



TACOS MX



MEXICAN APPETIZERS

SOPES

TACOS

QUESADILLAS

QUESITOS FUNDIDOS

LARGER PLATES

KIDS MENU

DESSERTS

DRINKS

MEXICAN APPETIZERS

TRADITIONAL GUACAMOLE..... \$24,900

Mashed avocado, onion, cilantro, lime juice, jalapeños.

Served with corn tortilla chips.

GUACAMOLE WITH CHICHARRÓN \$31,900

Traditional guacamole with crispy pork belly and fresh radishes.

Served with corn tortilla chips.

Recommended

 TORTILLA SOUP..... \$20,900

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

With Chicken +\$8,900

AL PASTOR WINGS..... \$27,900

6 pieces of chicken wings served with pineapple, onion, and cilantro.

ESLOTES DE FERIA \$22,900

Charcoal-grilled corn with chipotle sauce and queso fresco.

NACHOS MX..... \$38,900

Pork al pastor, melted cheese sauce, beans, pico de gallo and ranch cream.

RED CHILAQUILES..... \$36,900

Corn tortilla chips with tomato and morita chile sauce, chicken, cheese, and ranch cream.

FLAUTAS

3 units of beef, chicken, or pork belly/jowl

TRADICIONAL

Served with guacamole, fresh cheese, and pico de gallo..... \$34,900

AHOGADAS

Smothered in suiza sauce, sour cream, lettuce, and queso fresco..... \$34,900

SOPES

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

SUADERO..... \$13,900

With refried beans, Mexican crema, roasted green tomatillo salsa, and queso fresco.

STEAK..... \$13,900

With avocado and pico de gallo.

 SHRIMP..... \$15,900

With a guacamole base, with chipotle-butter sautéed marinated shrimp.

LARGER PLATES

CANTINERA MILANESA \$49,900
Straight from Mexico City: crispy breaded beef cutlet topped with green tomatillo sauce and melted cheese. Served with Mexican-style rice.

TAMPIQUEÑA STYLE BEEF \$52,900
Charcoal-grilled beef with two cheese and enchiladas, guacamole, pico de gallo, and Mexican-style rice.

CHAMORRO PARA 2-3 \$68,900
Pork shank marinated in pasillaki sauce, slow-cooked for 12 hours. Served with corn tortillas.

MX PLATTER FOR 2 \$72,900
Quesadilla al pastor (1/2 portion), steak sopes (2 units), chicken flautas (2 units), carnitas tacos (2 units). With green salsa, chipotle sauce, and refried beans.

KIDS MENU

FLAUTITAS \$27,900
Shredded chicken-filled flautas on guacamole.

TACO DE CARNE \$22,900
Flour tortilla with a cheese crust and beef. Served with guacamole

TACO DE CARNITAS \$22.900
Confit pork with cheese and guacamole. (2 pcs).

DESSERTS

CHURROS WITH CARAMEL AND CHOCOLATE \$18,900
CARAMEL FLAN \$18,900
TRES LECHES \$18,900

All corn tortillas are made fresh daily in-house.

TACOS

ZARANDEADO STYLE CHICKEN..... \$12,500

Grilled with dried chili sauce,
pineapple and chili-coated peanuts.

AL PASTOR \$12,500

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

CARNITAS DE CERDO \$12,500

Crispy pork with guacamole and fresh
green salsa.

COCHINITA PIBIL..... \$12,500

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

CARNE ASADA..... \$12,500

With pico de gallo, chipotle salsa,
and avocado.

CAMARONES EDIABLADOS \$15,500

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

QUESABIRRIA..... \$14,500

Beef with chilies and spices. Served on a
flour tortilla with a cheese crust and a
side of cooking broth.

BEEF TINGA
CHEESE CRUST..... \$13,500

Corn tortillas with a cheese and pork
rind crust, filled with shredded beef
stewed with onion, tomato, and chipotle.

QUESADILLAS

Made with wheat flour tortillas

MARINATED CHICKEN \$29,900

GRINGA AL PASTOR \$30,900

GRILLED BEEF \$33,900

With pico de gallo

QUESITOS FUNDIDOS

Melted artisan cheese from Caqueta, served with
tortillas.

CHIPOTLE
SHRIMP \$38,900

AL PASTOR \$34,900

MUSHROOM WITH
SALSA PASILLA \$32,900

Vegetarian

DRINKS

COCKTAILS

MARGARITA FRAPPÉ

Tequila Altos Silver, Habana rum, lemon juice, orange liquor and jamaica salt.
\$31,900

MARGARITA DE JAMAICA

Tequila Altos Silver, Habana rum, jamaica and orange liquor.
\$31,900

SINALOA

Green mango margarita frappe, tequila Altso Silver, Habana rum and lemon juice.
\$31,900

GUADALUPE

Margarita frappé de maracuyá, tequila Altos Silver, Habana rum and lime juice
\$31,900

TINTO DE VERANO

Tempranillo, grapefruit, sirope, lemon, rum Havana and valenciana orange.
\$35,900

BEERS

DRAFT

Club Colombia Dorada (450ml) . \$15,900
BBC Cajicá Miel (450ml) \$14,900

INTERNATIONAL

Stella Artois \$14,900
Corona \$14,900
Coronita \$9,900
Corona Cero \$14,900

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

Jalapeño, green mango, lime, hibiscus salt.

ÁGUILA

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

NON-ALCOHOLIC

Agua Manantial still (300ml) or sparking (300ml) \$8.500

Sodas (10 oz)
Coca Cola \$8,900
Ginger/soda \$9,900

AGUAS FRESCAS \$9,900

Agua de jamaica
Agua de horchata de coco
Agua de sandia
Agua de tamarindo

LEMONADES

Natural \$8,900
Coconut lemonade \$14,900
Peppermint lemonade \$8,900
Green mango lemonade \$11,900

JUICES

Lulo, mango, tangerine \$10,900
+ \$1,000 with milk
Ginger passion fruit soda \$12,900
Peppermint and cucumber soda \$12,900

HOT BEVERAGES

Americano \$7,000
Espresso \$6,000
Espresso doble \$7,000
Infusions \$6,900
Cappuchino \$8,000

LIQUORS

TEQUILA AND MEZCAL

Altos Reposado

Drink \$49,000 Bottle \$470,000

Altos Plata

Drink \$49,000 Bottle \$470,000

Herradura Reposado

Drink \$52,000 Bottle \$502,000

Siete Misterios

Drink \$51,000 Bottle \$524,000

Ojo de tigre

Drink \$46,000 Bottle \$480,000

Del Maguey Vida

Drink \$49,000 Bottle \$502,000

OTROS

Beefeater

Drink \$39,000 Bottle \$383,000

Absolut

Drink \$34,000 Bottle \$328,000

Chivas Extra 13 años

Drink \$45,000 Bottle \$437,000

Havana Club 3 años

Drink \$27,000 Bottle \$262,000

WINES

WHITE

Callia

Chardonnay, San Juan. Argentina.

Drink \$27,000 Botte \$130.000

RED

Callia

Malbec, San Juan. Argentina.

Drink \$27,000 Bottle \$130.000

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".

