

TACOBELLO EXPERIENCE

7 SERVINGS - 295 DKK

STARTERS

CROQUETAS · GUACAMOLE · CORN RIBS

MAIN

CHOOSE ANY 3 TACOS FROM OUR SELECTION OF HIGH TACOS

DESSERT

*MANGO CHEESECAKE
OR
CHURROS SERVED WITH ICE-CREAM*

MENUS MUST BE CHOSEN BY THE ENTIRE TABLE MIN 2 PEOPLE

ALL YOU CAN EAT & DRINK - 395 DKK

2 HOURS

UNLIMITED TACOS:

*HIGH TACOS
AMIGO CARNE
CHACHA POLLO
VIGGI CHICHI
VEGAN CARLOS*

BIRRIA (BEEF & CHICKEN) WITH DIPPING SAUCE

DRINKS INCLUDED:

*HOUSE BRAZILIAN MARGARITA
ARGENTINIAN RED & WHITE WINE
DRAFT CARLSBERG PILSNER*

(ALCOHOL-FREE)

HOMEMADE LEMONADE & PASSION FRUIT MOJITO

MENUS MUST BE CHOSEN BY THE ENTIRE TABLE MIN 2 PEOPLE



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.	

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

SPAIN

BODEGA LANZAGA
RIOJA

125/500

MARQUÉS DE CACERES
RIOJA

500

CONSTANILLA
TEMPRANILLO RIOJA

95/400

RODA
RIOJA

900

CONDADO DE HAZA
TEMPRANILLO

450

TELMO RODRIGUEZ
RIOJA

475

ITALY

BARBERA D´ALBA
BARBERA

135/550

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

ARGENTINA

BUTCHERS CUT
MALBEC

95/400

CATENA
CARBENET SAUVIGNON

500

CHACRA 1955
PINOT NIOR

800

& MORE

VIU MANENT
CARBENET SAUVIGNON,

115/500

VIU MANENT
CRAN RESERVA MALBEC,

650

DE MARTINO
CABERNET SAUVIGNON

135/600

BOOM BOOM
SYRAH, USA

650

MOTHERS MILK
SHIRAZ, AUSTRALIA

650

ROBERT MONDAVI
PINOT NOIR, USA

750

PORTUGAL

QUINTA DO PORTAL
DOURO

600

PORTAL TINTO
DOURO

800

TACO

WHITE WINE

SPAIN

COSTANILLA	125/500
RIOJA	
MARQUÉS DE CACERES	500
VERDEJO	
BASA RUEDA TELMO RUEDA	550
VERDEJO	
ALBARINO ALBA MARTIN	500
ALBARINO	

ARGENTINA

BUTCHERS CUT	95/400
CHARDONNAY	
CHACRA MAINQUI	800
CHARDONNAY	
LUNA ARGENTA	600
BIANCO	

USA

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

FRANCE

CHABLIS	600
CHARDONNAY	
BOURGOGNE	800
ALIGOTÉ	
SANCERRE	700
SAUVIGNON BLANC	

& MORE

VIU MONET	115/ 450
RESERVA CHARDONNAY, CHILE	
CASA FERREINNHA	600
MALVASIA, ARINTHO, VERDEJO, PORTUGAL	
CASTEL DEL LARGO	125/500
PINOT GRIGIO, ITALY	
HENRI EHRHART	400
RIESLING, GERMANY	
HENRI EHRHART	500
PINOT CRIS, ALSACE	

ORANGE WINE

SPAIN

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

ROSE WINE

FRANCE

HYGGE	95/400
VIGNERON	
SANCERRE	600
RAIMBAULT	

BUBBLES

CAVA BODEGAS PEQUENOS ØKO	95/400
CAVA MARQUES DE CACERES BRUT	500
PROSECCO BIOLOGICO DOC BRUT	500
CHAMPAGNE MOET BRUT	1200
CHAMPAGNE BLANC DE BLANCS	1600
CHAMPAGNE BOLLINGER	1800

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	75
FILTERED WATER STILL / SPARKLING PR PERSON	25

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	75
PUEBLO VIEJO ANEJO	85

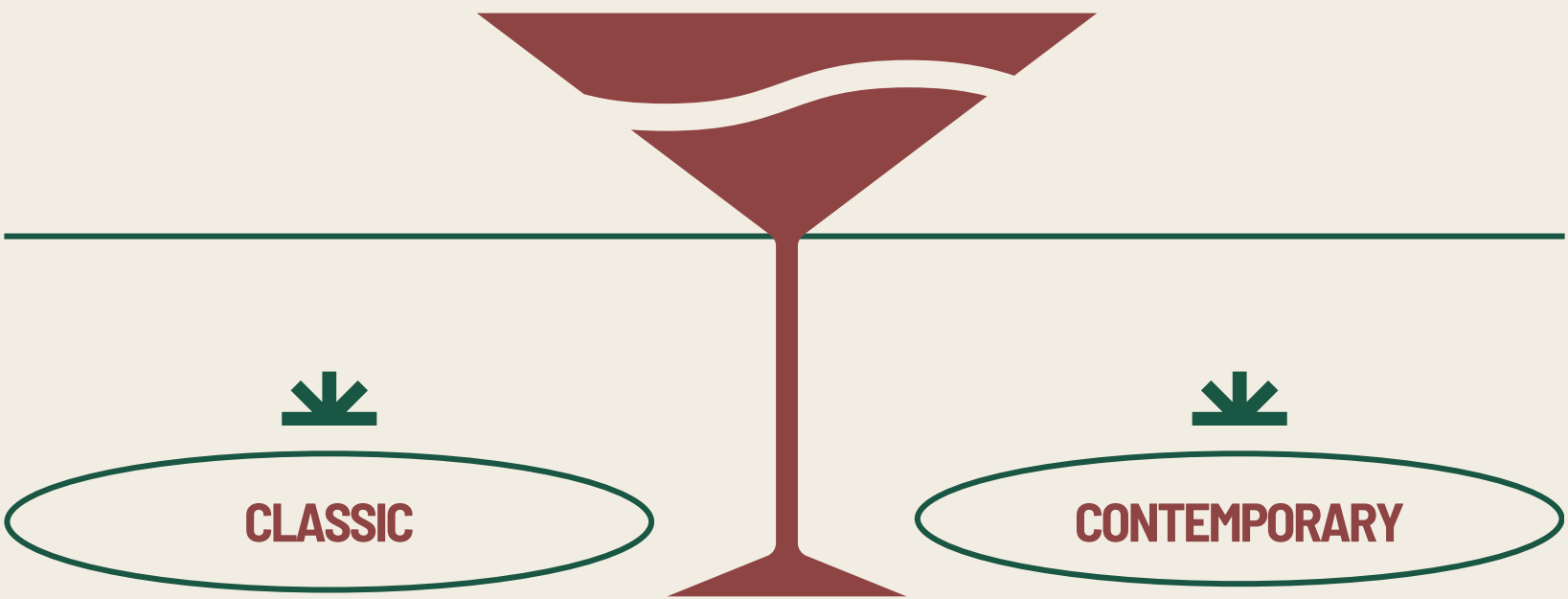
MEZCAL

WAITERS CHOICE	75
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
MEXICAN MULE	115
EXPRESSO MARTINI	120



ASK YOUR WAITER FOR VIRGIN OPTIONS

