

# TACO

## MENU

### STARTERS

#### CROQUETAS 65

Deep fried and served with guacamole

#### GUACAMOLE 85

Avocado stirred with lime, garlic, served with crispy corn tacos

#### BEST OF CHICKEN 55

Crispy baked chicken skin chips served with chipotle mayonnaise

#### CALAMARI 65

Crispy spanish octopuse bites served with homemade aioli mayonnaise

#### SPANISH SHRIMPS 85

Marinated prawns fried in garlic, chilli and virgin olive oil

#### NACHOS 65

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

#### PATATAS BRAVAS 55

Spiced and boiled potatoes, fried over two rounds, served with chipotle mayonnaise

### HØJT BELAGTE TACO'S

#### CHA CHA POLLO PR. PCS. 85

Long-braised chicken, topped with crispy chicken skin, mint leaves and homemade guacamole, tomato salsa and radishes.

#### AMIGO CARNE PR. PCS. 85

Long-braised beef, marinated in chilli and paprika, topped with pickled red onions and cilantro, homemade guacamole and chipotle mayonnaise.

#### LAS GAMBAS PR. PCS. 95

Marinated shrimp, base of homemade aioli, fried in habañoero, jalapeños and lime sauce, served with tomato salsa, avocado slices, lime and mint

#### VEGGIE CHICHI PR. PCS. 75

Spiced mini potatoes laid on a base of chipotle, topped with a green piquant salsa and finely chopped tomatoes.

#### VEGAN CARLOS PR. PCS. 80

Fried mushrooms turned in chilli, served with pickled red onion, guacamole and salsa, topped with fresh herbs

# TACO

## MENU A LA CARTE

### BURRITO MENU

Served with corn chips and guacamole

<b>BRAISED CHICKEN</b>	<b>189</b>
<b>BRAISED BEEF</b>	<b>189</b>
<b>SPICED POTATOE</b>	<b>179</b>
<b>FRIED AND SPICED MUSHROOMS</b>	<b>179</b>

### TACO'S CRISPY

Crispy corn tortilla taco

<b>CRISPY CARNE</b>	<b>79</b>
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Chipotle, braised beef, cherry pickled red onion, jalapeño, salsa verde.

<b>CRISPY POLLO</b>	<b>69</b>
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*Aioli, braised chicken, salsa paprika, jalapeño, salsa verde*

### QUESADILLAS

Wheat tortilla, prepared with cheese and salsa. Served with homemade chipotle mayonnaise and corn chips

<b>BRAISED CHICKEN</b>	<b>189</b>
<b>BRAISED BEEF</b>	<b>189</b>
<b>SPICED BEANS</b>	<b>169</b>
<b>FRIED AND SPICED MUSHROOMS</b>	<b>179</b>

### BIRRIA TACO'S

Juicy birria tacos, served with barria sauce with finely chopped onion, cilantro, plus lime and jalapeños. Choose between chicken or beef.

<b>4 PCS.</b>	<b>139</b>
<b>6 PCS.</b>	<b>205</b>
<b>8 PCS.</b>	<b>265</b>

### TACO'S SALAT

finely chopped scallions, salsa, guacamole, radishes, pomegranate, topped with coriander and lime

<b>CHICKEN</b>	<b>120</b>
<b>BEEF</b>	<b>120</b>
<b>SHRIMPS</b>	<b>135</b>
<b>CHILI FRIED POTATOES</b>	<b>115</b>

### TILBEHØR

<b>GUACAMOLE</b>	<b>45</b>
<b>SALSA PICANTE</b>	<b>25</b>
<b>CHIPOTLE MAYONNAISE</b>	<b>15</b>
<b>CHEESE SAUCE</b>	<b>25</b>
<b>DIABLO CHILI</b>	<b>20</b>

### DESSERT

<b>ESPRESSO MARTINI</b>	<b>100</b>
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Liquid dessert with Vodka, Kahlua and espresso

<b>TIRAMISU</b>	<b>65</b>
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Italien dessert topped with chocolate and caramel.

<b>OREO BURITTO</b>	<b>65</b>
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Chocolate pancake stuffed with a oreo whipped cream

TACO

# WINE MENU

## RED WINE

- 95/ 400** Butcher's cut MALBEC  
Mendoza, Argentina 2023
- 110/ 450** Viu Manent CARBENET SAUVIGNON  
Chile 2021
- 115/ 500** Fuentesecca CARBENET SAUVIGNON  
Spanien 2020
- 120/ 550** Robert Mondavi PINOT NOIR  
California 2021
- 120/ 550** Cuvée des Remparts CÔTES DU RHÔNE  
Frankrig 2019
- 450** Bodega Garzón TANNAT  
Uruguay 2018
- 550** Zinfandal Lícious PINOT NOIR  
Zinfandel, California 2019

## WHITE WINE

- 95/ 400** Butcher's cut CHARDONNAY  
Argentina 2023
- 95/ 400** OH01 RIESLING SEMI SWEET  
Germany 2023
- 115/ 500** Garzón ALBARINO  
Uruguay 2021
- 125/ 550** Cablis CHARDONNAY  
Frankrig 2022
- 130/600** POUILLY ~ FUMÉ  
Domaine Les Chaumes  
Frankrig 2022
- 600** Bourgogne ALIGOTÉ ~ Domaine  
Bichot  
Frankrig 2021
- 600** Appellation SANCERRE Controllée  
Frankrig 2022

## BUBBLES

- 85/ 350** Proseco -Polloni Spumante  
Italien
- 85/ 350** Cava Mas Fi - Semi seco  
Spanien

## ROSÉ

- 85/ 350** Vignerons Catalans  
Frankrig

TACO

# COCKTAILS & LIQUOR

COCKTAILS

TEQUILA

<b>Margarita</b>	96
<i>Tequila, Triple-Sec og Lime</i>	
<b>Frozen Margarita</b>	110
<i>Tequila, Triple-Sec og Lime</i>	
<b>Mezcal margarita</b>	135
<i>Mezcal, Triple-Sec og Lime</i>	
<b>Paloma</b>	95
<i>Tequila, Lime, Grapejuice</i>	
<b>Mezcal Negroni</b>	130
<i>Mezcal, Sweet vermout, Campari</i>	
<b>Classic chelada</b>	95
<i>Organic draftbeer, lime, Oldbay</i>	
<b>Espresso Martini</b>	110
<i>kahlua, Vodka, Espresso</i>	
<b>Mexican mule</b>	95
<i>Tequila, Lime juice, Ginger beer</i>	
<b>Gin Hass</b>	95
<i>Gin, mango, lime, lemon</i>	
<b>Spritz 95</b>	110
<i>Aperol, Prosecco, Orange</i>	
<b>Pina Colada</b>	125
<i>light Rum, pineapple juice, coconut creme &amp; Lime</i>	
<b>Mojito</b>	125
<i>dark rum, cane sugar, orange juice, Mint og Lime</i>	
<b>Dark and stormy</b>	110
<i>Rum, ginger beer, lime, angostura</i>	

<b>Husets shots (5x)</b>	100
<b>Don Julio Blanco</b>	70
<b>Don Julio Reposado</b>	75
<b>Don Julio Anejo</b>	80
<b>Patron Silver</b>	80
<b>Patron Reposado</b>	85
<b>Patron Anejo</b>	90
<b>1800 Blanco</b>	70
<b>1800 Reposado</b>	75
<b>1800 Anejo</b>	80
<b>Roster rojo silver</b>	45
<b>Roster rojo repesado</b>	50
<b>Roster rojo anejo</b>	55
<b>Pueblo viejo silver</b>	40
<b>Pueblo viejo repesado</b>	45
<b>Pueblo viejo Anejo</b>	55
<b>Olmecca silver</b>	55
<b>Olmecca repesado</b>	60

MEZCAL

<b>Waiter Choice</b>	65
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WISKEY

<b>Suntory Toki</b>	50
<b>Nikka from the Barrel</b>	60
<b>Tenjaku</b>	70

GIN

<b>Blue Velvet</b>	50
<b>Ukiyo Yuzu</b>	60
<b>Ukiyo Blossom</b>	60

2x MARGARITHA

2x PALOMA

199,-

sunday-thursday

## TACO

# SOFT DRINKS & BEER

### BEER

*Fadøl (40cl)*

*Fuglesang Pilsner.*

69

*Fuglesang classic*

69

*hyldeblomst IPA.*

89

### SOFT DRINKS

Ginger Beer 33cl

45

Coca Cola & Zero

45

Pellegrino

45

Passion Mojito 0,0

85

Acqua Panna 55

50

Mojito 0,0

85

### MEXICAN BEER

*Classic chelada Økologisk*

95

### COFFEE & TEA

Americano

35

Cafe latte

39

Chai latte

39

Cortado

39

Cappuccino

39

Husets te

39

Hot chocolate with wiped cream 39



# TACO

## MENU

### TASTE EXPERIENCE MENU

MIN. 2 PERSONS  
WINE INCLUDED

**499,-**  
per person

#### Starter

Nachos - calamari - guacamole  
Butchers cut - chardonnay

#### Main

2x Amigo carne  
2x chachapollo  
2x Las cambas  
Mondavi - Pinot Noir

#### Dessert

Choose between:  
Cheesecake - Flan con letche  
Prosecco - Bobbles

### 12 SERVINGS

MIN. 2 PERSONS  
FAMILY STYLE

**435,-**  
per person

#### 12 servings

Spanske rejer, Calamari,  
Nachos. Cha Cha Pollo, Amigo  
Carne, Las Gambas, Veggi  
Chichi, Vegan Carlos.  
*Birria tacos 8x, Pollo / Carne*

#### Dessert

Flan con Leche  
Argentinsk-inspireret flan med  
caramelsauce og fresh fruits

### EXTRAS

#### Wine menu

Prosecco - italy  
Chablis - Chardonnay Robert  
Mondavi - pinot noir

**249,-**  
per person

### EXTRAS

#### Tequila menu

Silver - Reposado - Anejo

**120,-**  
per person

### 3-COURS MENU

5 TASTINGS

**295,-**  
per person

#### Starter

Choose between:  
Spanske rejer, Croquetas eller  
Calamari

#### Choose 3 pcs. taco's

Cha Cha Pollo / Amigo Carne /  
Las Gambas / Veggi Chichi /  
Vegan Carlos

#### Dessert

FChocolate burrito

### TACO UNIVERSE

ALL YOU CAN EAT AND DRINK

#### Taco- party at Nørrebro

**395,-**  
per person

#### Unlimeted food, beer, wine nd margaritas.

For 2 hours you can eat & drink as much as you want for the simple price of DKK 395, per. person. We serve all our highly coated tacos to start with & then you can order more of the ones you like the most. We also offer unlimited beer, wine & margaritas, served in jugs. If anyone in the company is vegetarian, we also provide vegetarian tacos

**Food only 339,-**  
per person