

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) 3.5 Fried Tortilla Chips | Each salsa / All five salsas 1.5 / 6 | | | |

small plates

| | |
|---|---|
| Chicharrón, Salsa Verde & Negra 8.5 Crispy Pork Belly, Salsa Verde & Salsa Negra | Guacamole (vg) 5 Avocado, Red Onion, Coriander, Lime |
| Chicken Flauta 8 Fried Rolled Chicken Tortilla, Red Mole, Queso Fresco, Lime Crema, Curtido, Coriander | Mole de Plátano (vg) 7.5 Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion |
| Ceviche 10* Market Fish, Orange, Pistachio, Chives, Red Onion | Charred Tenderstem Broccoli (vg) 8.5 Tenderstem Broccoli, Hazelnut Mole, Mexican Seven Spice |
| Tuna Tostadas 12 🌿 Sashimi Grade Tuna, Sesame, Avocado, Coriander | Charred Hispi Cabbage (vg) 7.5 Hispi Cabbage, White Mole, Salsa Macha, Candied Seeds & Nuts, Coriander |

tacos

served in pairs on corn tortillas

| | |
|--|---|
| Lamb Barbacoa 9.5 Lamb, Pickled Chillies, Celeriac Curtido, Coriander Salsa | Chipotle Prawn Quesadilla 9 Prawn, Cheese, Piquillo Pepper Chimichurri |
| Chicken Tinga 8.5 Chicken, Queso Fresco, Red Onion Curtido, Salsa Chipotle, Coriander | Crispy Calamari 8.5 Calamari, Garlic Mayo, Radish Pico de Gallo, Salsa Roja |
| Pork Carnitas 8 Pork Shoulder, Salsa Morita, Onion & Coriander | Nopal y Halloumi Quesadilla (v) 8.5 Cactus, Halloumi, Salsa Roja |
| Beef Birria 10* Beef, Cheese, Consomme, Onion & Coriander | Charred Mushroom & Jerusalem Artichoke (vg) 8.5 Mushroom, Artichoke, Almond Mole, Onion & Coriander |
| Baja 8.5 Crispy Fried Market Fish, Chipotle Mayo, Curtido | Crispy Cauliflower (vg) 7.5 Cauliflower, Jalapeno Salsa, Onion, Coriander, Tajin |
| <hr style="display: inline-block; width: 20%; vertical-align: middle;"/> Al Pastor (Fri - Sat only) 8.5 Pork, Pineapple, Salsa Verde, Onion & Coriander <hr style="display: inline-block; width: 20%; vertical-align: middle;"/> | |

sides

| | |
|--|--|
| Esquites (v) 5.5 Mexican Street Corn, Cheese, Crema, Lime, Coriander | Pickles Fritos 5.5 Deep Fried Dill Pickles, Chipotle Mayo, Onion & Coriander |
| Frijoles Negros (v) 4.5 Mexican Black Beans, Crema, Queso Fresco | Papas (v) 5.5 Fried New Potatoes, Salsa Verde, Queso Fresco |



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

| | | |
|--------|--|---|
| comida | <p>totopos & salsa + 2 dishes from tacos or small plates</p> <p>..... 16</p> <p>Tuesday - Thursday / Friday 11.30 am - 6 pm / 5 pm</p> | <p>🌿 Not included</p> <p>* £1 supplement</p> <p>Orders must be placed no later than the final times</p> <p>Excludes Bank Holidays</p> |
|--------|--|---|

tequila

| | | |
|---------------------------|-------------------------|--------------------------|
| Cazcabel 38% 4.25 | Cazcabel 38% 4 | Cazcabel 40% 6 |
| Blanco | Reposado | Añejo |
| 123 UNO Organic 34% 6 | Pancho Datos 40% 6 | 123 TRES Organic 40% 7 |
| Blanco | Reposado | Añejo |
| Pancho Datos 40% 5.5 | Codigo 38% 6.5 | Fortaleza 40% 10.5 |
| Blanco | Reposado | Añejo |
| Fortaleza 40% 7.5 | Fortaleza 40% 7.5 | Fortaleza 46% 7.5 |
| Blanco | Reposado | Still Strength |

wine

white

Fontanario de Pegões 6.5 / 26
Fernaos 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

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

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% | 5.5 |
| 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% Pint | 6.5 |
| Modelo Especial 4.4% 355ml .. | 5.5 |
| Pacifico 4.5% 355ml | 5.5 |
| Corona 0% 330ml | 5 |

craft beer

Naughty Luggage 6.8% 9
NEIPA - Neon Raptor

cider

Sagrado Blanco 4% 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% | 5.5 |
| Hawkbill Spiced Rum 45% | 4.5 |
| Balcones Blue Corn Bourbon 46% .. | 5.5 |
| Saliza Amaretto 28% | 4 |
| Aperol 11% | 5.5 |
| Campari 25% | 4 |

margaritas

Margarita ROCKS or FROZEN 11
Cazcabel Blanco, Triple Sec, Lime, Agave, Salt

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

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

March special

Hot Honey Margarita 11
Cazcabel Honey, Cazcabel Blanco, Chilli Agave, Lime, Cranberry, Ancho Rim, Caramelised Chilli

cocktails

Pepino Fresco 11.5
Katun Gin, Watermelon, Cucumber Bitters, Lime, Soda

Horchata Sour 12
Vanilla, Cinnamon, Corn Whiskey, Corn Liqueur, Caramelised Horchata, Lime, Chocolate Bitters

Coco Roselle 11.5
Uruapan Blanco Rum, Agua de Jamaica, Passionfruit, Lychee, Lime, Coconut

Banderilla 12
Del Maguey Mezcal, Cazcabel Tequila, Aperitivo, Lime, Salt, Rosemary, Stone Fruit

Papaya Colada FROZEN (Fri & Sat) ... 11.5
Hawkbill Spiced Rum, Vanilla, Agave, Horchata Liqueur, Coconut, Papaya, Pineapple, Lime

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 / DbI 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

vegan

salsa

Verde

Tomatillos, Jalapeño, Coriander, Courgette

Macha

Dried Mixed Chillies, Nuts, Garlic

Taquero

Arbol, Guajillo, Tomato, Garlic

Morita

Chipotle Morita, Guajillo, Tomato

La Maya

Pineapple, Habanero, Lime

Totopos 3.5
Fried Tortilla Chips

Each salsa / All five salsas 1.5 / 6

small plates

Guacamole 5
Avocado, Red Onion, Coriander, Lime

Roasted Cauliflower 7.5
Roasted Cauliflower, Mojo Rojo, Chermoula

Charred Hispi Cabbage 7.5
Hispi Cabbage, White Mole, Salsa Macha, Coriander, Candied Seeds & Nuts

Mole de Plátano 7.5
Pan Fried Plantain, Dates, Cashew, Black Mole, Ancho Chilli Oil, Spring Onion

tacos

served in pairs on corn tortillas

Crispy Cauliflower 7.5
Sweet Potato, Avocado, Salsa Macha, Pomegranate, Onion & Coriander

Charred Mushroom & Jerusalem Artichoke 7.5
Mushroom, Artichoke, Almond Mole, Onion, Coriander

sides

Papas 5.5
Fried New Potatoes, Salsa Verde

Frijoles Negros 4.5
Mexican Black Beans

desserts

Chocolate Horchata Pot 7
Caramelised Tortilla Crumb, Tahini Ice Cream

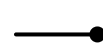
Homemade Ice Cream & Sorbets 3.5
See Server



| | | |
|---------------|--|---|
| comida | totopos & salsa + 2 dishes from tacos or small plates | Orders must be placed no later than the final times |
| | 16 |  |
| | Tuesday - Thursday / Friday 11.30 am - 6 pm / 5 pm | Excludes Bank Holidays |

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 }

| | |
|---|---------------------------------|
| Chocolate Horchata Pot [vg] 7 | |
| Caramelised Tortilla Crumb, Coconut & Mezcal Sorbet | |
| ice cream (v) 3.5 each | sorbet (vg) |
| Chocolate + Pistachio Cream | Orange, Passionfruit + Chipotle |
| Cinnamon | Cherry + Basil |
| Raspberry | Coconut + Mezcal |
| vegetarian (v) | vegan (vg) |

boozy

Banderilla 12
Del Maguey Mezcal, Cazcabel Tequila,
Aperitivo, Lime, Salt, Rosemary, Stone Fruit

Horchata Sour 12
Vanilla, Cinnamon, Corn Whiskey, Corn Liqueur,
Caramelised Horchata, Lime, Chocolate Bitters

Cazcabel Tequila 34% 4
Honey

Cazcabel Tequila 34% 4
Coffee

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

party bookings

| | | |
|----------|------------------------------|-------------------------------------|
| set menu | 8 - 20 people | £20 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 |
| £600* min. spend |

*Includes a discretionary 10% service charge.

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

Nopal y Halloumi Quesadilla (v)
Cactus, Halloumi, Salsa Roja

sides

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

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

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

Totopos (vg) So
Fried Tortilla Chips

Morita (vg)
Chipotle Morita, Guajillo, Tomato

La Maya (vg)
Pineapple, Habanero, Lime

small plates

Chicharrón, Salsa Verde & Negra Mo G F So Su
Crispy Pork Belly, Salsa Verde & Salsa Negra

Chicken Flauta Mo G F Su Se So Mi
Fried Rolled Chicken Tortilla, Red Mole, Queso Fresco, Lime Crema, Curtido, Coriander

Ceviche N Su F
Market Fish, Orange, Pistachio, Chives, Red Onion

Tuna Tostadas So F Se
Sashimi Grade Tuna, Sesame, Avocado, Coriander

Guacamole (vg) So Se Su N
Avocado, Red Onion, Coriander, Lime

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

Charred Tenderstem Broccoli (vg) Se N Su
Tenderstem Broccoli, Hazelnut Mole, Mexican Seven Spice

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

tacos

served in pairs on corn tortillas

Lamb Barbacoa So Ce Su
Lamb, Pickled Chillies, Celeriac Curtido, Coriander Salsa

Chicken Tinga So Mi Su
Chicken, Queso Fresco, Red Onion Curtido, Coriander, Chipotle Salsa

Pork Carnitas Su N Se
Pork Shoulder, Salsa Morita, Onion & Coriander

Beef Birria So Ce Mi
Beef, Cheese, Consomme, Onion & Coriander

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

Chipotle Prawn Quesadilla Mi C Su So
Prawn, Cheese, Piquillo Pepper Chimichurri

Crispy Calamari G Mo E F So
Calamari, Garlic Mayo, Radish Pico de Gallo, Salsa Roja

Nopal y Halloumi Quesadilla (v) C Mi Su
Cactus, Halloumi, Salsa Roja

Mushroom & Jerusalem Artichoke (vg) N Se
Mushrooms, Artichoke, Almond Mole, Onion, Coriander

Crispy Cauliflower (vg) Su
Cauliflower, Jalapeno Salsa, Onion, Coriander, Tajin

Al Pastor (Fri - Sat only) So Su
Pork, Pineapple, Salsa Verde, Onion & Coriander

sides

Esquites (v) Mi E Su
Mexican Street Corn, Cheese, Crema, Lime, Coriander

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

Pickles Fritos So Su E G F Mo
Deep Fried Dill Pickles, Chipotle Mayo, Onion & Coriander

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

 = May Contain Traces of Allergen or Be Cross Contaminated

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

14 allergens

| | |
|---|---|
| <p>Chocolate Horchata Pot [vg] N Su Caramelised Tortilla Crumb, Coconut & Mezcal Sorbet</p> | |
| <p>ice cream (v)</p> <p>*Chocolate + Pistachio Cream E Mi</p> <p>*Cinnamon E Mi</p> <p>*Raspberry E Mi</p> | <p>sorbet (vg)</p> <p>*Orange, Passionfruit + Chipotle</p> <p>*Cherry + Basil</p> <p>Su *Coconut + Mezcal</p> |
| <p>vegetarian (v)</p> | <p>vegan (vg)</p> |

boozy

- Banderilla** **Su**
Del Maguey Mezcal, Cazcabel Tequila, Aperitivo, Lime, Salt, Rosemary, Stone Fruit
- Horchata Sour** **Su** **G** **N**
Vanilla, Cinnamon, Corn Whiskey, Corn Liqueur, Caramelised Horchata, Lime, Chocolate Bitters
- Cazcabel Tequila 34%**
Honey
- Cazcabel Tequila 34%**
Coffee

hot

- Espresso / DbI**
- Americano**
- Cappuccino / Latte / Flat White**
- Bird & Blend**
Builders Breakfast/Mojitea
- Mexican Hot Chocolate** **Mi**
Dark Chocolate, Vanilla, Cinnamon, Chilli
- Hot Horchata** **G**
Oat Milk, Coconut, Cinnamon, Vanilla, Rice

bandera

add to any mezcal or tequila to enjoy on the side

- Verdita Al Pastor**
Mint, Basil, Coriander, Chilli Agave, Pineapple
- Sangrita Clamata** **Mo** **Su**
Clam + Tomato Juice, Maggi, Salsa Valentina, Relish

* Risk of cross contamination - Ice Creams & Sorbets are made using the same blender. Please be aware when ordering.

- 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