



# TACOS MX

TACOS - SOPES - HUARACHES - QUESADILLAS

Our executive chef **ROBERTO RUIZ** is the first Mexican chef to be awarded with a **MICHELIN STAR** in Europe.

Alongside his restaurants Barracuda and Mantarraya (in Spain), Punto Baja and Cantina y Punto (in Bogota) we contribute to bring the tradition and flavors of Mexico to the world.

**Welcome!**

**Snacks and appetizers**

**Crunchy corn tostadas**

**Sopes**

**Quesadillas**

**Huaraches**

**Melted cheeses**

**Tacos**

**Tortas and more**

**Desserts**

**Drinks**

# Snacks and appetizers

## Guacamole

Smashed avocado, onion, cilantro, lemon juice, jalapeño and pumpkin seeds.  
\$12.900

Recommended with:

Grilled cheese + \$4.900 / Pico de gallo + \$3.000

## Nachos

Melted cheese sauce, beans, pico de gallo, sour cream and chorizo.  
2 people \$19.800 / 4 people \$26.800

## Chilaquiles rojos 🔥

Tortilla chips with chicken, chile morita, tomato sauce, cheese and cream.  
\$15.900

## Cheese, jalapeño and bacon croquettes 🔥

\$13.900 5 units

## Vegetarian cheese croquettes

\$12.500 5 units

## Esquites caldudos

Corn with mayonnaise, chile piquin and fresh cheese.  
\$14.900

## Tortilla soup TACOS MX 🔥

With corn tortillas, Caquetá cheese, avocado and pork rinds.  
\$15.900 / Extra chicken + \$7.000

## Costra with beef tinga (2 units) 🔥

Corn tortilla with griddled cheese, filled with shredded beef stewed with onion, tomato and chipotle.  
\$19.700

# Crunchy corn tostadas

## White fish ceviche

With pico de gallo.  
2 uds. \$20.900 / 3 uds. \$25.900

## Beef tinga 🔥

Shredded and stewed beef with tomato, onion and chipotle.  
2 uds. \$17.600 / 3 uds. \$23.600

# Sopes

Corn dough crispy on the outside and tender on the inside.

## Homemade chorizo 🔥

With cooked red chorizo, refried beans, sour cream, morita sauce and avocado.  
2 uds. \$15.600 / 3 uds. \$20.500

## Fish chicharrón

With battered fish and guacamole.  
2 uds. \$18.000 / 3 uds. \$29.900

## Steak

With avocado cream and pico de gallo.  
2 uds. \$17.900 / 3 uds. \$23.900

## Vegetarian 🔥

With refried beans, sour cream, roasted green tomatillo sauce and fresh cheese.  
2 uds. \$11.900 / 3 uds. \$15.600

# Quesadillas

Made with wheat flour tortillas

**Homemade red chorizo** 🔥  
\$24.900

**Gringa al pastor** 🔥  
\$21.200

**Alambre de pollo**  
Chicken, red pepper and bacon.  
\$23.900

**Roasted beef with pico de gallo** 🔥  
\$26.900

# Huaraches

Made with oval, bigger and thicker corn tortillas.

**Ranch steak** 🔥  
With pasilla sauce, fresh cheese, sour cream and fried egg.  
\$29.900

**Pork carnitas** 🔥  
With refried beans, radishes and fresh green sauce on the side.  
\$25.900

**Vegetarian** 🔥  
Guacamole, lettuce mix, cucumber, radish, sautéed mushrooms, onion, sesame seeds, pumpkin seeds and crispy tortilla strips.  
\$21.300

# Melted cheeses

Artisan cheese made in Caquetá, served with tortillas.

**Shrimp with chipotle** 🔥  
\$32.900

**Al pastor** 🔥  
\$23.900

**Red chorizo and beans** 🔥  
\$24.900

**Mushrooms with pasilla sauce (vegetarian)** 🔥  
\$25.900

# Tacos

With homemade corn tortillas

**Deviled shrimp** 🔥 🔥

Hot and spicy sautéed shrimps with chipotle, served over guacamole and pickled onion.  
2 units \$27.900 / 3 units \$35.900

**Shaken chicken** 🔥

Grilled chicken with habanero sauce, pineapple and spicy peanuts.  
2 units \$27.900 / 3 units \$36.900

**Pork carnitas** 🔥 🔥

With fresh green jalapeño sauce and guacamole.  
2 units \$18.900 / 3 units \$26.900

**Chicken pop corn** 🔥

In wheat flour tortillas. Breaded chicken, cabbage and carrot mix, pickles, avocado cream and a sweet and sour tamarind-chipotle sauce.  
2 units \$19.900 / 3 units \$27.900

**Cochinita pibil** 🔥

Achiote marinated pork, x’nipec (pickled red onion) and refried beans.  
2 units \$18.900 / 3 units \$24.900

**Al pastor** 🔥

With chipotle sauce, pineapple and green tomatillo.  
2 units \$16.900 / 3 units \$20.900

**Alambre tacos**

With bell peppers, bacon, onion, guacamole and melted cheese.  
**Chicken**  
2 units \$22.900 / 3 units \$30.900  
**Beef**  
2 units \$24.900 / 3 units \$33.900

**Roast beef** 🔥

With pico de gallo, chipotle sauce and avocado.  
2 units \$20.900 / 3 units \$29.900

# Tortas and more

**Cochinita pibil torta (traditional mexican sandwich)** 🔥

Pork marinated in achiote and Mexican spices, refried beans, cheese and x’nipec (pickled red onion).  
\$24.800

**Beef torta (traditional mexican sandwich)** 🔥

Shredded beef with tomato, chipotle and a sour tomato marinade, cheese and chipotle mayonnaise.  
\$25.800

**Ranch chicken** 🔥

Grilled chicken thighs, with roasted green sauce, totopos, onion, fresh cheese and tortillas to make your own tacos.  
\$39.900

**Crispy pork belly**

Cooked slowly and served with cilantro, pickled onions, raddish, salsa verde and guacamole. Comes with tortillas to make your own tacos.  
\$37.900

**MX platter for 2** 🔥

Chorizo quesadilla (1/2 portion), beef tinga tostada (2 und), chicken flautas (2 und), steak sopos (2und). With green sauce and chipotle sauce.  
\$54.800

# Desserts

**Key-lime pie**

\$13.900

**Churros with chocolate and arequipe sauce**

\$13.900

**Strawberry puff pastry casserole**

With yogurt ice cream  
\$16.900

# Drinks

## Cocktails

### Margarita frappé

Tequila, lime, orange liquor, hibiscus salt  
**\$27.800**

### Margarita de jamaica frappé

Tequila, hibiscus, orange liquor  
**\$27.800**

### Gin MX

Gin, strawberry syrup, hibiscus and lime.  
**\$27.800**

### Oaxaca

Vodka, mezcal, lime and lulo.  
**\$27.800**

### Zacatecas

Mezcal, run, syrup and lime.  
**\$27.800**

### DF

Tequila, ron, cucumber and lime.  
**\$27.800**

### Tinto de verano

Tempranillo, juniper grapefruit, syrup, lemon,  
Havana rum and grapefruit orange.  
**\$32.000**

## Beers

### Draft

Stella Artois (500ml) **\$18.900**  
Stella Artois (250ml) **\$12.400**  
Club Colombia Dorada (450ml) **\$11.900**  
BBC Cajica Miel (500ml) **\$13.900**

### International

Stella Artois **\$13.900**  
Corona **\$12.900**  
Coronita **\$8.900**  
Budweiser (250ml) **\$7.900**

### National

Club Colombia: **\$10.900**

### Hard Seltzer

Corona Topical Lime and Grapefruit **\$17.500**

## 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-acoholic

Agua Manantial sparkling (300ml) or still water (500ml) **\$6.900**  
Sodas 10 oz **\$7.500**

### Aguas Frescas **\$8.900**

Jamaica (hibiscus)  
Coconut horchata  
Tamarindo  
Watermelon

### Lemonades

Lemonade **\$5.800**  
Coconut lemonade **\$12.900**  
Peppermint lemonade **\$6.900**  
Green mango lemonade **\$9.600**

### Juices

Tangerine **\$8.900**  
Strawberry, lulo or mango **\$8.500 + \$1.000 with milk**  
Cucumber and mint refresher **\$8.900**  
Grapefruit and hibiscus refresher **\$8.900**

### Hot Beverages

Americano: **\$5.900**  
Double espresso: **\$5.900**  
Infusions **\$4.900**  
Cappucino **\$6.900**

## Liquors

### Tequila and Mezcal

#### 100% AGAVE

Ojo de Tigre | Drink **\$36.000**, Bottle **\$399.000**  
Del Maguey Vida | Drink **\$39.000**, Bottle **\$417.000**  
Altos Reposado | Drink **\$40.000**, Bottle **\$417.000**  
Altos Plata | Drink **\$39.000**, Bottle **\$417.000**  
Siete Misterios Doba-Yej | Drink **\$42.000**, Bottle **\$460.000**  
Herradura Reposado | Drink **\$38.000**, Bottle **\$417.000**

## Others

Beefeater | Drink **\$33.000**, Bottle **\$342.000**  
Absolut | Drink **\$26.000**, Bottle **\$268.000**  
Chivas Extra 13 Años | Drink **\$38.000**, Bottle **\$396.000**  
Havana Club 3 Años | Drink **\$26.000**, Bottle **\$268.000**

## Wines

### WHITE

#### Callia

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

### RED

#### Callia

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.

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