



TACOS MX

TACOS - SOPES - HUARACHES - QUESADILLAS
DE TAQUERÍA AUTÉNTICA MEXICANA

SNACKS AND APPETIZERS

CRUNCHY CORN TOSTADAS

SOPES

QUESADILLAS

CORN HUARACHES

MELTED CHEESES

TACOS

TORTAS

LARGE DISHES

KIDS MENU

DESSERTS

BEVERAGES

SNACKS AND APPETIZERS

Guacamole

Made with mashed avocado, onion, cilantro, lime juice, pumpkin seeds, and jalapeño.

\$15,900

Recommended with:

Grilled cheese + \$4,900 / Pico de gallo + \$3,000

Guacamole with Pork Cracklings

Avocado mashed in a mortar, onion, cilantro, lime juice, fresh jalapeños, radishes, and crispy pork belly.

\$23,000

Nachos Mx

Melted cheese sauce, beans, pico de gallo, ranch cream, and chorizo.

2 people \$19,800 / 4 people \$26,800

Red Chilaquiles 🔥

Corn chips with tomato and morita chili sauce, served with chicken, cheese, and ranch cream.

\$17,900

Brothy Esquites

Corn with mayonnaise, piquín chili, and fresh cheese.

\$16,900

TACOS MX Tortilla Soup 🔥

With crispy corn tortilla, Caquetá cheese, avocado, and pork cracklings.

\$15,900 / With added chicken + \$7,000

Tomatillo and Chili Soup 🔥 🔥

Green tomatillos and sautéed jalapeño peppers, served with grilled cheese, avocado, and ranch cream.

\$17,900 / With chicken addition + \$8,000

Beef Tinga Costra 🔥

Corn tortillas with crispy cheese and pork cracklings, filled with shredded beef stewed with onion, tomato, and chipotle.

2 pcs. \$22,900

CRUNCHY CORN TOSTADAS

Shredded and Crispy Chicken 🔥

Refried beans, ranch cream, green salsa, lettuce, and fresh cheese.

2 pcs. \$17,400 / 3 pcs. \$24,800

Beef 🔥

Stewed with tomato, onion, and chipotle.

2 pcs. \$18,600 / 3 pcs. \$24,200

SOPES

Small and thick corn tortillas, pinched at the edge to hold more filling

Shrimp Cracklings 🔥

With a base of guacamole, marinated, crispy shrimp.

2 pcs. \$29,600 / 3 pcs. \$42,200

Grilled Homemade Chorizo 🔥

With refried beans, ranch cream, morita salsa, and avocado.

2 pcs. \$17,600 / 3 pcs. \$25,100

Steak 🔥

With a base of avocado and pico de gallo.

2 pcs. \$18,900 / 3 pcs. \$27,000

Vegetarian 🔥

With refried beans, ranch cream, roasted green tomatillo salsa, and fresh cheese.

2 pcs. \$13,900 / 3 pcs. \$19,800

🔥 Low spice 🔥 🔥 Medium spice

QUESADILLAS

On Wheat Flour Tortillas

Gringa al Pastor 🔥
\$23,200

Grilled Northern Chorizo 🔥
\$25,900

Grilled Beef with Pico de Gallo
\$28,900

CORN HUARACHES

On Larger, Thicker, Oval Corn Tortillas

With Stewed Pork Shoulder 🔥
Base of guacamole, fresh lettuce, and pico de gallo.
\$23,800

With Ranch-Style Steak 🔥
With pasilla sauce, fresh cheese, ranch cream, and a fried egg.
\$31,900

Vegetarian 🔥
Guacamole, mixed greens, cucumber, radish, sautéed mushrooms, charred onion, sunflower seeds, squash, and tortilla strips.
\$23,900

MELTED CHEESES

Artisanal Caquetá Cheese, served with tortillas.

Shrimp with Chipotle 🔥
\$35,900

Al Pastor 🔥
\$28,900

Red Chorizo and Beans 🔥
\$27,900

Mushrooms with Pasilla Sauce (Vegetarian) 🔥
\$27,900

TACOS

In homemade corn tortillas.

Deviled Shrimp 🔥🔥

Sautéed with chipotle, with guacamole and witch onion.
1 pcs \$15,500/ 2 pcs. \$29,500 /3 pcs. \$43,000

Shaken chicken 🔥

Grilled with dried chili sauce, pineapple and chilled peanuts.
1 pcs. \$11,900/ 2 pcs. \$22,600 /3 pcs. \$33,000

Al Pastor from City of Mexico (Best sellers in streets). 🔥

Marinated pork, cooked grilled with pineapple, onion and cilantro, with green tomatillo and chipotle sauce.
1 pcs. \$9,900/ 2pcs. \$18,800 / 3pcs. \$27,500

Pork Carnitas 🔥

Golden with guacamole and fresh green salsa.
1 pc. \$9,800 / 2 pcs. \$18,800 /3 pcs. \$25,500

Cochinita Pibil 🔥

Marinated pork with pickled red onions, guacamole, and refried beans.
1 pc. \$9,800 / 2 pcs. \$18,900 / 3 pcs. \$27,500

Grilled Beef 🔥

With pico de gallo, chipotle sauce, and avocado.
1 pc. \$10,900 / 2 pcs. \$20,700 / 3 pcs. \$30,200

Alambre Taco

Sautéed with bell peppers, bacon, onion, guacamole, and melted cheese.

Chicken

1 pc. \$11,900 / 2 pcs. \$22,700 / 3 pcs. \$30,200

Beef

1 pc. \$12,900 / 2 pcs. \$22,600 / 3 pcs. \$33,000

TORTAS

As we call sandwiches in Mexico

Cochinita Pibil Torta 🔥

Marinated pork with pickled red onions, refried beans, and melted cheese.
\$26,800

Chorizo Torta 🔥

Grilled homemade chorizo with melted cheese, avocado, and chipotle.
\$26,800

LARGE DISHES

Pork Shoulder Casserole 🔥

Braised pork shoulder, morito sauce, black beans, and Mexican rice. Make yourself some good tacos.
\$26,900

Cantinera Milanese 🔥

From Mexico City, we bring you the Cantinera Milanese, crispy beef topped with green tomatillo sauce and gratinated with melted cheese. Served with Mexican rice.
\$42,000

Tampiqueña Beef

Grilled with two cheese and chorizo enchiladas, guacamole, pico de gallo, and Mexican rice.
\$46,900

Crispy Pork Belly 🔥

Slow-cooked, served with cilantro, green onions, radishes, and green salsa. Make yourself some good tacos.
\$39,900

MX Platter for 2 🔥

Half a portion of chorizo quesadilla, 2 shredded beef tostadas, 2 chicken flautas, and 2 steak sopes. Served with green salsa and chipotle salsa.
\$56,800

KIDS MENU

Flautitas

Chicken flautas over guacamole.

\$21,800

Beef Taco

In a wheat flour tortilla with a cheese crust and beef. Served with guacamole.

2 pcs. \$18,000

Carnitas Taco

Confit pork with cheese and guacamole.

2 pcs. \$19,600 / 3 pcs. \$28,000

DESSERTS

Churros with Chocolate and Caramel

\$15,900

Strawberry and Puff Pastry Casserole

Yogurt ice cream base with cream.

\$17,800

Lemon Pie

\$15,900

DRINKS

COCKTAILS

MARGARITA FRAPPÉ

Tequila, lime, orange liquor, hibiscus salt
\$26.800

MARGARITA DE JAMAICA FRAPPÉ

Tequila, hibiscus, orange liquor
\$26.800

OAXACA

Vodka, mezcal, lime and lulo.
\$26.800

SINALOA

Green mango frozen margarita, Altos Silver tequila, rum, and lime juice.
\$28,800

GUADALUPE

Passion fruit frozen margarita, Altos Silver tequila, rum, and lime juice.
\$28,800

TINTO DE VERANO

Tempranillo, toronja juniper, sirope, limón, ron Havana y naranja toronja.
\$28.000

BEERS

DRAFT

Stella Artois (500ml) **\$18,900**
Stella Artois (250ml) **\$9,900**
Club Colombia Dorada (450ml) **\$11,900**
BBC Cajicá Miel (500ml) **\$13,900**

INTERNATIONAL

Stella Artois **\$13,900**
Corona **\$13,900**
Coronita **\$8.900**
Corona Cero **\$13,900**
Budweiser (250ml) **\$7,900**

NATIONAL

Club Colombia **\$10,900**

MICHELADA

+ **\$4.400** choose any beer

OJO ROJO

Lime juice, tomato juice, black sauce and tabasco

VENENO

Sauce anglaise, black sauce and tabasco

NOPAL

Jalapeño, green mango, lime, hibiscus salt

ÁGUILA

Tamarind, tomato juice, chipotle, lime, Tajín



NON-ALCOHOLIC

Agua Manantial, sparkling or still water (500ml) **\$7,900**
Sodas 10 oz **\$8,500**

AGUAS FRESCAS **\$8,900**

Jamaica (hibiscus)
Sandia
Coconut horchata
Tamarindo

LEMONADES

Lemonade **\$6,900**
Coconut lemonade **\$13,900**
Peppermint lemonade **\$6,900**
Green mango lemonade **\$9,600**

JUICES

Tangerine **\$8,900**
Strawberry, lulo, mango **\$8,500 + \$1,000 en leche**
Cucumber and Peppermint **\$9,900**
Grapefruit and hibiscus refresher **\$9,900**

HOT BEVERAGES

Americano **\$7,000**
espresso **\$6,000**
Double espresso **\$7,000**
Infusions **\$4,900**
Cappuchino **\$8,000**

LIQUORS

TEQUILA AND MEZCAL

100% AGAVE

Altos Reposado | Drink **\$43,000**, Bottle **\$452,000**
Altos Plata | Drink **\$43,000**, Bottle **\$452,000**
Herradura Reposado | Drink **\$49,000**, Bottle **\$474,000**
Siete Misterios | Drink **\$42,000**, Bottle **\$460,000**
Ojo de tigre | Drink **\$40,000**, Bottle **\$460,000**
Del Maguey Vida| Drink **\$43,000**, Bottle **\$483,000**

OTHERS

Beefeater Drink | **\$35,000**, Bottle **\$368,000**
Absolut Trago | **\$30,000**, Bottle **\$315,000**
Chivas Extra 13 años | Drink **\$40,000**, Bottle **\$412,000**
Havana Club 3 años | Drink **\$24,000**, Bottle **\$247,000**

WINES

CALLIA

WHITE

Chardonnay, San Juan Argentina
(Glass) **\$21.000** (Bottle) **\$122.000**

RED

Malbec, San Juan, Malbec
(Glass) **\$21.000** (Bottle) **\$122.000**

EXCESSIVE ALCOHOL IS HARMFUL TO HEALTH.
THE SALE OF ALCOHOLIC BEVERAGES UNDER-18'S IS FORBIDDEN.

Tax included. Payment methods: Cash, credit cards (Visa, Master Card, American Express, Fragata card, Diners and Credencial) debit card Maestro, Sodexo, Big Pass.

This commercial establishment suggests a tip of 10% of the total of the bill before taxes. This may be accepted, rejected or modified according to your satisfaction with the service provided. When requesting the bill, please indicate to the waiter/waitress if you want that amount to be included or indicate the value you want to offer as a tip. In this commercial establishment, the money collected as a tip is 100% destined exclusively to recognize the work of the staff and different service areas of the company.

In case you have any inconvenience with this charge, please contact the Superintendence of Industry and Commerce line (601)592 0400 or 18000-910165, or write your complaint to contactenos@sic.gov.co whose