

TACO EXPERIENCE

All menus must be chosen by the entire table

10 SERVINGS - 395 DKK

Snacks, Starters, Main & Dessert

13 SERVINGS - 495 DKK

Snacks, Starters, Sides, Main & Dessert

ALL YOU CAN EAT & DRINK - 395 DKK

High Tacos, Birria Tacos, Margarita, Pilsner & Housewine

ALL YOU CAN EAT & DRINK PRIMEUM - 695 DKK

Bobbles, Starters, High Tacos, Birria Tacos, Quesadilla, Premium Margarita, Chile Wine, Premium Beers, Uno Tequila Patron & Dessert

4 GLASSES MENU'S

Wine menu (345 DKK) Cocktail Menu (375 DKK) Beer menu (325 DKK) Non-Alcoholic (295 DKK)

5 GLASSES MENU'S

Wine menu (435 DKK) Cocktail Menu (465 DKK) Non-Alcoholic (325 DKK)



TACO

MENU



STARTERS

CLAMATO OYSTER **39 pr. stk.**

Oyster served with our clamato and a mix of fresh tomato, red habanero, marian with oregano and extra virgin olive oil

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.

CEVICHE **95**

Succulent prawns marinated in a zesty ancho lime and olive oil blend, tossed with red onion and cilantro for a burst of flavor, and paired with crispy fish chips for an irresistible crunch.

GAMBAS CRUJIENTES **115**

Succulent prawns marinated and breaded, pan-fried in a flavorful habanero sweet butter, and served alongside fresh mango

GAMBAS AL AJILLO **95**

Marinated prawns fried in garlic, chilli and virgin olive oil

BIRRIA QUESADILLAS

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

Chicken or beef.

190

ARGENTINE GRILL

Grass-Fed Ribeye

Tender, juicy ribeye steak grilled to perfection.

Chimichurri

A tangy, herb-based sauce for an extra kick.

340

Habanero Salsa

A fiery, flavorful salsa with a spicy kick to complement your steak.

Batatas Bravas

Crispy, golden-brown potatoes served with a spicy aioli.

HIGH TACOS (per piece)

LAS GAMBAS **95**

Marinated shrimp fried in habañoero, 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

Juicy birria tacos, served with birria sauce, finely chopped onion, 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

SPAIN

BODEGA LANZAGA
RIOJA

95/400

MARQUÉS DE CACERES
RIOJA

500

CONSTANILLA
TEMPRANILLO

125/450

RODA
RIOJA

900

CONDADO DE HAZA
TEMPRANILLO

450

TELMO RODRIGUEZ
RIOJA

475

ARGENTINA

BUTCHERS CUT
MALBEC

95/400

CATENA
CARBENET SAUVIGNON

500

CHACRA 1955
PINOT NIOR

800

CHILE

VIU MANENT
CARBENET SAUVIGNON,

500

VIU MANENT
CRAN RESERVA MALBEC,

600

DE MARTINO
CABERNET SAUVIGNON

600

PORTUGAL

QUINTA DO PORTAL
DOURO

600

PORTAL TINTO
DOURO

800

ITALY

BARBERA D´ALBA
BARBERA

500

SCRIMAGLIO D´ASTI SUPERIOR DOCG
BARBERA

650

SCRIMAGLIO PIEMONTE ROSSO
NEBBIOLO

600

PUGLIA
PRIMITIVO

600

FRANCE

LES COUTINES
CARIGNAN,

450

LES PEYRAUTINS
PINOT NOIR

400

COTEAUX BOURGUIGNONS
PINOT NOIR,

800

& MORE

BOOM BOOM
SYRAH, USA

650

MOTHERS MILK
SHIRAZ, AUSTRALIA

650

ROBERT MONDAVI
PINOT NOIR, USA

750

TACO

WHITE WINE

SPAIN

COSTANILLA 95/400
RIOJA

MARQUÉS DE CACERES 500
VERDEJO

BASA RUEDA TELMO RUEDA 550
VERDEJO

ALBARINO ALBA MARTIN 600
ALBARINO

ARGENTINA

BUTCHERS CUT 95/400
CHARDONNAY

CHACRA MAINQUI 800
CHARDONNAY

LUNA ARGENTA 600
BIANCO

USA

LYNX 500
CHARDONNAY BARREL FERMENTED

DE LOACH 450
CHARDONNAY

RANCH 32 450
CHARDONNAY

CYCLES GLADIATOR 600
CHARDONNAY

THE FEDERALIST 500
CHARDONNAY

FRANCE

CHABLIS 600
CHARDONNAY

BOURGOGNE 800
ALIGOTÉ

SANCERRE 700
SAUVIGNON BLANC

& MORE

VIU MONET 115/ 500
RESERVA CHARDONNAY, CHILE

CASA FERREINHA 600
MALVASIA, ARINTHO, VERDEJO, PORTUGAL

CASTEL DEL LARGO 400
PINOT GRIGIO, ITALY

HENRI EHRHART 400
RIESLING, GERMANY

HENRI EHRHART 500
PINOT CRIS, ALSACE

ORANGE WINE

SPAIN

PARAJES DEL VALLE 95/400
ORANGE WINE

PRIMODIAL SOILS 800
ORANGE WINE NATUR

PROMELADO 600
ORANGE WINE

BUBBLES

CAVA BODEGAS PEQUENOS ØKO 95/400

CAVA MARQUES DE CACERES BRUT 500

PROSECCO BIOLOGICO DOC BRUT 500

CHAMPAGNE MOET BRUT 1200

CHAMPAGNE BLANC DE BLANCS 1600

CHAMPAGNE BOLLINGER 1800

CERVEZA

ESTRELLA BARCELONA	85
SAN MIGUEL	85
MORITZ CERVEZA	85
MORITZ EPIDOR	85

CERVEZA 0,0 %

ALKOHOLFRI ESTRELLA DAMM	85
ALKOHOLFRI CORONA CERO 0,0%	85
ALKOHOLFRI ROYAL FREE 0,0%	85

DRAFT

FULGESANG PILSNER	70
FUGLESANG CLASSIC	70

DRINKS

COFFEE	35
TEA	35
SODA	45
LIMONADE	85
FILTERED WATER STILL / SPARKLING PR PERSON	25

TEQUILA

DON JULIO BLANCO	75
DON JULIO REPOSADO	80
DON JULIO ANEJO	85

PATRON SILVER	85
PATRON REPOSADO	85
PATRON ANEJO	90

PUEBLO VIEJO SILVER	65
PUEBLO VIEJO REPESADO	75
PUEBLO VIEJO ANEJO	85

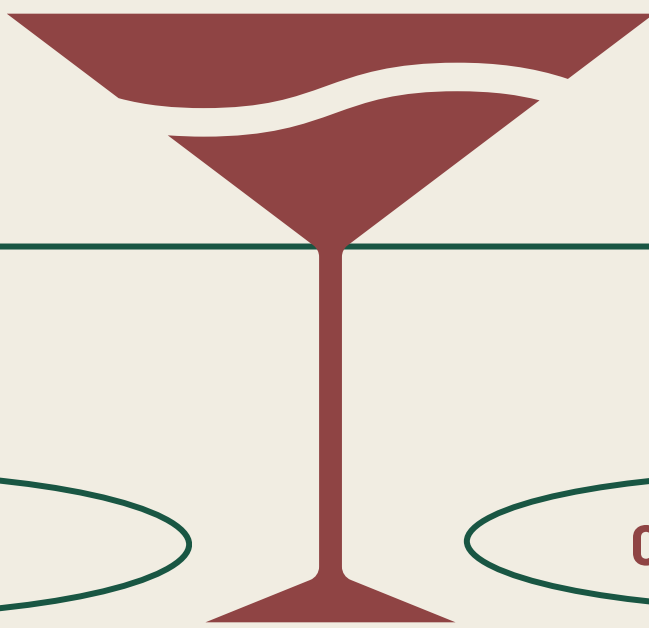
MEZCAL

WAITERS CHOICE	75
WAITERS CHOICE GRAND CRU	95

TACO

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
MANGO MARGARITA	115
MEZCAL MARGARITA	135
DARK AND STORMY	115
MEXICAN MULE	115
EXPRESSO MARTINI	120



ASK YOUR WAITER FOR VIRGIN OPTIONS

