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

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

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

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

## ice cream + sorbet

\*Chocolate Chilli (vg)  
Raspberry (v) Mi E

## sobremesa

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

**Tres Leches (v)** E Mi L  
Milk Cake, Vanilla Crema, Cinnamon

## ice cream + sorbet

Coffee (v) Mi E  
\*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

**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

# 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 -

<b>lunch</b>
Tuesday - Friday 11.30 am - 4 pm
<b>£500* min. spend</b>

<b>dinner</b>
Tuesday - Thursday 5 pm - 9 pm
<b>£900* min. spend</b>

\*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

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## 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