

salsa

Verde (vg)	1.5
Tomatillos, Jalapeño, Coriander, Lime	
Taquero (vg)	1.5
House Salsa	
Macha (vg)	1.5
Dried Mixed Chillies, Nuts, Garlic	
Jalapeño (vg)	1.5
Charred Jalapeño, Tomato, Red Peppers	
Manzana (vg)	1.5
Roasted Apple, Habanero	
All five salsas	6
Totopos (vg)	3.5
Fried Tortilla Chips	

antojitos

Guacamole (vg)	7
& Totopos	
Black Bean Tostada (v)	6.5
Avocado, Crema, Lettuce	
Roast Market Fish con Salsa Rosa	9 🌿
Roasted Market Fish, Beetroot & Cashew Salsa, Pickled Jalapeño & Dill	
Tuna Tostadas	12 🌿
Sashimi Grade Tuna, Sesame, Avocado, Coriander	
Chicken Taquitos	7.5
Fried Tortillas, Salsa Verde & Taquero, Queso Fresco	
Chorizo Quesadilla	8
Chorizo, Cheese, Salsa Taquero	

tacos

served in pairs on corn tortillas

Al Pastor	8.5	Taco de Camaron con Queso	9
Grilled Pork, Pineapple, Salsa Verde, Onion & Coriander		Spiced Prawn, Cheese, Salsa Chipotle	
Lamb Barbacoa	9	Octopus al Pastor	10 *
Lamb Shoulder, Onion & Coriander, Salsa Taquero, Chicory		Octopus, Pineapple, Curtido, Radish, Onion & Coriander	
Beef Birria	10 *	Jerusalem Artichoke (vg)	7.5
Beef, Cheese, Consomme, Onion & Coriander		Fried Jerusalem Artichoke, Salsa Jalapeño, Onion & Coriander	
Chicken Pibil	7.5	Plantain & Black Bean (vg)	7.5
Shredded Chicken, Salsa Macha, Lettuce		Plantain, Frijoles, Cashew Mole	
Baja	8.5	Aubergine Tinga (vg)	7.5
Crispy Fried Market Fish, Chipotle Mayo, Curtido		Crispy Aubergine, Tinga, Curtido, Onion & Coriander	

sides

Broken Pozole (vg)	4.5
Spiced Broken Maize, Coriander, Radish, Lime	
Cactus Arroz Rojo (vg)	4.5
Spiced Mexican Rice, Cactus, Pico de Gallo	
Papas (v)	5.5
Fried New Potatoes, Salsa Verde, Queso Fresco	
Esquites (v)	5.5
Mexican Street Corn, Cheese, Crema, Lime, Coriander	
Frijoles Negros (v)	4.5
Mexican Black Beans, Crema, Queso Fresco	

desserts

Corn Bread (v)	7
Vanilla Ice Cream, Salted Caramel, Agave Butter	
Fried Plantain (vg)	7
Chocolate Ganache, Coconut & Mezcal Sorbet	
Homemade Ice Creams & Sorbets (v/vg)	3.5
See Server	



comida

totopos & salsa

+ 2 dishes from tacos or antojitos

..... **15**

Tuesday - Friday 11.30 am - 5 pm

🌿 Dishes not included * Tacos £1 supplement Excludes Bank Holidays

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@taquero_restaurant

A 10% optional service charge is added to your bill which is shared with our staff - Thanks!

Allergies or dietary requirements? —●

LET US KNOW ●—

(v) **vegetarian** (vg) **vegan**

Cazcabel 38% Blanco 4	Cazcabel 38% Reposado 4	Cazcabel 40% Añejo 6
123 UNO Organic 34% Blanco 6	123 DOS Organic 40% Reposado 6.5	123 TRES Organic 40% Añejo 7
Fortaleza 40% Blanco 7	Fortaleza 40% Reposado 7.5	Fortaleza 40% Añejo 10.5

tequila

Momento Verde 42% Agave - Espadín 4.5	Derrumbes 49.3% Agave - Michoacan 7	Lost Explorer 42% Agave - Salmiana 12.5
Del Maguey Vida 40% Agave - Espadín 5	Memorable 48.3% Agave - Arroqueño 9	Ono 45% Sotol 4.5
Lost Explorer 42% Agave - Espadín ... 6.5	La Medida 45% Agave - Tosalá 6	Aguamiel 41% Bacanora 4.5

Tapatio 38% Añejo 4.5

wine

white

175ml/750ml

Sobreiro de Pegões 6/24
Fernão Pires, Moscatel - 2022 Portugal 12.5%
Mesta 6.5/27
Verdejo - 2022 Spain 11.5%
La Purísima Blanco 6.5/27
Macabeo, Sauvignon Blanc - 2022 Spain 12%
Talò San Marzano 7.5/31
Verdeca - 2022 Italy 12.5%
Weingut Köster Wolf 8.5/33
Riesling - 2022 Germany 12%

red

175ml/750ml

El Moreno Campules 6/24
Monastrell, Tempranillo - NV Spain 13%
San Marzano 'Il Pumo' 6.5/27
Negroamaro - 2022 Italy 13.5%
Piattelli Vineyards 8.5/36
Malbec - 2021 Argentina 14.5%

natural

175ml/750ml

Viña Echeverría, 'No es Pituko' .. 7/30
Chardonnay - 2022 Chile 13.5%
Viña Echeverría, 'No es Pituko' .. 7/30
Cabernet Sauvignon - 2021 Chile 13.5%
<i>Chilled or Room Temp</i>

fizz

150ml/750ml

Sacchetto Extra Dry 7/30
Pinot Bianco, 2022 Italy 11%

wine info



mezcal

beer

Corona 4.6% Pint 6.5
Castle Rock Session 4% 440ml . 6
Modelo Especial 4.4% 330ml . 5.5
Pacifico 4.5% 330ml 5.5
Corona 0% 330ml 5

cerveza preparada

Chelada -
Ice, Lime + Salt Rim
Cubana + .5
Salsa Picante, Maggi, Henderson's Relish, Ice, Lime + Tajín Salt Rim
Clamato + .5
Clamato Juice, Henderson's Relish Maggi, Ice, Lime + Tajín Salt Rim

spirits

Boxer Gin 45% 4
Katún Gin 42% 5.5
Element 29 Vodka 45% 4
Toti Famous Five White Rum 45% . 4
Abasolo Corn Whisky 43% 5
Toti Cask Dark Rum 45% 4
Hawksbill Spiced Rum 45% 4
Balcones Blue Corn Bourbon 46% .. 5.5
Cazcabel Coffee 34% 4
Cazcabel Honey 34% 4
Nixta Corn Liqueur 30% 4.5
Saliza Amaretto 28% 4
Aperol 11% 5.5
Campari 25% 4
Ancho Reyes Chilli / Verde 40% 5.5

cocktails

Margarita 10.5
ROCKS or FROZEN
Cazcabel Blanco Tequila, Triple Sec Lime, Agave, Salt Rim

Spicy Margarita 11
Cazcabel Blanco Tequila, Ancho Reyes Verde Jalapeños, Lime, Agave

Paloma 10.5
Cazcabel TEQUILA or Momento MEZCAL Grapefruit, Agave, Lime, Soda

Rancho de la Luna 10.5
Cazcabel Reposado Tequila, Falernum Blood Orange & Raspberry Syrup, Soda

Megroni 10.5
Mezcal Verde, Campari, El Bandarra Rojo

Bay Alta 10.5
Vodka, Berry Syrup, Lemon, Ginger Beer

Poción Tropical 10.5
Toti White Rum, El Bandarra Al Fresco Pineapple, Lemon, Agave

Passion Fruit Margarita 11
Cazcabel Blanco, Vanilla Agave, Lime Passion Fruit Liqueur, Passion Fruit Puree

Trebol 11
Boxer Gin, Blanco Vermouth, Rhubarb & Pomegranate Syrup, Lemon

Chipilo Marrón 11.5
Brown-Butter-Washed Toti Cask Reserve Rum, Bitters, Demerara Syrup

M Marguerite 6.5
0% Triple Sec, Lime, Hibiscus, Apple, Agave

C Sobrio Hibisco 6.5
Apple, Grapefruit, Lime, Soda, Hibiscus, Agave

cold

Soda 3.5
Tonic 4
Karma Lemony Lemonade 4
Diet Coke / Coke Zero 3.5
Coca-Cola 4
Karma Orangeade/Gingerella 4

hot

Espresso / Dbl 2.5/3
Americano 3
Cappuccino / Latte / Flat White .. 3.5
Bird & Blend Tea 3
Builders Breakfast / Mojitea
Mexican Hot Chocolate 4.5
Dark Chocolate, Vanilla, Cinnamon, Chilli

vegan

salsa

1.5 each 6 for five

Verde
Tomatillos Jalapeño
Coriander, Lime

Taquero
House Salsa

Macha
Dried Mixed Chillies
Nuts, Garlic

Jalapeño
Charred Jalapeño,
Tomato, Red Peppers

Manzana
Roasted Apple
Habanero

Totopos 3.5
Fried Tortilla Chips

antojitos

Guacamole 7
& Totopos

Black Bean Tostada 6.5
Avocado, Lettuce

sides

Cactus Arroz Rojo..... 4.5
Spiced Mexican Rice, Cactus,
Pico de Gallo

Papas 5.5
Fried New Potatoes, Salsa Verde

Frijoles Negros 4.5
Mexican Black Beans

Broken Pozole 4.5
Spiced Broken Maize, Coriander,
Radish, Lime



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tacos

served in pairs on corn tortillas

Jerusalem Artichoke 7.5
Fried Jerusalem Artichoke, Salsa
Jalapeño, Onion & Coriander

Plantain & Black Bean 7.5
Plantain, Frijoles, Almond Mole

Aubergine Tinga 7.5
Crispy Aubergine, Tinga
Curtido, Onion & Coriander

desserts

Fried Plantain [vg] 7
Chocolate Ganache, Coconut & Mezcal
Sorbet

Homemade Ice Cream & Sorbets 3.5
See Server

comida

totopos & salsa

+ 2 dishes from tacos or antojitos

..... **15**

Tuesday - Friday 11.30 am - 5 pm





🌿 Dishes not included * Tacos £1 supplement Excludes Bank Holidays

Have any allergies or dietary requirements?




















—• LET US KNOW •—

14 allergens

salsa





























- Verde (vg)**  Tomatillos, Jalapeño, Coriander, Lime
- Taquero (vg)**  House Salsa
- Macha (vg)**   Dried Mixed Chillies, Nuts, Garlic
- Jalapeño (vg)**  Charred Jalapeño, Tomato, Red Peppers..
- Manzana (vg)** Roasted Apple, Habanero.....
- Totopos (vg)**   Fried Tortilla Chips

antojitos











- Guacamole (vg)**   & Totopos
- Black Bean Tostada (v)**     Avocado, Crema, Lettuce.....
- Roast Market Fish con Salsa Rosa**    Roasted Market Fish, Beetroot & Cashew Salsa, Pickled Jalapeño & Dill.....
- Tuna Tostadas**    Sashimi Grade Tuna, Sesame, Avocado, Coriander
- Chicken Taquitos**      Rolled Chicken Tortilla, Salsa Verde, Queso Fresco
- Chorizo Quesadilla**   Chorizo, Cheese, Salsa Taquero

tacos






served in pairs on corn tortillas

- Al Pastor**   Grilled Pork, Pineapple, Salsa Verde
- Lamb Barbacoa**   Lamb Shoulder, Onion & Coriander, Salsa Taquero, Chicory
- Beef Birria**   Beef, Cheese, Consomme
- Chicken Pibil**    Shredded Chicken, Lettuce, Salsa Macha
- Baja**      Crispy Fried Market Fish, Chipotle Mayo, Curtido
- Taco de Camaron con Queso**    Spiced Prawn, Cheese, Salsa Chipotle
- Octopus al Pastor**    Octopus, Pineapple, Curtido, Radish
- Jerusalem Artichoke (vg)**    Fried Jerusalem Artichoke, Salsa Jalapeño, Onion & Coriander
- Plantain & Black Bean (vg)**    Plantain, Frijoles, Almond Mole
- Aubergine Tinga (vg)**   Crispy Aubergine, Tinga, Curtido, Onion & Coriander


sides

- Broken Pozole (v)** Broken Maize Stew
- Cactus Arroz Rojo (vg)**  Spiced Mexican Rice, Cactus, Pico de Gallo.....
- Papas (v)**      Fried New Potatoes, Salsa Verde, Queso Fresco
- Esquites (v)**    Mexican Street Corn, Cheese, Crema, Lime, Coriander
- Frijoles Negros (v)**  Mexican Black Beans

desserts

- Corn Bread (v)**    Vanilla Ice Cream, Salted Caramel, Agave Butter
- Homemade Ice Creams (v)**  See server.....
- Homemade Sorbets (vg)** See server.....
- Fried Plantain (vg)**  Chocolate Ganache, Coconut & Mezcal Sorbet.....

 = May Contain Traces of Allergen or Be Cross Contaminated

-  Nuts
-  Milk
-  Gluten
-  Peanuts
-  Crustaceans
-  Molluscs
-  Egg
-  Fish
-  Sesame
-  Soya
-  Celery
-  Sulphur
-  Mustard
-  Lupin