

Tacos & Tequila

Lunch from 12:00 till 17:00

Lunch Specials

Experience the bold flavors of Yucatán

Chilaquiles Estrallados 11.5 ✓

Fried tortillas in salsa roja topped with pico de gallo, fried egg, cilantro and lime

Huevos Rancheros 12.5 ✓

Rice with black beans and avocado, topped with two fried eggs, cilantro and lime. Served with salsa verde on the side.

Burrito a la medio 15 ✓🌱

Scrambled eggs, bean spread, avocado, pico de gallo, coleslaw, cilantro and salsa blanca

Mexican Sandwich

Abuela's style Mexican sandwiches.

Split in two! Cut in half to share, or not.

Pollo y queso Sandwich 6.5 🌱

Add Guacamole +2 | Add Frijoles +2

Add Jalapeños | Add Melted cheese +2

Grilled chicken and cheese sandwich

Pollo Sandwich 11.5 🌱

Add Guacamole +2 | Add Frijoles +2 | Add Jalapeños +2

18-hour marinated Yucatan-style grilled chicken, bean spread, melted cheese, pico de gallo, tequila mayo, salsa blanca and salsa verde

Carne Sandwich 14.5 🌱

Add Guacamole +2 | Add Frijoles +2 | Add Jalapeños +2

Grilled steak, bean spread, pico de gallo, tequila mayo, salsa blanca and salsa verde

Chorizo Sandwich 14.5 🌱

Add Guacamole +2 | Add Frijoles +2 | Add Jalapeños +2

Mexican-style handmade chorizo sausage, bean spread, pico de gallo, tequila mayo, salsa blanca and salsa verde

Torta Vegetariano 14.5 ✓🌱

Add Guacamole +2 | Add Frijoles +2 | Add Jalapeños +2

Mexican marinated vegan minced beef, made from soy and beans, bean spread, pico de gallo, tequila mayo, salsa blanca and salsa verde

Mexican bites

Typical Mexican bites for on the side or as a starter.

All bites are served with cilantro and lime.

Tostadas Pollo 13.5

Two crunchy tortillas topped with pollo al pastor, avocado, onion, red and green peppers

Pimientos de Padron 8.5 ✓

Fried padron peppers sprinkled with sea salt

Jalapeño poppers 11 🌱✓

Jalapeño peppers filled with cheese, fried in a flour batter

Quesadilla 2ps/4ps 12/24 ✓

Corn tortillas, mixed cheese, pico de gallo and oregano served with guacamole, pico de gallo, salsa blanca and cilantro

Elote 11 ✓

Corn from the grill with mayonnaise, totopos crumble, white cheese, salsa blanca and cilantro

Papas fritas 9 ✓

With tequila mayo and spicy seasoning

Totopos 11.5/15 ✓

Tortilla chips with guacamole, pico de gallo, crème fraîche, and cilantro. Loaded: + melted cheese & jalapeños

Tacos & Tequila

Lunch from 12:00 till 17:00

Chef's favourites

Let us surprise you with a handpicked selection of our finest flavours! Enjoy a little bit of everything—tacos, tostadas, peppers, quesadillas, and more—each dish a delightful mystery, all for just €17.5 per person.

A perfect way to explore the tastes of the menu!



Tacos Mix & Match



For the true Mexican experience: eat with your hands! Amsterdam handmade heirloom Oaxaca corn tortillas. All tacos are garnished with cilantro & lime. Share it or don't, we get it.

Step 1:

Choose your 3 tacos 19 euro

Can't choose? Order three different tacos

Pollo

18 hour marinated Yucatan-style grilled chicken, pico de gallo & salsa blanca

Carne

Grilled steak, pico de gallo & salsa blanca

Chorizo

Grilled pork sausage topped with coleslaw & salsa blanca

Pescado

Hake fillet in homemade beer batter, coleslaw & salsa blanca

De Camarones

Crispy battered shrimp, coleslaw & salsa blanca

Vegetariano

Mexican marinated minced beef of soy & pea beans, with pico de gallo and salsa blanca

Step 2:

Upgrade your dish

Melted cheese +2

Pure guacamole +2

Vegan cheese +2

Queso Fresco +2

Jalapeños +2

Frijoles +2

Step 3:

Choose 1 free salsa

Don't forget to spice up your dish.

Salsa verde

Tomatillos, onions, green peppers, garlic and cilantro

Salsa roja

Smokey Chipotle garlic, tomatoes, onions. Spicy and smoky flavour bomb

Salsa amarilla

A spicy love story with pineapple and habaneros.

El diablo salsa

Mix habanero, chili, jalapeño, and honey. If you dare!

Tequila mayo

Just like the name! Tequila, mayo, chipotle

Tacos & Tequila

Dinner from 17:00

Burritos 🌿

Filled with rice, carrots, coleslaw, pico de gallo, crème fraîche, tequila mayonnaise, and cilantro.

Pollo 21

18 hour marinated Yucatan-style grilled chicken

Chorizo 25

Mexican-style handmade chorizo pork sausage

Carne 24

Grilled steak in an oil-based salsa verde

Vegetariano 22 ✓

Mexican marinated minced beef of soy & pea beans



Tacos Mix & Match

For the true Mexican experience: eat with your hands! Amsterdam handmade heirloom Oaxaca corn tortillas. All tacos are garnished with cilantro & lime. Share it or don't, we get it.



Served in portions of 3 tacos for 19 euro or 5 for 30 euro

Step 1:

Choose your toppings

Can't choose? Order three or five different toppings!

Pollo

18 hour marinated Yucatan-style grilled chicken, pico de gallo & salsa blanca

Carne

Grilled steak, pico de gallo & salsa blanca

Chorizo

Grilled pork sausage topped with coleslaw & salsa blanca

Pescado 🌿

Hake fillet in homemade beer batter, coleslaw & salsa blanca

De Camarones 🌿

Crispy battered shrimp, coleslaw & salsa blanca

Vegetariano ✓

Mexican marinated minced beef of soy & pea beans, with pico de gallo and salsa blanca

Step 2:

Upgrade your dish

Melted cheese +2

Pure guacamole +2

Vegan cheese +2

Queso Fresco +2

Jalapeños +2

Frijoles +2

Step 3:

Choose 1 free salsa

Don't forget to spice up your dish.

Salsa verde 🌶️

Tomatillos, onions, green peppers, garlic and cilantro

Salsa roja 🌶️

Smokey Chipotle garlic, tomatoes, onions. Spicy and smoky flavour bomb

Salsa amarilla 🌶️🌶️

A spicy love story with pineapple and habaneros.

El diablo salsa 🌶️🌶️🌶️

Mix habanero, chili, jalapeño, and honey. If you dare!

Tequila mayo

Just like the name! Tequila, mayo, chipotle



Tacos & Tequila

Dinner from 17:00

Daily Specials

Ask your waitress for our daily specials!

Butchers choice 27.5

Catch of the day 26.5

Mexican Bites

Selection of typical Mexican bites to start your journey. Share it or don't, we get it. Cilantro and lime served with all dishes.

Vegetarian

Quesadilla 2ps/4ps 12/24

Corn tortillas, mixed cheese, pico de gallo and oregano. Served with guacamole, pico de gallo, salsa blanca and cilantro

Totopos 11.5/15

Tortilla chips with guacamole, pico de gallo, crème fraîche, and cilantro +loaded melted cheese & jalapeños

Jalapeño poppers 11

Jalapeño peppers filled with cheese fried in a flour batter

Pimientos de Padron 8.5

Fried padron peppers sprinkled with sea salt

Casava fritas 12

Cassava fries, with pico de gallo, cilantro, and our famous tequila mayonnaise

Ensalada de tacos 6.5

Cucumber, tomatoes, queso fresco, paprika

Elote 11

Corn from the grill with mayonnaise, totopos crumble, queso fresco, salsa blanca and cilantro

Papas fritas 9

With tequila mayo and spicy seasoning

Patacones 11

Fried green plantain with guacamole, pico de gallo, and cilantro

Meat

Pollo frito agridulce 13.5

Mexican style marinated crispy chicken wings

Chicharrón 13.5

Crispy marinated pork belly bite with lime and yuca

Volcán de Chorizo 12.5

Chorizo in a cheesy saus served in a cast iron pan, with three tortillas on the side

Payment only with cards.
We don't accept cash.

Allergies?
Ask your waiter for the allergy list

Our chicken is halal. Please inform our staff of
any allergies. Vegan options available.

DESSERT MENU

La Hora del Postre

Add a coffee or tea for +2.50



Churros 9🌿

With sugar coating with salsa chocolate

Creme Brûlée 9

Sweet with a hint of spice

Brownie 9🌿

With a scoop of vanilla cherry ice cream

Cheesecake 9🌿

Ask about the special of the day!

Ice cream 9

Three scoops of Vanilla cherry or Vegan coconut
vanilla ice cream

Payment only with cards.
We don't accept cash.

Allergies?
Ask your waiter for the allergy list



COFFEE & TEA

Americano 3

Espresso 2.5

Double Espresso 4

Cappuccino 3.5

Cafe Latte 3.5

Hot Chocolate 4.5

Tea 3

Fresh mint 3

Fresh ginger 3

LIQUEURS

Jack Daniel's Whiskey 8.5

Bobby's Gin 12.5

Bacardi Rum 8

Bacardi Spiced Rum 9.5

Bacardi Carta Oro 9.5

Eristoff Vodka 7.5

SPIRITS

Abasolo Whiskey 12

Xila 8.5

Amaretto 7.5

Baileys 7.5

Tia Maria 7.5

Liquor 43 7.5



Payment only with cards.
We don't accept cash.

Allergies?
Ask your waiter for the allergy list

T

Wines

Explore our diverse selection of wines, featuring elegant offerings from Chile, bold choices from Spain, timeless wines from France, authentic flavours from Argentina, and classic favourites from Italy.

White

Chardonnay
Aroma: Pineapple and citrus fruits
Taste: Round and fruity
Country: Central Valley, Chile

 7  31

Verdejo
Aroma: Fresh, mineral and fruity
Taste: Ripe tones of stonefruit and citrus
Country: Rueda, Spain

 7  31

Pinot Grigio
Aroma: Pear, peach and tropical fruit
Taste: Toast, vanilla and hazelnut
Country: Verona, Italy

 45

Rosé

Lista Negra Setúbal Rosado
Aroma: Red fruit
Taste: Strawberries, raspberry and cherries
Country: Pays d' Oc, France

 7  31

Red

Temperanillo
Aroma: Berries, wood
Taste: Ripe red fruit, soft tannins
Country: Nobilegas, Spain

 7  31

Malbec
Aroma: Leather and flowers
Taste: Full ripe plums and strawberry
Country: Mendoza, Argentina

 7  31

Primitivo
Aroma: Prune, peach and raspberry
Taste: Blackberries and blackcurrants
Country: Verona, Italy

 45

Bubbles

Gold Fizz Cava
Grape: Macabeo, Parellada, Xarel-lo
Taste: Dry, mousse, citrus, red grapefruit
Country: Penedès, Spain

 7  38

Cervezas

Taste of Mexico: Explore our selection of Mexican Beers and more.

Draft

Corona 25cl 4,95
A light and fresh traditional beer from Mexico, with a crisp and refreshing taste. Served with lime.

Hertog Jan 25cl 4 | 50cl 7.5
A Dutch golden pilsner-style beer, with a full flavour and a pleasantly bitter aftertaste.

Classics

Dos Equis 7.5
A golden pilsner-style beer, with a balanced composition and a smooth, clean finish. Served with a lime wedge.

Modelo Especial 7.5
A golden lager made from a blend of hops and malts. Served with a glass with a lime wheel.

Modelo Negra 7.5
A Medium-bodied lager with slow-roasted caramel malts that delivers both full flavour and refreshing taste. Served with a glass with a lime wheel.

Specials

Michelada 10
Beer, clamato, lime juice, and house-made Michelada-spice mix

Michelada Especial 12.5
Beer, tequila, and lime juice

Purple corn beer 8
Latin American style purple corn beer with fresh and fruity flavors



Cerveza 0.0%

Corona 0.0% 33cl 4

Water

Chaudfontaine Still 3.75 (25cl) | 7 (75cl)

Chaudfontaine Sparkling 3.75 (25cl) | 7 (75cl)

*Do you have any allergie?
Ask your waiter for the allergy menu*

Sodas

Coca Cola 3.75

Ice tea 3.75

Coca Cola zero 3.75

Royal Bliss tonic 3.75

Fanta 3.75

Coffee

Americano 3

Espresso 2.5

Double Espresso 4

Cappuccino 3.5

Cafe Latte 3.5

Hot Chocolate 4.5

Tea

Tea 3

Fresh mint 3

Fresh ginger 3

Coffee Liqueurs

Amaretto 7.5

Baileys 7.5

Tia Maria 7.5

Liquor 43 7.5



Spirits

Drink them straight, on the rocks or mixed with one of our sodas

Abasolo Whiskey 12

Bacardi Rum 8

Jack Daniel's Whiskey 8.5

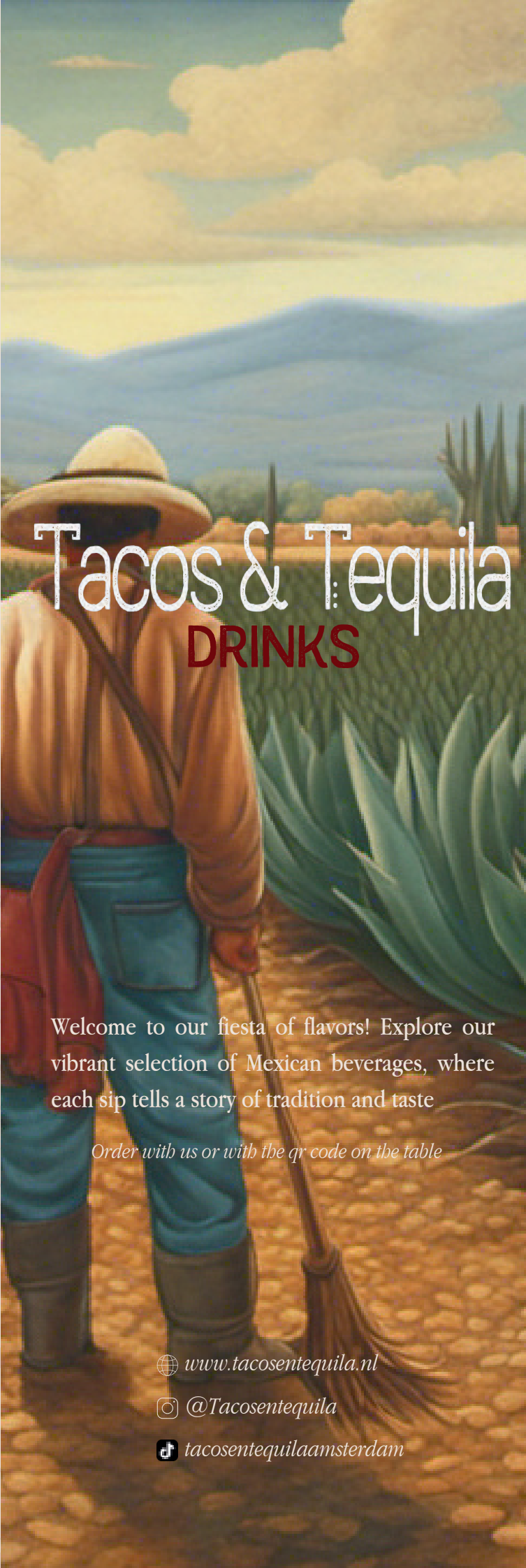
Bacardi Spiced Rum 9.5

Bobby's Gin 12.5

Plantation Especial Rum 12.5

Xila 8.5


Eristoff Vodka 7.5




Tacos & Tequila DRINKS

Welcome to our fiesta of flavors! Explore our vibrant selection of Mexican beverages, where each sip tells a story of tradition and taste

Order with us or with the qr code on the table

 www.tacosentequila.nl

 [@Tacosentequila](https://www.instagram.com/Tacosentequila)

 [tacosentequilaamsterdam](https://www.facebook.com/tacosentequilaamsterdam)

Tequila

Mexico's pride, made from the Blue Weber agave. The heart of tequila production takes place in the state of Jalisco, around the city of Tequila

Tequila Carafe *starting from 32.5*
Share 6 shots for the price of 5, ask your server for more info

Exotico tequila 7.5
Blanco Tequila
Aroma: Cooked agave, vegetal, peppery
Taste: Cooked agave, peppery finish with some citrus notes

Home Infused Tequila 9
Batch of our house tequila infused for at least 24 hours
Please ask your waiter for more information

El Mayor Blanco 9
Blanco Tequila
Aroma: Peppery and cooked agave
Taste: Warm finish

El Mayor Reposado 10
Reposado Tequila
Aroma: Vanilla and caramel
Taste: Vanilla & Buttery with smooth finish

El Mayor Añejo 11
Añejo Tequila
Aroma: Spicy and smoked fruit
Taste: Oak and caramel with a nice peppery finish

El Mayor Cristalino 12.5
Añejo Tequila, aged min 12 months & filtered using ultra-fine charcoal
Aroma: Cooked agave with oak notes, a hint of vanilla, complex fruits and herbal
Taste: Oak notes, dry fruits, vanilla with fresh finish

Patrón Silver 11
Blanco Tequila
Aroma: Citrus
Taste: Smooth and sweet with peppery finish

Patrón Reposado 12.5
Reposado Tequila
Aroma: Oakwood and agave
Taste: Fresh agave with hints of fruits & honey, light floral and vanilla finish

Patrón Añejo 15
Añejo Tequila
Aroma: Oakwood and vanilla
Taste: Oakwood with vanilla & honey, caramel and smokey notes finish

Ocho Blanco 10
Blanco Tequila
Aroma: Vanilla and cinnamon
Taste: Fruity and herbal with smooth subtle finish

Ocho Reposado 11
Reposado Tequila
Aroma: Agave, oak and vanilla
Taste: Caramel and vanilla taste with peppery and cooked agave finish

Region de Mexico Blanco 13
Aroma: Cooked agave, grassy and peppers
Taste: Cooked agave, fruity with a nice peppery finish

Region de Mexico Reposado 15
Aroma: Cooked agave, barrel spice some fruits
Taste: Cooked agave, vanilla with a nice peppery finish

Pasote Blanco 12
Aroma: Cooked agave, earthy, vegetal, herbal with a nice peppery finish
Taste: Cooked agave, peppers, grassy, citrus

Cascahuin Blanco 11
Aroma: Cooked agave, citrus with a nice peppery finish
Taste: Cooked agave, earthy, herbal, citrus

Cascahuin Reposado 12.5
Aroma: Cooked agave, caramel, banana, berry
Taste: Cooked agave, oak, vanilla with a nice peppery finish

Cascahuin Tahona 15
Aroma: Cooked agave, minerals, pepper, citrus, earthy, vegetal
Taste: Cooked agave, peppery, citrus, herbal and grassy

Cascahuin Plata 27.50
Aroma: Cooked agave, black peppers, grapefruit, earthy, vegetal, floral
Taste: Cooked agave, peppers, citrus, herbal, mineral, vanilla, fruity

Fortaleza Reposado 20
Reposado Tequila
Aroma: Fresh agave, oak, and vanilla
Taste: Caramel and vanilla taste with peppery and cooked agave finish

Don Julio 1942 25
Añejo Tequila
Aroma: Vanilla and caramel
Taste: Vanilla and cinnamon taste with a light peppery finish

Patron el Cielo 45
Silver (Blanco) distilled 4 times
Aroma: Cooked agave, sweet fruits and citrus
Taste: Cooked agave, sweet fruits, citrus with a light fresh finish

Mezcal

Mezcal was born out of ancient Mexican tradition. A tradition we love to teach you more about.

San Cosme Espadin 7.5
Smokey, fresh, green

San Cosme ensamble edicion 13.5
(madrecuixe 50%, tobola 20%, espadin 30%)
Smoked agave, hints of citrus and leather

Nucano espadin 9
Smoked agave, hints of citrus and earthy

Nucano barril 12.5
Smoked agave, hints of caramel and citrus

Nucano tobola 12.5
Smoked agave, hints of caramel and dried fruits

Nucano tepextate 17.5
Smoked agave, hints of citrus and earthy

Margaritas

The Margarita is one of the worlds most popular cocktails

Classic Margarita 13
Tequila Blanco, house curacao and lime juice
+4 Patron Blanco / Mezcal
+8 Patron Reposado

Tommy's Margarita 13
Tequila Blanco, lime juice, and agave syrup
+4 Patron Blanco / Mezcal
+8 Patron Reposado

Margarita Pitcher 65 | Premium 82.5
Share a pitcher of 6 margaritas for the price of 5.
Choose Classic, Tommy's, Spicy, Weekly or fruity

Fruit Margaritas

Our classic Margarita with a fruity twist for those who like their Margaritas just a little sweeter and tropical

Rosa mexicana 14
Exotico tequila, limejuice, strawberry cordial
+4 Patron Blanco / Mezcal
+8 Patron Reposado

Mango ardiente 14
Exotico infused chipotle tequila, limejuice, mango cordial

Sueño de passion 14
Exotico tequila, passionfruit puree, vanilla syrup
+4 Patron Blanco / Mezcal
+8 Patron Reposado



Cocktails

Cocktails that will transport you to the sun-soaked beaches and vibrant streets of Mexico. Upgrade your cocktail with the premium Patrón Tequila!

Paloma ocho 13
Ocho tequila, grapefruitjuice, grapefruitsoda
+4 Ocho Reposado

Espresso Azteca 14
Nodo liquor, espresso, liquor 43, sugar syrup

Cherry Boom 14
Exotico tequila, San Cosme mezcal, cherry liquor, limejuice, orange juice

Tequichello spritz 11
Homemade tequila-limonchello infusion, cava, sparkling water

Spicy Xila spritz 11
Mexican, spicy agave spirit topped with, dry vermouth and tonic

Mocktails

Enjoy our homemade alcohol-free cocktails made from fresh ingredients.

Yucatan Lemonade 9
Classic Mexican refreshing beverage made with mint, ginger, lime, and sparkling water

Horchata 9
Classic Mexican refreshing beverage made with rice water, cinnamon, star anise and cloves.

Pineapple Agua Fresca 7.5
Fresh, light and non-alcoholic beverages made from Pinapple

Watermelon Agua Fresca 7.5
Fresh, light and non-alcoholic beverages made from Watermelon

Jarritos

Enjoy the fresh and fruity flavours of this authentic Mexican soda.

Lime 6

Mango 6

Pineapple 6

*Do you have any allergies?
Ask your waiter for the allergy menu*