

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 Contrôllée
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

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

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

MEZCAL

| | |
|----------------------|-----------|
| Waiter Choice | 65 |
|----------------------|-----------|

WISKEY

| | |
|------------------------------|-----------|
| Suntory Toki | 50 |
| Nikka from the Barrel | 60 |
| Tenjaku | 70 |

GIN

| | |
|----------------------|-----------|
| Blue Velvet | 50 |
| Ukiyo Yuzu | 60 |
| Ukiyo Blossom | 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

