

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 9.5
Celeriac Crema, Habanero Consommé, Chives

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

Mexican Fried Chicken Wings 8
Chicken Wings, Mole de Oaxaca, Chilli Sauce, Mojo Verde

Confit Artichoke, Papas & Endive Salad (vg) 8.5
New Potatoes, Fennel, Red Mole, Endive, Citrus

Scallop Ceviché 13*
Cured Scallop, Habanero Dressing, Heirloom Tomato

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

Sashimi Tuna Tostada 12.5*
Guacamole, Salsa Macha, Jalapeño, Mixed Herbs

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

tacos

served in pairs on corn tortillas

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

Baja 9.5
Fried Market Fish, Chipotle Mayo, Curtido

Pollo Morita 9
Chipotle Chicken, Chamoy Crema, Cabbage, Coriander

Chipotle Prawn Quesadilla 9.5
Prawn, Cheese, Piquillo Pepper Chimichurri

Chorizo Quesadilla 9
Chorizo, Queso Fresco, Onion, Coriander

Queso Halloumi (v) 8.5
Fried Halloumi, Pico De Gallo, Guacamole, Crispy Onions

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

Fried Mushroom (vg) 8.5
Crispy Fried Oyster Mushroom, Jalapeño Salsa,
Ancho Chilli Oil, Red Onion Curtido

Al Pastor (Fri - Sat only) 9
Pork, Pineapple, Salsa Verde, Onion, Coriander

sides

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

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

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	* £2 supplement
	16 Tuesday - Thursday / Friday 11.30 am - 6 pm / 5 pm	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

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



agave flight



tequila

Cazcabel 38% 4.5
Blanco

123 UNO Organic 34% 6.5
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



Mezcal Verde 42% 4.75
Agave - Espadín

Del Maguey Vida 40% 5
Agave - Espadín

Lost Explorer 42% ... 7
Agave - Espadín

Derrumbes 49.3% .. 7
Agave - Michoacan

Memorable 47.8% .. 9
Agave - Tepeztate

La Medida 45% 7.5
Agave - Tobalá

Lost Explorer 42% . 12.5
Agave - Salmiana

Ono 45% 6
Sotol

Aguamiel 41% 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/Pint ... 5/6.5

Modelo 4.5% 355ml/Pint ... 5.5/7

Pacifico 4.4% 330ml 5.5

Corona 0% 330ml 5

craft

Crushing Blows 4.2% 500ml ... 7.5
Session IPA / NEON RAPTOR

Holiday Slushasaurus 5% 500ml 8
Vanilla Cola Slushy Sour / NEON RAPTOR

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% 5.75

Hawksbill Spiced Rum 45% 4.5

Balcones Blue Corn Bourbon 46% .. 6

Saliza Amaretto 28% 4

Aperol 11% 5.5

Campari 25% 4

margaritas

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

Frozen Margarita 9
Cazcabel Blanco, Triple Sec, Lime, Agave, Salt

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

2 margs for £15

available all day Tuesday + Wednesday

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

November special

Devil's Margarita 11.5
Cazcabel Blanco, Lemon, Agave, Red Wine

cocktails

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

Mulled Sagrado Blanco 7.5
Add Mezcal Verde + 3.5

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

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)

Coconut + Mezcal Sorbet (vg)

Passionfruit Ice Cream (v)

Lavender + Peach Sorbet (vg)

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

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 / DbI 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

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)

Passionfruit Ice Cream (v)

Coconut + Mezcal Sorbet (vg)

Lavender and Peach Sorbet (vg)

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

boozy

hot

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

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

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)

Passionfruit Ice Cream (v)

Coconut + Mezcal Sorbet (vg)

Lavender and Peach Sorbet (vg)

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

boozy

hot

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

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

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

Chipotle (vg)  
Chipotle Adobo, Red Onion, Coriander

La Maya (vg) 
Pineapple, Habanero, Lime

small plates

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

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

Scallop Ceviche  
Cured Scallop, Habanero Dressing, Heirloom Tomato

Tuna Tostada   
Sliced Sashimi Tuna, Guacamole, Salsa Macha, Jalapeño, Mixed Herbs

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

Artichoke, Papas & Endive Salad  
Confit Artichoke, , New Potatoes, Fennel, Red Mole, Endive, Citrus

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, Queso Fresco, Celeriac Curtido, Spicy Verde

Pollo Morita   
Chipotle Chicken, Chamoy Crema, Cabbage

Chorizo Quesadilla  
Chorizo, Queso Fresco, 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

Queso Halloumi (v)   
Fried Halloumi, Pico De Gallo, Guacamole, Crispy Onions

Fried Mushroom (vg) 
Crispy Fried Oyster Mushroom, Salsa Jalapeño, Ancho Chili Oil, Red Onion Curtido

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

Jalapeno Queso Croquetas (v) ...     
Mojo Verde, Chipotle Crema, Tajin

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

ice cream (v/vg)

*Chocolate Orange (vg)

*Passionfruit  

sobremesa

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

sorbet (vg)

*Lavender and Peach

*Coconut + Mezcal

 = 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

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
£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

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