

TACO MENUS

EL JEFE EXPERIENCE - 425 DKK

MENUS MUST BE CHOSEN BY THE ENTIRE TABLE MIN 2 PEOPLE

SNACKS

CORN CHIPS SERVED WITH HABANERO & JALAPEÑO SALSA

STARTERS

TUNA TOSTADAS · GAMBAS AL AJILLO · CALAMARI

MAIN

ASADA DEL JEFE (RIBEYE) · GUACAMOLE · PIEL DE POLLO CRUJIENTE · CHIPOTLE MAYO

DESSERT

CHURROS SERVED WITH ICE-CREAM

EL GRINGO EXPERIENCE - 295 DKK

MENUS MUST BE CHOSEN BY THE ENTIRE TABLE MIN 2 PEOPLE

STARTERS

CROQUETAS · GUACAMOLE · CORN RIBS

MAIN

CHOOSE ANY 3 TACOS FROM OUR SELECTION OF HIGH TACOS

DESSERT

MANGO CHEESECAKE

PATRÓN EXPERIENCE 225 DKK

BLANCO REPOSADO ANEJO

TACOBELLO

BAR BOTICA

EL CHAPPO

Reposado Tequila, fresh lime and a subtle chili heat.

Bold, elegant, unforgettable.

GRISELDA BLANCO

Stolichnaya Vodka, fresh lime and refined passion fruit notes.

Smooth, elegant and quietly powerful.

PABLO ESCOBAR

Gusano Rojo Mezcal, lime and smoky notes.

Pure Impact.

YAKUZA

Toki whisky, ginger beer, lime and a touch of Angostura.

Fresh and perfectly balanced.

REINA DEL SUR

Tanqueray Gin, fresh lime, raspberry and lime soda.

Sweet, bright and refreshing.

EL REY NEGRO

Stolichnaya Vodka, fresh espresso and coffee liqueur.

A velvety finish.



TACO



MENU



STARTERS

PIEL DE POLLO CRUJIENTE 70

Crispy baked chicken skin chips served with chipotle mayo.

NACHOS (V) 80

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

PATATAS BRAVAS (V) 85

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

CROQUETAS 95

Golden, crispy croquetas filled with a savory blend of tender chicken, creamy potato, and a hint of cumin, offering a flavorful bite in every crunch.

GUACAMOLE (Ve) 95

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

CALAMARI 110

Crispy spanish octopus bites served with homemade aioli mayonnaise

TUNA TOSTADAS 125

Fresh marinated tuna, finely paired with spicy habanero and soy sauce, served atop a crispy tostada and topped with creamy guacamole for a perfect blend of heat, umami, and texture.

CORN RIBS (V) 75

Grilled corn on the cob, cut rib-style and topped with melted Manchego cheese, fresh herbs, and a touch of spiced butter. Crispy, juicy, and packed with flavor – perfect as a snack or a side.

GAMBAS AL AJILLO 95

Marinated prawns fried in garlic, chilli and virgin olive oil

Yellowfin Tuna Ceviche 145

Fresh yellowfin tuna marinated in yuzu, tossed with finely sliced red onion and bright citrus notes.

BIRRIA QUESADILLAS 190

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

Chicken or beef.

ASADA DEL JEFE

RIBEYE

Tender ribeye grilled asada-style, resting on golden cheese in a soft corn shell.

Elevated with fakermole, bright salsa verde, herbs & fine onion.

3 PCS 180

HIGH TACOS

LAS GAMBAS 95

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

CHA CHA POLLO 85

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

AMIGO CARNE 95

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

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

Slow-braised beef in crispy tortillas with melted cheese.

Served with rich birria consomé, finely chopped onion, fresh cilantro, lime, and jalapeños.

Chicken or beef.

4 PCS 180

6 PCS 240

DESSERT

Churros served with ice-cream 80

Crispy, warm churros paired with a scoop of creamy ice cream for the perfect sweet treat.

Mango Cheesecake 75

Creamy, velvety cheesecake topped with a luscious layer of ripe mango puree, offering the perfect balance of tangy sweetness in every bite.

TACO

RED WINE

GLASS WINE

BODEGA LANZAGA 125/ 500
RIOJA

CONSTANILLA 95/ 400
TEMPRANILLO RIOJA

BUTCHERS CUT 95/ 400
MALBEC

BARBERA D'ALBA 135/ 550
BARBERA

VIU MANENT 115/ 500
CARBENET SAUVIGNON,

DE MARTINO 135/ 600
CABERNET SAUVIGNON

ROBERT MONDAVI 145/ 750
PINOT NOIR, USA

SPAIN

BODEGA LANZAGA 500
RIOJA

MARQUÉS DE CACERES 500
RIOJA

CONSTANILLA 400
TEMPRANILLO RIOJA

RODA 900
RIOJA

CONDADO DE HAZA 450
TEMPRANILLO

TELMO RODRIGUEZ 475
RIOJA

ARGENTINA

BUTCHERS CUT 400
MALBEC

CATENA 500
CARBENET SAUVIGNON

CHACRA 1955 800
PINOT NIOR

CHILE

VIU MANENT 500
CARBENET SAUVIGNON,

VIU MANENT 650
CRAN RESERVA MALBEC,

DE MARTINO 600
CABERNET SAUVIGNON

PORTUGAL

QUINTA DO PORTAL 600
DOURO

PORTAL TINTO 800
DOURO

ITALY

BARBERA D'ALBA 550
BARBERA

SCRIMAGLIO D'ASTI SUPERIOR DOCG 650
BARBERA

SCRIMAGLIO PIEMONTE ROSSO 600
NEBBIOLO

PUGLIA 600
PRIMITIVO

FRANCE

LES COUTINES 450
CARIGNAN,

LES PEYRAUTINS 400
PINOT NOIR

COTEAUX BOURGUIGNONS 800
PINOT NOIR,

& MORE

BOOM BOOM 650
SYRAH, USA

MOTHERS MILK 650
SHIRAZ, AUSTRALIA

ROBERT MONDAVI 750
PINOT NOIR, USA

TACO

WHITE WINE

GLASS WINE

VIU MONET 115/ 450
RESERVA CHARDONNAY, CHILE

COSTANILLA 125/500
RIOJA SPAIN

BUTCHERS CUT 95/400
CHARDONNAY ARGENTINA

ALBARINO ALBA MARTIN 135/600
ALBARINO SPAIN

CASTEL DEL LARGO 125/500
PINOT GRIGIO, ITALY

THE FEDERALIST 135/600
CHARDONNAY USA

HENRI EHRHART 125/500
RIESLING, GERMANY

SPAIN

COSTANILLA 500
RIOJA

MARQUÉS DE CACERES 500
VERDEJO

BASA RUEDA TELMO RUEDA 550
VERDEJO

ALBARINO ALBA MARTIN 600
ALBARINO

ARGENTINA

BUTCHERS CUT 400
CHARDONNAY

CHACRA MAINQUI 800
CHARDONNAY

LUNA ARGENTA 600
BIANCO

USA

LYNX 500
CHARDONNAY BARREL FERMENTED

DE LOACH 450
CHARDONNAY

RANCH 32 450
CHARDONNAY

THE FEDERALIST 600
CHARDONNAY

FRANCE

CHABLIS 600
CHARDONNAY

BOURGOGNE 800
ALIGOTÉ

SANCERRE 700
SAUVIGNON BLANC

& MORE

VIU MONET 450
RESERVA CHARDONNAY, CHILE

CASA FERREINHA 600
MALVASIA, ARINTHO, VERDEJO, PORTUGAL

CASTEL DEL LARGO 500
PINOT GRIGIO, ITALY

HENRI EHRHART 500
RIESLING, GERMANY

HENRI EHRHART 500
PINOT CRIS, ALSACE

ORANGE WINE

SPAIN

PARAJES DEL VALLE 500
ORANGE WINE

PRIMODIAL SOILS 800
ORANGE WINE NATUR

POMELADO 95/ 400
ORANGE WINE VIGNERON

ROSÉ WINE

FRANCE

HYGGE 95/ 400

SANCERRE 600
RAIMBAULT

BUBBLES

CAVA BODEGAS PEQUENOS ØKO 95/ 400

CAVA MARQUES DE CACERES BRUT 500

PROSECCO BIOLOGICO DOC BRUT 500

CERVEZA

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|--------------------------|----|
| ESTRELLA BARCELONA | 85 |
| SAN MIGUEL SPAIN | 85 |
| MORITZ CERVEZA BARCELONA | 85 |
| MORITZ EPIDOR BARCELONA | 85 |
| MODELO ESPECIAL MEXICO | 90 |
| MODELO NEGRA MEXICO | 90 |

CERVEZA 0,0 %

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|-----------------------------|----|
| ALKOHOLFRI ESTRELLA DAMM | 85 |
| ALKOHOLFRI CORONA CERO 0,0% | 85 |
| ALKOHOLFRI ROYAL FREE 0,0% | 85 |
| ALKOHOLFRI SAN MIGUEL 0,0% | 85 |

DRAFT

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|------------------------|----|
| CARLSBERG PILSNER | 70 |
| KRONENBOURG BLANC 1664 | 75 |
| BROOKLYN STONEWALL IPA | 85 |
| MICHELADA | 95 |

DRINKS

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| COFFEE | 35 |
| TEA | 35 |
| JARRITOS | 70 |
| LIMONADE | 80 |
| FILTERED WATER STILL / SPARKLING PR PERSON | 25 |

TEQUILA

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| DON JULIO BLANCO | 75/ 1100 |
| DON JULIO REPOSADO | 80/ 1200 |
| DON JULIO ANEJO | 85/ 1300 |

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| PATRON SILVER | 85/ 1200 |
| PATRON REPOSADO | 85/ 1300 |
| PATRON ANEJO | 90/ 1400 |

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| PUEBLO VIEJO SILVER | 65/ 900 |
| PUEBLO VIEJO REPESADO | 75/ 1000 |
| PUEBLO VIEJO ANEJO | 85/ 1100 |

MEZCAL

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|--------------------------|----------|
| WAITERS CHOICE | 75/ 1200 |
| WAITERS CHOICE GRAND CRU | 95 |
