Our dishes come out of the kitchen as & when they're ready — We advise ordering as a table rather than individually

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

plates

Chicharrón 11
Crispy Fried Pork Belly, Fire Roasted Salsa, Pickled Jalapeños, Coriander

Taquitos de Cordero 10
Lamb Taquitos, Mole, Crema, Pickled Onion

Sashimi Tuna Tostadas 12.5*
Guacamole, Salsa Macha, Jalapeño

Mackerel Escabeche 12*
Torched Mackerel, Tigers Milk Escabeche, Salsa Seca, Toastadas

Mole de Plátano (vg) 9
Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion

Guacamole + Tostadas (vg) 8.25
Avocado, Red Onion, Coriander, Lime

Charred Hispi Cabbage (vg) 9
White Mole, Salsa Macha, Coriander, Candied Seeds & Nuts

Pozole Rojo (vg) 9
Mexican Corn Stew, Shredded King Oyster Mushroom, Lettuce, Raddish, Coriander

tacos

served in pairs on corn tortillas

Smoked Pork Brisket 11
Smoked Rubbed Pork Collar, Pickled Red Cabbage, Apple Salsa

Quesadilla de Pollo Asado 10.5
Grilled Chilli Rubbed Chicken, Queso Fresco, Chorizo Salsa, Onion, Coriander

Carne à la Plancha 12.5*
Fillet, Salsa Chipotle & Verde, Carmelised Onion, Coriander
(served pink)

Beef Birria 12.5*
Beef, Cheese, Consommé, Onion, Coriander

Baja 9.75
Fried Market Fish, Chipotle Aioli, Curtido, Coriander

Tacos de Camarón 9.75
Breaded Prawn, Mexican Dukkah, Avocado, Pico de Gallo

Halloumi Frito (v) 9.5
Fried Halloumi, Guacamole, Morita Relish, Crispy Onions, Chives

Tacos de Champinoñes (vg) 9.5
Fried Mixed Mushrooms, Remoulade, Dill Salsa, Red Onion

Al Pastor 9.25
Pork, Pineapple, Salsa Verde, Onion, Coriander
(Friday from 5pm + Saturday all day only)

extras

Esquites (v/vgo) 6.75
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 plates ..... 18 .....

Tuesday - Thursday 11.30 am - 6 pm
Friday 11.30 am - 5 pm
Saturday 11.30 am - 3 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

tequila mezcal agave

Cazcabel
Blanco 38% **4.5**
Reposado 38% **5**
Añejo 40% **6**

Ocho
Blanco 40% **5**
Reposado 40% **5.5**
Añejo 40% **8**

Cascahuin
Blanco 40% **5.5**
Reposado 40% **6.5**
Añejo 40% **7**

Don Fulano
Blanco 40% **7**
Reposado 40% 7.5
Añejo 40% **9.5**

Fortaleza
Blanco 40% 8.5
Reposado 40% **9.5**
Añejo 40% **12**

Mezcal Verde 42% .. **4.75**
Agave - Espadín

Del Maguey Vida 42% ... **5**
Agave - Espadín

Derrumbes 44.7% **7**
Agave - Salmiana

Lost Explorer 42% **7**
Agave - Espadín

La Medida 47% **8.5**
Agave - Bicuishe

Lost Explorer 42% .. **11**
Agave - Tobala

Memorable 47.8% .. **11**
Agave - Tepeztate

Lost Explorer 42% .. **13**
Agave - Salmiana

Aguamiel Bacanora
41% **5**
Agave - Yaquiana

Ono Sotol
45% **6**
Dasylirion - Cedrosanum

La Venenosa Raicilla
46.7% **9.5**
Agave - Cenizo

tres flight

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

2 margs for 16

available on same margarita cocktail
all day Tuesday + Wednesday

Margarita **12**
Cazcabel Blanco, Triple Sec, Lime, Agave, Salt

Frozen Classic / Flavoured* **10**
Cazcabel Blanco, Triple Sec, Lime, Agave, Salt
ask server for flavour of the week

Spicy Margarita **12.5**
Cazcabel Blanco, Ancho Reyes Verde Chilli Liqueur, Lime, Chilli Agave, Tajín Salt Rim

cocktails

November's monthly margarita
Key Lime Pie Margarita **12.5**
Cazcabel Añejo, Licor 43, Lime, Vanilla Agave, Whipped Cream, Digestive Crumble
(Clarified with milk)

Margarita Al Pastor **12**
Chilli Infused Cazcabel Tequila, Chilli Agave, Pineapple, Lime, Herbs, Coriander Salt Rim

Honey Pineapple Paloma **12**
Cazcabel Blanco, Grapefruit + Pineapple + Honey Cordial, Soda

Pepinillo ..... **12+**
Tequila of Choice, Homemade Spicy Pickle Brine, Coriander Oil

Humo de la Luna **12.5**
Plum-Infused Mezcal Verde, Blackberry Liqueur, Lime Juice, Basil Syrup, Plum Bitters

Tres Verde Gimlet **12**
Condesa Mexican Gin, Jalapeño + Lime Oleo, Green Apple Liqueur

Bionico **12**
Cranberry Infused Vodka, Rhubarb Amaro, Soda, Vanilla Custard Foam

Cocosol **12**
Toasted Coconut Fat Washed Overproof White Rum, Lime, Toasted Coconut Syrup

Hoja de Ámbar **12.5**
Chai Spiced Gin + Liqueur, Chai Tea, Clarified Orange Juice, Maple Syrup

Rosa de Invierno **12**
Hawksbill Spiced Rum, Sarti, Frangelico, Lemon Juice, Agave

wine

white
175ml / 750ml

Fontanario de Pegões ..... **7 / 28**
Fernao Pires - 2022 Portugal 12.5%

La Purísima Blanco ..... **8 / 32**
Macabeo, Sauvignon Blanc - 2022 Spain 12%

rosé
175ml / 750ml

Chateau Campuget Invitation ... **9 / 37**
Syrah, Grenache - 2024 France 12.5%

red
175ml / 750ml

El Moreno Campules ..... **7 / 28**
Monastrell, Tempranillo - NV Spain 13%

San Marzano 'Il Pumo' ..... **8 / 32**
Negroamaro - 2022 Italy 13.5%

fizz
150ml/750ml

Sacchetto Extra Dry ..... **9 / 36**
Pinot Bianco, 2022 Italy 11%

spirits

Condesa Gin **5.5**
Clásica 43%
Prickly Pear & Orange Blossom 43%

Hawksbill Spiced Rum 45% **4.5**
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**
Balcones Blue Corn Bourbon 46% **6**
Grey Goose Vodka 40% **5.7**
Saliza Amaretto 28% **5**
Aperol 11% **4**
Licor 43 31% **3**

cerveza

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

sagrado
sparkling agave 330ml

Blanco 100% Agave 4% **6.5**
Like pineapple + cooked agave
Served with Ice

Mango Chilli 4% **6.5**
Like a tropical spicy marg
Served with Ice + Tajín Salt Rim

Pink Grapefruit Hibiscus 4% **6.5**
Like a Paloma - citrusy, floral + refreshing
Served with Ice + Hibiscus Sugar Rim

michelada
add to any beer or cider above

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

local craft 440ml

Retro Racer 4.6% **7.5**
Pale Ale / NEON RAPTOR

Luminosity 5.5% **9**
Tropical Fruit Sour / NEON RAPTOR

cold

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* **4.5**
Lime / Grapefruit / Guava / Mandarin 370ml
Mango / Strawberry / Pineapple

Coca - Cola 330ml **4**
Diet Coke / Coke Zero 330ml **3.5**

vegan

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salsa

Verde — Tomatillos, Jalapeño, Coriander, Courgette

Macha — Dried Mixed Chillies, Nuts, Garlic

Taquero — Arbol, Guajillo, Tomato, Garlic

Chipotle — Chipotle Adobo, Coriander, Red Onion

La Maya — Pineapple, Habanero, Lime

Totopos 3.75
Fried Tortilla Chips

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

plates

Guacamole + Tostadas 8.25
Avocado, Red Onion, Coriander, Lime

Charred Hispi Cabbage 9
Hispsi Cabbage, White Mole, Salsa Macha, Coriander, Candied Seeds & Nuts

Pozole Rojo 9
Mexican Corn Stew, Shredded King Oyster Mushroom, Lettuce, Raddish, Coriander

Mole de Plátano 9
Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion

tacos

served in pairs on corn tortillas

Taco de Champinoñes 9.5
Fried Mixed Mushrooms, Remoulade, Dill Salsa, Red Onion

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

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

extras

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

Frijoles Negros 5
Mexican Black Beans Vegan Cheese and Lime Crema +.5

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

desserts

Chocolate Mousse 7.5
hamoy Strawberry + Blackberry Compote, Chocolate Mousse, Candied Nuts, Chocolate Soil

Homemade Sorbets 4
See Server

taquero

taquero.co.uk

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comida

totopos & salsa + 2 dishes from tacos or plates ..... 18 .....

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Allergies or dietary requirements? LET US KNOW

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

Chocolate Mousse (vg) **7**
Chamoy Strawberry + Blackberry Compote, Chocolate Mousse, Candied Nuts, Chocolate Soil

Tres Leches (v) **7.5**
Milk Cake, Vanilla Crema, Cinnamon

Homemade Ice Cream / Sorbet **4**

Apple Crumble (v)
Butterscotch + Whiskey (v)
Coconut + Mezcal Sorbet (vg)
Chocolate + Orange (vg)

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

---

boozy

Cafe Jericalla **12**
Cazcabel Coffee, Crème Brûlée Licor 43, Aztec Bitters, Espresso

Platano Dulce **12**
Banana + Caramel Rum Liqueur, Nixta Corn Liqueur, Vanilla

Acogedor **12**
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

BITE
Bar • Iberico • Taquero • Eats

collect points, rewards + birthday treats
to use in ANY of our restaurants!

scan to enjoy a **£5 welcome bonus**

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

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

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

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

plates

Chicharron ..... Mi G C F So Su
Crispy Fried Pork Belly, Fire Roasted Salsa, Pickled Jalapeños, Coriander

Taquitos de Cordero ..... N Mi G C F Se So Su
Lamb Taquitos, Mole, Crema, Pickled Onion

Mackerel Escabeche .... N G C Mo F Se Ce Su
Torched Mackerel, Tigers Milk Escabeche, Salsa Seca, Toastadas

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

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

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

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

Pozole Roja (vg) ..... So Su
Mexican Corn Stew, Shredded King Oyster Mushroom, Lettuce, Raddish, Coriander

tacos

Smoked Pork Brisket ..... E So Su
Smoked Rubbed Pork Collar, Pickled Red Cabbage, Apple Salsa

Quesadilla de Pollo Asado ..... Mi E So Ce Su
Grilled Chilli Rubbed Chicken, Queso Fresco, Chorizo Salsa, Onion, Coriander

Carne A la Plancha ..... So E Su
Fillet, Salsa Chipotle & Verde, Carmelised Onion, Coriander
(served pink)

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

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

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

Halloumi Frito (v) ..... Mi G C F So Su
Fried Halloumi, Guacamole, Morita Relish, Crispy Onions, Chives

Taco de Champinoñes (vg) ..... So Su
Fried Mixed Mushrooms, Remoulade, Dill Salsa, Red Onion

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

extras

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 G C E F So Su
Mojo Verde, Chipotle Crema, Tajin

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

sobremesa

Chocolate Mousse (vg) ..... N So
Chamoy Strawberry + Blackberry Compote, Chocolate Mousse, Candied Nuts, Chocolate Soil

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

ice cream + sorbet

Apple Crumble (v) .. Mi E
Butterscotch Fudge (v) Mi E
*Chocolate Orange (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

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	£24 per person
	Tuesday - Thursday 11.30 am - 9:30 pm Friday + Saturday 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 - Saturday 11.30 am - 4 pm
£500* min. spend

dinner
Tuesday - Thursday 5 pm - 9 pm
£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

Chipotle (vg)
Chipotle Adobo, Red Onion, Coriander

Taquero (vg)
Arbol, Guajillo, Tomato, Garlic

La Maya (vg)
Pineapple, Habanero, Lime

Totopos (vg)
Fried Tortilla Chips

plates

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

tacos

served in pairs on corn tortillas

Baja
Crispy Fried Market Fish, Chipotle Mayo, Curtido

Beef Birria
Beef, Cheese, Consomme, Onion, Coriander

Halloumi Frito (v)
Fried Halloumi, Morita Relish, Guacamole, Crispy Onion, Chives

extras

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