

TACO MENUS

El JEFE EXPERIENCE - 425 DKK

MENUS MUST BE CHOSEN BY THE ENTIRE TABLE MIN 2 PEOPLE

SNACKS

CORN CHIPS SERVED WITH HABANERO & JALAPEÑO SALSA

STARTERS

TUNA TOSTADAS · GAMBAS AL AJILLO · CALAMARI

MAIN

ASADA DEL JEFE (BLACK ANGUS RIBEYE) · GUACAMOLE · PIEL DE POLLO CRUJIENTE · CHIPOTLE MAYO

DESSERT

CHURROS SERVED WITH ICE-CREAM

El GRINGO EXPERIENCE - 295 DKK

MENUS MUST BE CHOSEN BY THE ENTIRE TABLE MIN 2 PEOPLE

STARTERS

CROQUETAS · GUACAMOLE · CORN RIBS

MAIN

CHOOSE ANY 3 TACOS FROM OUR SELECTION OF HIGH TACOS

DESSERT

MANGO CHEESECAKE

PATRÓN EXPERIENCE 225 DKK

BLANCO REPOSADO ANEJO



TACO

MENU



STARTERS

PIEL DE POLLO CRUJIENTE 70
Crispy baked chicken skin chips served with chipotle mayo.

NACHOS (V) 80
Fried corn tortilla chips served with cheese, tomato salsa, guacamole and chipotle mayo

PATATAS BRAVAS (V) 85
Spiced potatoes, double fried, served with chipotle mayo, aioli and chives.

CROQUETAS 95
Golden, crispy croquetas filled with a savory blend of tender chicken, creamy potato, and a hint of cumin, offering a flavorful bite in every crunch.

GUACAMOLE (Ve) 95
Avocado smashed with lime, garlic, served with crispy corn tacos

CALAMARI 110
Crispy spanish octopus bites served with homemade aioli mayonnaise

TUNA TOSTADAS 125
Fresh marinated tuna, finely paired with spicy habanero and soy sauce, served atop a crispy tostada and topped with creamy guacamole for a perfect blend of heat, umami, and texture.

CEVICHE 95
Succulent prawns marinated in a zesty ancho lime and olive oil blend, tossed with red onion and cilantro for a burst of flavor, and paired with crispy fish chips for an irresistible crunch.

CORN RIBS 75
Grilled corn on the cob, cut rib-style and topped with melted Manchego cheese, fresh herbs, and a touch of spiced butter. Crispy, juicy, and packed with flavor – perfect as a snack or a side.

GAMBAS AL AJILLO 95
Marinated prawns fried in garlic, chilli and virgin olive oil

BIRRIA QUESADILLAS 190
Wheat tortilla, prepared with cheese and salsa. served with birria sauce, finely chopped onion, cilantro, lime and jalapeños.
Chicken or beef.

ASADA DEL JEFE

Black Angus ribeye
Tender ribeye grilled asada-style, resting on golden Manchego in a soft corn shell.
Elevated with fakermole, bright salsa verde, herbs & fine onion.

3 PCS 180

HIGH TACOS

LAS GAMBAS 95
Marinated shrimp fried in habañero, jalapeños and lime sauce, served with house aioli, tomato salsa, avocado slices, lime and mint.

CHA CHA POLLO 85
Slow-braised chicken, topped with crispy chicken skin, mint leaves, fresh avocado and salsa verde

AMIGO CARNE 95
Slow-braised beef, marinated in chilli and paprika, topped with radishes, cilantro, homemade guacamole and chipotle salsa.

VEGGIE CHICHI (V) 80
Spiced mini potatoes laid on a base of chipotle, topped with a green piquant salsa and finely chopped tomatoes.

VEGAN CARLOS (Ve) 80
Fried mushrooms tossed in chilli, served with pickled red onion, guacamole and salsa, topped with fresh herbs

BIRRIA TACOS

Juicy birria tacos, served with birria sauce, finely chopped onion, cilantro, lime and jalapeños.
Chicken or beef.

4 PCS 180

6 PCS 240

DESSERT

Churros served with ice-cream 80
Crispy, warm churros paired with a scoop of creamy ice cream for the perfect sweet treat.

Mango Cheesecake 75
Creamy, velvety cheesecake topped with a luscious layer of ripe mango puree, offering the perfect balance of tangy sweetness in every bite.

TACO

RED WINE

GLASS WINE

BODEGA LANZAGA
RIOJA

125/ 500

CONSTANILLA
TEMPRANILLO RIOJA

95/ 400

BUTCHERS CUT
MALBEC

95/ 400

BARBERA D´ALBA
BARBERA

135/ 550

VIU MANENT
CARBENET SAUVIGNON,

115/ 500

DE MARTINO
CABERNET SAUVIGNON

135/ 600

ROBERT MONDAVI
PINOT NOIR, USA

145/ 750

SPAIN

BODEGA LANZAGA
RIOJA

500

MARQUÉS DE CACERES
RIOJA

500

CONSTANILLA
TEMPRANILLO RIOJA

400

RODA
RIOJA

900

CONDADO DE HAZA
TEMPRANILLO

450

TELMO RODRIGUEZ
RIOJA

475

ARGENTINA

BUTCHERS CUT
MALBEC

400

CATENA
CARBENET SAUVIGNON

500

CHACRA 1955
PINOT NIOR

800

CHILE

VIU MANENT
CARBENET SAUVIGNON,

500

VIU MANENT
CRAN RESERVA MALBEC,

650

DE MARTINO
CABERNET SAUVIGNON

600

PORTUGAL

QUINTA DO PORTAL
DOURO

600

PORTAL TINTO
DOURO

800

ITALY

BARBERA D´ALBA
BARBERA

550

SCRIMAGLIO D´ASTI SUPERIOR DOCG
BARBERA

650

SCRIMAGLIO PIEMONTE ROSSO
NEBBIOLO

600

PUGLIA

PRIMITIVO

600

FRANCE

LES COUTINES
CARIGNAN,

450

LES PEYRAUTINS
PINOT NOIR

400

COTEAUX BOURGUIGNONS
PINOT NOIR,

800

& MORE

BOOM BOOM
SYRAH, USA

650

MOTHERS MILK
SHIRAZ, AUSTRALIA

650

ROBERT MONDAVI
PINOT NOIR, USA

750

TACO

WHITE WINE

GLASS WINE

VIU MONET RESERVA CHARDONNAY, CHILE	115/ 450
COSTANILLA RIOJA SPAIN	125/500
BUTCHERS CUT CHARDONNAY ARGENTINA	95/400
ALBARINO ALBA MARTIN ALBARINO SPAIN	135/600
CASTEL DEL LARGO PINOT GRIGIO, ITALY	125/500
THE FEDERALIST CHARDONNAY USA	135/600
HENRI EHRHART RIESLING, GERMANY	125/500

SPAIN

COSTANILLA RIOJA	500
MARQUÉS DE CACERES VERDEJO	500
BASA RUEDA TELMO RUEDA VERDEJO	550
ALBARINO ALBA MARTIN ALBARINO	600

ARGENTINA

BUTCHERS CUT CHARDONNAY	400
CHACRA MAINQUI CHARDONNAY	800
LUNA ARGENTA BIANCO	600

USA

LYNX CHARDONNAY BARREL FERMENTED	500
DE LOACH CHARDONNAY	450
RANCH 32 CHARDONNAY	450
THE FEDERALIST CHARDONNAY	600

FRANCE

CHABLIS CHARDONNAY	600
BOURGOGNE ALIGOTÉ	800
SANCERRE SAUVIGNON BLANC	700

& MORE

VIU MONET RESERVA CHARDONNAY, CHILE	450
CASA FERREINNHA MALVASIA, ARINTHO, VERDEJO, PORTUGAL	600
CASTEL DEL LARGO PINOT GRIGIO, ITALY	500
HENRI EHRHART RIESLING, GERMANY	500
HENRI EHRHART PINOT CRIS, ALSACE	500

ORANGE WINE

SPAIN

PARAJES DEL VALLE ORANGE WINE	500
PRIMODIAL SOILS ORANGE WINE NATUR	800
POMELADO ORANGE WINE VIGNERON	95/ 400

ROSÉ WINE

FRANCE

HYGGE	95/ 400
SANCERRE RAIMBAULT	600

BUBBLES

CAVA BODEGAS PEQUENOS ØKO	95/ 400
CAVA MARQUES DE CACERES BRUT	500
PROSECCO BIOLOGICO DOC BRUT	500

CERVEZA

ESTRELLA BARCELONA	85
SAN MIGUEL SPAIN	85
MORITZ CERVEZA BARCELONA	85
MORITZ EPIDOR BARCELONA	85
MODELO ESPECIAL MEXICO	90
MODELO NEGRA MEXICO	90

CERVEZA 0,0 %

ALKOHOLFRI ESTRELLA DAMM	85
ALKOHOLFRI CORONA CERO 0,0%	85
ALKOHOLFRI ROYAL FREE 0,0%	85
ALKOHOLFRI SAN MIGUEL 0,0%	85

DRAFT

CARLSBERG PILSNER	70
KRONENBOURG BLANC 1664	75
BROOKLYN STONEWALL IPA	85
MICHELADA	95

DRINKS

COFFEE	35
TEA	35
JARRITOS	70
LIMONADE	80
FILTERED WATER STILL / SPARKLING PR PERSON	25

TEQUILA

DON JULIO BLANCO	75/ 1100
DON JULIO REPOSADO	80/ 1200
DON JULIO ANEJO	85/ 1300

PATRON SILVER	85/ 1200
PATRON REPOSADO	85/ 1300
PATRON ANEJO	90/ 1400

PUEBLO VIEJO SILVER	65/ 900
PUEBLO VIEJO REPESADO	75/ 1000
PUEBLO VIEJO ANEJO	85/ 1100

MEZCAL

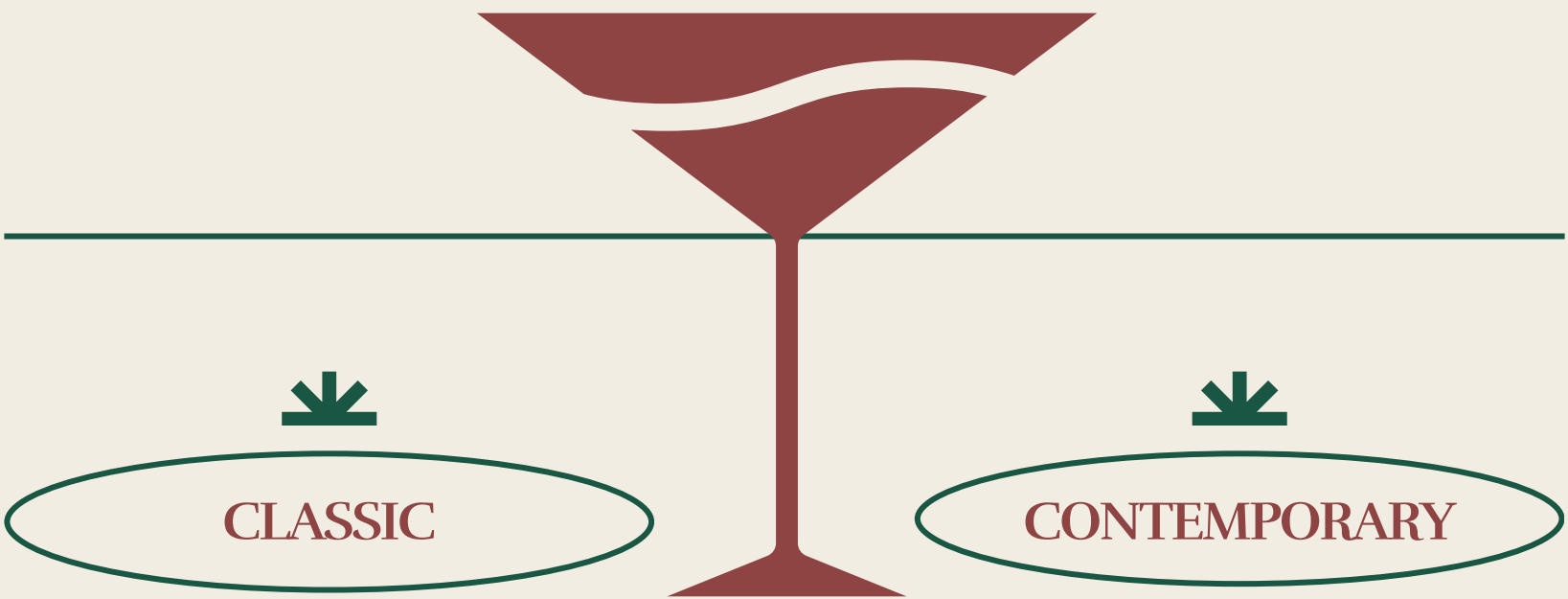
WAITERS CHOICE	75/ 1200
WAITERS CHOICE GRAND CRU	95

TACO

MENU

COCKTAIL

MENU



MARGARITA	95
PIÑA COLADA PARADISE	125
APEROL SPRITZ	100
MEZCAL NEGRONI	105
MOJITO	115
GIN HASS	105
PALOMA	95
TOKI WHISKEY ON THE ROCK	105

SPICY MARGARITA	125
PASSION MARGARITA	120
STRAWBERRY MARGARITA	120
BLOSSOM GIN AND TONIC	115
MEZCAL MARGARITA	135
DARK AND STORMY	115
MANGO MARGARITA	135
EXPRESSO MARTINI	120



ASK YOUR WAITER FOR VIRGIN OPTIONS

