

ALL YOU CAN EAT
TACOS - BIRRIA TACOS -
BEER, WINE & MARGARITAS.

395 KR.

DRINKS

MARGARITAS

TEQUILA, LIME, AGAVA

BEER

FUGLESANG PILSNER

WINE

BUTHERS CUT RED MALBEC ARGENTINA
BUTCHERS CUT WHITE CHARDONNAY ARGENTINA

FOOD

HIGH-STACKED TACOS

AMIGO CARNE, CHA CHA POLLO, VEGGIE CHICHI
, VEGAN CARLOS

BIRRIA TACOS

JUICY BIRRIA TACOS, SERVED WITH BIRRIA SAUCE, FINELY CHOPPED
ONION, CILANTRO, LIME AND JALAPEÑOS.
CHICKEN OR BEEF.

OPGRADE

TEQUILA MENU

3 DIFFERENT SHOTS

120 PR. PERSON

TASTING MENU

7 SERVINGS

325 PR. PERSON. MIN 2 PR.

STARTERS

CROQUETAS (V) GUACAMOLE (Ve) PATATAS BRAVAS (V) GAMBAS AL AJILLO

MAIN

AMIGO CARNE
CHA CHA POLLO

DESERT

Churros served with ice-cream

WINE MENU

3 SERVINGS

295 PR. PERSON

Pinot Cris, Alsace

Carbenet Sauvignon, Argentina

Desert wine, Chile

MARGARITA MENU

3 SERVINGS

295 PR. PERSON

Spicy margarita - Mezcal margarita - Strawberry margarita

MENU

WHITE WINE

Henri Ehrhart Pinot Cris, Alsace	125/450
Butcher's cut Chadonnay Argentina	95/325
Henri Ehrhart Riesling, Germany	85/300
Castel del iago pinot grigio, Italy	130/500
Chablis Chardonnay, France	600
Bourgogne ALIGOTÉ, Domaine Bichot, France	650
SANCERRE Sauvignon Blanc, France	700

TEQUILA

Don Julio Blanco	75
Don Julio Reposado	80
Don Julio Anejo	85
Patron Silver	85
Patron Reposado	85
Patron Anejo	90
Pueblo viejo silver	65
Pueblo viejo repesado	70
Pueblo viejo Anejo	75

RED WINE

Viu Manent Carbenet Sauvignon, Chile	125/450
Down under Cshiraz carbenet Sauvignon, Australia	80/300
Butchers cut Malbec, argentina	95/325
Catena Carbenet Sauvignon, Argentina	500
Barbera d'Alba Barbera, Italy	130/500
Costanilla Rioja, Spain	600
Coteaux Bourguignons Pinot Noir, France	700
Robert Mondavi Pinot Noir, France	700
Scrimaglio d'Asti superior DOCG Barbera, Italy	650
Scrimaglio Piemonte rosso Bio, Italy	600

MEZCAL

Walters choice	75
Walters choice grand cru	95

BEER Draft (40cl)

Fuglesang Pilsner	65
Fuglesang Classic	65
Anarkist Hazy IPA 0,5%	80
Negra Modello	85
Espicial Modello	85

DRINKS

ROSE WINE

Hygge rose France	75/250
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BUBBLES

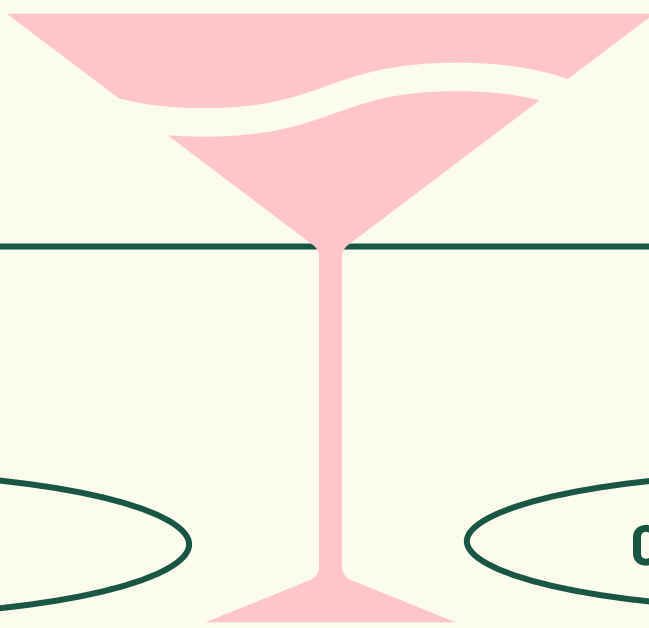
Proseco -Polloni Spumante Italy	95/325
Cava -Mas Fi Spain	95/325

Coffee	35
Tea	35
Soda	45
Limonade	85
Filtered water still / sparkling pr person	25

TACOBELLO

MENU

COCKTAIL MENU



CLASSIC



CONTEMPORARY

MARGARITA	95
PIÑA COLADA PARADISE	125
APEROL SPRITZ	100
MEZCAL NEGRONI	105
MOJITO	115
GIN HASS	105
PALOMA	95
OLD FASHIONED	105

SPICY MARGARITA	125
PASSION MARGARITA	120
STRAWBERRY MARGARITA	120
FUNKY GONGO	115
MEZCAL MARGARITA	135
DARK AND STORMY	115
MEXICAN MULE	115
EXPRESSO MARTINI TEQUILA	120



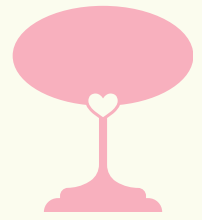
ASK YOUR WAITER FOR VIRGIN OPTIONS



TACOBELLO



MENU



STARTERS

CROQUETAS (V) 65

Deep fried and served with salsa and chipotle mayo.

GUACAMOLE (Ve) 85

Avocado smashed with lime + garlic, served with crispy corn tacos

PIEL DE POLLO CRUJIENTE 55

Crispy baked chicken skin chips served with chipotle mayo.

CALAMARI 85

Crispy spanish octopus bites served with homemade aioli mayonnaise

GAMBAS AL AJILLO 90

Marinated prawns fried in garlic, chilli and virgin olive oil

NACHOS (V) 80

Fried corn tortilla chips served with cheese, tomato salsa, guacamole and chipotle mayo

PATATAS BRAVAS (V) 65

Spiced potatoes, double fried, served with chipotle mayo, aioli and chives.

BIRRIA QUESADILLAS

Wheat tortilla, prepared with cheese and salsa. served with birria sauce, finely chopped onion, cilantro, lime and jalapeños.

Chicken or beef. 180

DESSERT

Churros served with ice-cream 80

Flan de letche 75

Mango-Passionfruit sorbet 65

HIGH TACOS (per piece)

CHA CHA POLLO 85

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

AMIGO CARNE 85

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

LAS GAMBAS 95

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

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 139

6 PCS 205

BURRITO MENU

Cabbage, beans, tomato-salsa, chipotle mayo, pickled onions, salsa. served with corn chips and guacamole.

Chicken, beef or potato 190

SALADS

Cabbage, tomato-salsa, bell pepper, salsa, radish, fresh jalapeños, guacamole and chipotle.

Chicken, beef or potato 120

TEQUILA BOTTLE

Atotonilco El Alto, Mexico

In 1942, Don Julio González decided to establish his roots in Atotonilco El Alto, Mexico where he acquired his Distillery "La Primavera". Tequila Don Julio Primavera honors our late founder's legacy as he believed reposado tequila was tequila at its finest.

Don Julio Blanco	1000
Don Julio Reposado	1100
Don Julio Anejo	1200

John Paul Jones DeJoria (born April 13, 1944) is an American entrepreneur, self-made billionaire, and philanthropist best known as a co-founder of the Paul Mitchell line of hair products and The Patrón Spirits Company.

Patron Silver	1200
Patron Reposado	1300
Patron Anejo	1500

Pueblo Viejo Tequila

Casa San Matías is committed to honoring the tradition and legacy that were transmitted to us by our predecessors. We're proud of being one of the oldest family tequila distilleries in Mexico. Our story began in 1886 in the town of Magdalena, Jalisco, where Don Delfino González began small-scale tequila production mainly for family & friends. His tequila quickly gained popularity in Mexico. In 1940, we relocated our distillery to Ojo de Agua in Los Altos de Jalisco. This region's rich soil & natural spring water are fundamental to the superb flavor of all of San Matias' tequilas. In 1989, we introduced Tequila Pueblo Viejo - which has since become one of the leading brands and a favourite among the bartending and cocktail communities in Mexico, the USA, and abroad

Pueblo viejo silver	750
Pueblo viejo repesado	900
Pueblo viejo Anejo	850

Mezcal's story dates back to pre-Hispanic times. The ancient Aztecs revered the agave plant and extracted its sap to create a fermented beverage known as pulque. The true spirit of mezcal, however, emerged in the 16th century when Spanish conquistadors brought distillation techniques to Mexico.

Mezcal	900
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