

salsa

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

plates

Chicharrón Crispy Fried Pork Belly, Fire Roasted Salsa, Pickled Jalapeños, Coriander	11	Mole de Plátano (vg) Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion	9
Taquitos de Cordero Lamb Taquitos, Mole, Crema, Pickled Onion	10	Guacamole + Tostadas (vg) Avocado, Red Onion, Coriander, Lime	8.25
Sashimi Tuna Tostadas Guacamole, Salsa Macha, Jalapeño	12.5*	Charred Hispi Cabbage (vg) White Mole, Salsa Macha, Coriander, Candied Seeds & Nuts	9
Mackerel Escabeche Torched Mackerel, Tigers Milk Escabeche, Salsa Seca, Toastadas	12*	Pozole Rojo (vg) Mexican Corn Stew, Shredded King Oyster Mushroom, Lettuce, Raddish, Coriander	9

tacos

served in pairs on corn tortillas

Smoked Pork Brisket Smoked Rubbed Pork Collar, Pickled Red Cabbage, Apple Salsa	11	Baja Fried Market Fish, Chipotle Aioli, Curtido, Coriander	9.75
Quesadilla de Pollo Asado Grilled Chilli Rubbed Chicken, Queso Fresco, Chorizo Salsa, Onion, Coriander	10.5	Tacos de Camarón Breaded Prawn, Mexican Dukkah, Avocado, Pico de Gallo	9.75
Carne à la Plancha Fillet, Salsa Chipotle & Verde, Carmelised Onion, Coriander (served pink)	12.5*	Halloumi Frito (v) Fried Halloumi, Guacamole, Morita Relish, Crispy Onions, Chives	9.5
Beef Birria Beef, Cheese, Consommé, Onion, Coriander	12.5*	Tacos de Champinoñes (vg) Fried Mixed Mushrooms, Remoulade, Dill Salsa, Red Onion	9.5
●----- Al Pastor 9.25 -----● Pork, Pineapple, Salsa Verde, Onion, Coriander (Friday from 5pm + Saturday all day only)			

extras

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



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

comida	totopos & salsa + 2 dishes from tacos or plates		* £2 supplement
	 18		Orders must be placed by the final times
	Tuesday - Thursday	11.30 am - 6 pm	Excludes Bank Holidays
	Friday	11.30 am - 5 pm	
	Saturday	11.30 am - 3 pm	

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 - Bicuíshe

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

Dasylium - Cedrosanum

La Venenosa Raicilla

46.7% 9.5

Agave - Cenizo



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

October's monthly margarita

Dragonfruit + Pink Lemonade Margarita 12

Pink Lemonade Cazcabel Blanco,

Dragonfruit Syrup, Lime, Rose Water, Soda

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

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

Hawkbill Spiced Rum, Sarti, Frangelico,

Lemon Juice, Agave

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

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%

Hawkbill 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

vegan

Our dishes come out of the kitchen as & when they're ready

We advise ordering as a table rather than individually

salsa

Verde

Tomatillos, Jalapeño,
Coriander, Courgette

Macha

Dried Mixed Chillies,
Nuts, Garlic

Chipotle

Chipotle Adobo, Red
Onion, Coriander

Taquero

Arbol, Guajillo,
Tomato, Garlic

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

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

Charred Hispi Cabbage 9
Hispsi 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

Taco de Champiñones 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

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

Homemade Sorbets 4
See Server



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		*£2 supplement
	 18		
	Tuesday - Thursday	11.30 am - 6 pm	Orders must be placed by the final times
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	Saturday	11.30 am - 3 pm	
			Excludes Bank Holidays

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) Coconut + Mezcal Sorbet (vg)

Butterscotch + Whiskey (v) 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



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

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

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

La Maya (vg) Su
Pineapple, Habanero, Lime

Totopos (vg) So
Fried Tortilla Chips

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 Toastadas N F Su
Sliced Sashimi Tuna, Guacamole, Salsa Macha, Jalapeño,

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

Roasted Sugar Snaps N Mi G Se Su
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

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 Champiñones (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 *Chocolate Orange (vg)

Butterscotch Fudge (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 **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	£24 per person
	Tuesday - Thursday Friday + Saturday	11.30 am - 9:30 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 - 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.

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