



TACOS MX





*En Takami, decidimos usar nuestra
atención para cuidar a nuestros clientes,
a nuestro equipo y a nuestro planeta.*

Con atención,

SOPES

MEXICAN APPETIZERS

TACOS

QUESADILLAS

QUESITOS FUNDIDOS

TO SHARE

KIDS MENU


DESSERTS

DRINKS


SOPES

Small, thick corn tortillas, pinched around the edges to hold more filling.

2 p c s 3 p c s

 **SHRIMP**.....\$29,900 / \$42,700
With a guacamole base,with chipotle-butter
sautéed marinated shrimp.

STEAK\$19,900 / \$28,400
With avocado and pico de gallo.

 **VEGETARIAN**\$16,900 / \$24,100
With refried beans, ranch crema, roasted
green tomatillo salsa,and fresh cheese.

MEXICAN APPETIZERS

**GUACAMOLE WITH
CHICHARRÓN** \$26,900
Mashed avocado, onion, cilantro, lime
juice, jalapeños, fresh radishes, and
crispy pork belly.


Vegetarian option \$19,900


NACHOS MX \$32,900
Pork al pastor, melted cheese sauce, beans,
pico de gallo and ranch cream.

RED CHILAQUILES \$20,900
Corn tortilla chips with tomato and
morita chile sauce, chicken, cheese,
and ranch cream.


FLAUTAS \$30,900
4 rolled tacos with chicken, beef, or mixed
filling, served with guacamole, fresh
cheese, and pico de gallo

BROTHY ESQUITES \$18,900
Corn tortilla chips with tomato and morita
chile sauce, chicken, cheese, and ranch crema.

 **TORTILLA SOUP** \$19,900
With crispy corn tortilla, Caquetá cheese,
avocado, and pork rind.
With Chicken +\$8,900

 **BEEF TINGA
CHEESE CRUST** 2pcs-\$25,900
Corn tortillas with a cheese and pork
rind crust, filled with shredded beef
stewed with onion, tomato, and chipotle.

TO SHARE

 **CANTINERA MILANESA** \$45,900
Straight from Mexico City: crispy breaded beef cutlet topped with green tomatillo salsa and melted cheese. Served with Mexican-style rice.

 **TAMPIQUEÑA STYLE BEEF** \$48,900
Charcoal-grilled beef with two cheese and chorizo enchiladas, guacamole, pico de gallo, and Mexican-style rice.

PANCETA CRUJIENTE \$42,900
Slow-cooked pork belly served with cilantro, charred green onion, radishes, and fresh green salsa. Great for making your own tacos.

MX PLATTER FOR 2 \$58,900
Includes a half quesadilla with chorizo, 2 shredded beef tostadas, 2 chicken flautas, and 2 steak sopes. Served with green salsa and chipotle sauce.

KIDS MENU

FLAUTITAS\$23,900
Shredded chicken-filled flautas on guacamole.

TACO DE CARNE\$18,900
Flour tortilla with a cheese crust and beef. Served with guacamole

TACO DE CARNITAS \$42,900
Confit pork with cheese and guacamole. (2 pcs).

DESSERTS

CHURROS WITH CARAMEL AND CHOCOLATE \$17,900

CARAMEL FLAN \$17,900

TACOS

On fresh corn tortillas made daily

X1 \$10,900 X2 \$20,900 X3 \$29,800

AL PASTOR

Marinated and cooked pork with pineapple, onion, and cilantro, served with green tomatillo and chipotle salsa.

CARNITAS DE CERDO

Crispy pork with guacamole and fresh green salsa.

BIRRIA

Beef with chilies and spices.
Served with consommé

COCHINITA PIBIL

Adobo-marinated pork with pickled red onion, guacamole, refried beans, and charred green onion.

CARNE ASADA

With pico de gallo, chipotle salsa, and avocado.

CAMARONES EDIABLADOS

Sautéed with chipotle, served over guacamole and "cebolla bruja"

X1 \$14,900

QUESADILLAS

Made with wheat flour tortillas

 GRINGA AL PASTOR..... \$25,900

GRILLED BEEF..... \$30,900

With pico de gallo

QUESITOS FUNDIDOS

Melted artisan cheese from Caqueta, served with tortillas.

  CHIPOTLE SHRIMP..... \$36,900

 AL PASTOR..... \$29,900

MUSHROOM WITH SALSA PASILLA..... \$28,900

Vegetarian

DRINKS

COCKTAILS

MARGARITA FRAPPÉ

Tequila, lemon juice, orange liquor and jamaica salt.

\$29,900

MARGARITA DE JAMAICA

Tequila, jamaica and orange liquor.

\$29,900

SINALOA

Green mango margarita frappe, tequila Alto Silver, rum and lemon juice.

\$29,900

GUADALUPE

Margarita frappé de maracuyá, tequila Altos Silver, ron and lime juice

\$29,900

TINTO DE VERANO

Tempranillo, grapefruit, sirope, lemon, rum Havana and valenciana orange.

\$36,000

BEERS

DRAFT

Club Colombia Dorada (450ml). \$14,900

BBC Cajicá Miel (500ml).....\$14,900

INTERNATIONAL

Stella Artois.....\$13,900

Corona\$13,900

Coronita.....\$9,900

Corona Cero.....\$13,900

NATIONAL

Club Colombia\$12,900

Club Colombia trigo\$12,900

MICHELADAS

+\$4.500 with any beer

OJO ROJO

Lime juice, tomato juice, black sauce and tabasco

VENENO

Sauce anglaise, black sauce and tabasco.

NOPAL

Jalapeno, green mango, lime, hibiscus salt.

ÁGUILA

Tamarindo, tomato juice, chipotle, lime, tajín".

NON-ALCOHOLIC

Agua Manantial still(300ml) or sparking (300ml)

\$7,900

Sodas (10 oz)

\$8,900

AGUAS FRESCAS \$9,900

Agua de jamaica

Agua de horchata de coco

Agua de sandia

Agua de tamarindo

LEMONADES

Natural \$7,500

Coconut lemonade \$13,900

Peppermint lemonade \$7,500

Green mango lemonade \$10,900

JUICES

Lulo, mango, tangerine \$9,900

+ \$1,000 with milk

Ginger passion fruit soda \$9,900

Peppermint and cucumber soda \$10,900

HOT BEVERAGES

Americano \$7,000

Espresso \$6,000

Espresso doble \$7,000

Infusions \$4,900

Cappuchino \$8,000

LIQUORS

TEQUILA AND MEZCAL

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

OTROS

Beefeater

Drink \$35,000 Bottle \$368,000

Absolut

Drink \$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

WHITE

Callia

Chardonnay, San Juan. Argentina.

Drink \$21,000 Botte \$122.000

RED

Callia

Malbec, San Juan. Argentina.

Drink \$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 subject should be "Tip charge complaint".