

TASTING MENU

7 SERVINGS

325 PR. PERSON

WINE MENU

3 SERVINGS

295 PR. PERSON

TEQUILA MENU

3 SERVINGS

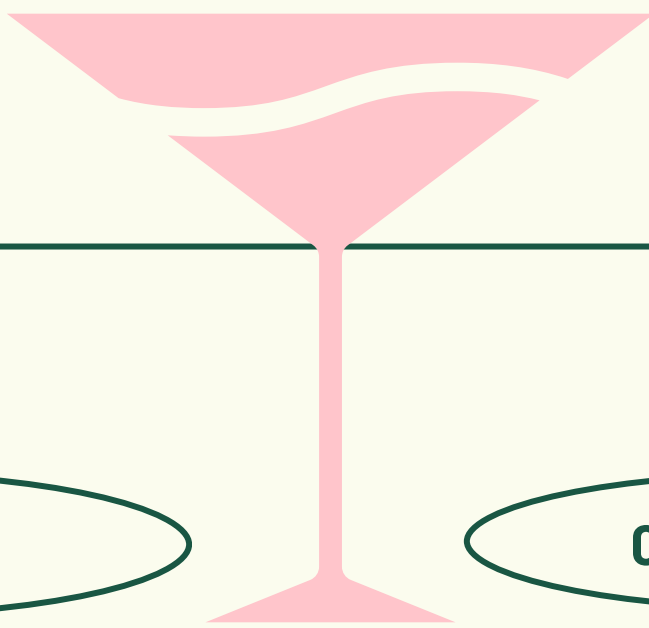
180 PR. PERSON

CHOOSE ALL 3 MENUS AND SAVE 150KR.
PER PERSON

TACOBELLO

MENU

COCKTAIL MENU



CLASSIC



CONTEMPORARY

MARGARITA	95
PIÑA COLADA PARADISE	125
APEROL SPRITZ	100
MEZCAL NEGRONI	105
MOJITO	115
GIN HASS	105
PALOMA	95
OLD FASHIONED	105

SPICY MARGARITA	125
PASSION MARGARITA	120
STRAWBERRY MARGARITA	120
FUNKY GONGO	115
MEZCAL MARGARITA	135
DARK AND STORMY	115
MEXICAN MULE	115
EXPRESSO MARTINI TEQUILA	120



ASK YOUR WAITER FOR VIRGIN OPTIONS



MENU

WHITE WINE

Henri Ehrhart Pinot Cris, Alsace	125/450
Butcher's cut Chadonnay Argentina	95/325
Riesling Riesling, Germany	85/300
Garzón Albarino, Uruguay	130/500
Chablis Chardonnay, France	600
Bourgogne ALIGOTÉ, Domaine Bichot, France	650
SANCERRE Sauvignon Blanc, France	700

RED WINE

Viu Manent Carbenet Sauvignon, Chile	125/450
10.000 Hores negra 70% Tempranillo 30% Syrah Spain	95/325
Catena Carbenet Sauvignon, Argentina	500
Bodega Garzón Tannat, Uruguays	130/500
Costanilla Rioja, Spain	600
Coteaux Bourguignons Pinot Noir, France	700
Robert Mondavi Pinot Noir, France	700

ROSE WINE

Hygge rose France	75/250
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BUBBLES

Proseco -Polloni Spumante Italy	95/325
Cava -Mas Fi Spain	95/325
Champagne -Moet France	1000
Champagne -Bollinger France	2500

TEQUILA

Don Julio Blanco	75
Don Julio Reposado	80
Don Julio Anejo	85
Patron Silver	85
Patron Reposado	85
Patron Anejo	90
Roster rojo silver	65
Roster rojo repesado	70
Roster rojo anejo	75
Pueblo viejo silver	69
Pueblo viejo repesado	65
Pueblo viejo Anejo	70

MEZCAL

Waiters choice	75
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BEER Draft (40cl)

Fuglesang Pilsner	65
Fuglesang Classic	65
Anarkist Hazy IPA 0,5%	80

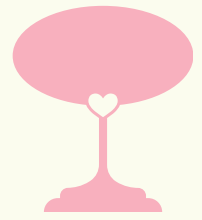
DRINKS

Coffee	35
Tea	35
Soda	45
Limonade	85
Filtered water still / sparkling	25

TACOBELLO



MENU



STARTERS

CROQUETAS (V) 65

Deep fried and served with salsa and chipotle mayo.

GUACAMOLE (Ve) 85

Avocado smashed with lime + garlic, served with crispy corn tacos

PIEL DE POLLO CRUJIENTE 55

Crispy baked chicken skin chips served with chipotle mayo.

CALAMARI 85

Crispy spanish octopus bites served with homemade aioli mayonnaise

GAMBAS AL AJILLO 90

Marinated prawns fried in garlic, chilli and virgin olive oil

NACHOS (V) 80

Fried corn tortilla chips served with cheese, tomato salsa, guacamole and chipotle mayo

PATATAS BRAVAS (V) 65

Spiced potatoes, double fried, served with chipotle mayo, aioli and chives.

BIRRIA QUESADILLAS

Wheat tortilla, prepared with cheese and salsa. served with birria sauce, finely chopped onion, cilantro, lime and jalapeños.

Chicken or beef. 180

DESSERT

Churros served with ice-cream 80

Flan de letche 75

Mango-Passionfruit sorbet 65

HIGH TACOS (per piece)

CHA CHA POLLO 85

Slow-braised chicken, topped with crispy chicken skin, mint leaves, fresh avocado and salsa verde

AMIGO CARNE 85

Slow-braised beef, marinated in chilli and paprika, topped with radishes, cilantro, homemade guacamole and chipotle salsa.

LAS GAMBAS 75

Marinated shrimp fried in habañero, jalapeños and lime sauce, served with house aioli, tomato salsa, avocado slices, lime and mint.

VEGGIE CHICHI (V) 80

Spiced mini potatoes laid on a base of chipotle, topped with a green piquant salsa and finely chopped tomatoes.

VEGAN CARLOS (Ve) 80

Fried mushrooms tossed in chilli, served with pickled red onion, guacamole and salsa, topped with fresh herbs

BIRRIA TACOS

Juicy birria tacos, served with birria sauce, finely chopped onion, cilantro, lime and jalapeños.

Chicken or beef.

4 PCS 139

6 PCS 205

BURRITO MENU

Cabbage, beans, tomato-salsa, chipotle mayo, pickled onions, salsa. served with corn chips and guacamole.

Chicken, beef or potato 190

SALADS

Cabbage, tomato-salsa, bell pepper, salsa, radish, fresh jalapeños, guacamole and chipotle.

Chicken, beef or potato 120