TACOS & TEQUILA

LUNCH FROM 12.00-17.00

Most dishes can be made vegan
Our chicken is halal
All Margarita can be made alcohol free

TACOSENTEQUILAAMSTERDAM
TACOSENTEQUILA

Mexican Bites

Ceviche de Camarones 13[5]
Thinly cut marinated shrimp with fresh tomato salsa, juicy lime, fried onion, and chives

Tostadas Tuna 14[5]
Tuna tatare, green tomatillo, avocado, mixed chilies, chives & pickled onion (2 pc)

Elote 11
Corn from the grill with mayonnaise, white cheese, salsa blanca, and cilantro (2 pc)

Papas fritas 9[5]
Crispy marinated pork belly bite with lime and yuca

Quesadilla 2/4/6 pieces €12/24/36
Corn tortillas filled with mixed cheese, pico de gallo, and oregano served with guacamole, pico de gallo, salsa blanca, and cilantro

Ensalada de Saveur Dátan 14[5]
Salad of ripe tomatoes, fresh strawberries, soft and light dressing, mint and queso fresco

Jalapeño Poppers 11
Jalapeño peppers filled with creamy cheese, fried in a flour batter

Pimientos de Padron 9
Fried Padron peppers sprinkled with cruchy sea salt

Totopos (Nachos) 11[5]
Crispy tortilla chips served with guacamole, pico, crème fraîche, and cilantro

Loaded: Melted cheese + Jalapenos

Extra Birria/pollo +4[5]
Melted cheese/Jalapeños/Fijoles +2
Extra guacamole +3

Sandwiches

Birria Sandwich 13[5]
8-Hour Slow-Cooked Birria, guacamole, poached egg, chipotle hollandaise, and queso fresco

Vegetariano Sandwich 14[5]
Mexican vegan minced beef, bean spread, pico de gallo, tequila mayo, salsa blanca, salsa verde

Pollo Sandwich 13[5]
18h marinated grilled chicken, bean spread, melted cheese, pico de gallo, tequila mayo, salsa blanca & verde

PAYMENT ONLY POSSIBLE WITH CARDS

Tacos

Birria (beef) 8[5]
8-Hour Slow-cooked Birria served with melted cheese, fresh pico, and rich consommé

De camarones 8
Crispy tempura shrimp taco topped with salsa blanca and fresh cilantro for balance

Pollo (chicken) 7[5]
18-hour marinated Yucatán chicken with pico de gallo and creamy salsa blanca topping

Pulpo (octopus) 8
Grilled octopus paired with honey aioli and pico de gallo for bold flavor

Vegetariano 7
Soy-pea protein 'beef' with pico de gallo and creamy salsa blanca for freshness

Chicharrón 8[5]
Crispy pork belly, pico de gallo and a savory flavor kick

Specials

Burrito a la medio 15
Scrambled eggs, bean spread, avocado, pico de gallo, cilantro and salsa blanca

Huevos Rancheros 12[5]
Rice with frijoles and avocado, topped with two fried eggs, cilantro, and lime

Chilaquiles Estrellados 13[5]
Fried tortillas in salsa roja topped with pico de gallo, fried egg, cilantro and lime

Cocktails

And many more...

Mezcalita 13
San Cosme mezcal, lime & house liquor

Abasolo Sour 12[5]
Abasolo whiskey, lime, vegan foamer & bitters

Michelada Especial 12[5]
Beer, tequila, and lime juice

Paloma ocho 13
Ocho tequila, grapefruit juice & artisan soda

Desserts

Churros 10
Brownie 9
Cheesecake 9
Ice Cream 9
Crème Brûlée 9

TEQUILA FLIGHT

A curated trio of premium tequilas, each sip offering a unique finish of smooth, smoky, & sweet notes.

3 glasses just pick your fancy level!

€25/35/45

TACOS & TEQUILA

DINNER FROM 17.00

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Our chicken is halal
All Margarita can be made alcohol free

TACOSENTEQUILAAMSTERDAM
TACOSENTEQUILA

Mexican Bites

Pollo frito agridulce 13[5]
Mexican style marinated crispy chicken wings
Best with: Tequila mayo +2

Tostadas Tuna 14[5]
Tuna tatare, green tomatillo, avocado, mixed chilies, chives & pickled onion (2 pc)

Ceviche 13[5]
Marinated shrimp, fresh coeur de boeuf tomato salsa, fried onions, chives and lime

Chicharron 13[5]
Crispy marinated pork belly bite with lime and yuca

Quesadilla 2/4/6 pieces €12/24/36
Corn tortillas filled with mixed cheese, pico de gallo, and oregano served with guacamole, pico de gallo, salsa blanca, and cilantro

Ensalada de Saveur Dátan 14[5]
Salad of ripe tomatoes, fresh strawberries, soft and light dressing, mint and queso fresco

Jalapeño Poppers 11
Jalapeño peppers filled with creamy cheese, fried in a flour batter

Pimientos de Padron 9
Fried Padron peppers sprinkled with cruchy sea salt

Totopos (Nachos) 11[5]
Crispy tortilla chips served with guacamole, pico, crème fraîche, and cilantro
Loaded: Melted cheese + Jalapenos

Extra Birria/pollo +4[5]
Melted cheese/Jalapeños/Fijoles +2
Extra guacamole +3

From the grill

Entrecote 20
Grilled with chimichurri, fried tomates, aliñados & papas fritas

Pulpo gratinado 18[5]
Grilled octopus, honey aioli, corn ribs, sweet potato & lime

Gambones 18[5]
Puerto Escondido style jumbo shrimp with garlic & tomato salsa

PAYMENT ONLY POSSIBLE WITH CARDS

Tacos

Birria (beef) 8[5]
8-Hour Slow-cooked Birria served with melted cheese, fresh pico, and rich consommé

De camarones 8
Crispy tempura shrimp taco topped with salsa blanca and fresh cilantro for balance

Pollo (chicken) 7[5]
18-hour marinated Yucatán chicken with pico de gallo and creamy salsa blanca topping

Pulpo (octopus) 8
Grilled octopus paired with honey aioli and pico de gallo for bold flavor

Vegetariano 7
Soy-pea protein 'beef' with pico de gallo and creamy salsa blanca for freshness

Chicharrón 8[5]
Crispy pork belly, pico de gallo and a savory flavor kick

Burritos

Birria 24
8-Hour Slow-Cooked Birria. Juicy & tender beef. Marinated with chiles, garlic, and herbs

Vegetariano 23
Mexican marinated minced beef with soy and pea beans. Also vegan

Pollo 22
18-hour marinated Yucatán-style grilled chicken.

Desserts

Churros 10
Brownie 9
Cheesecake 9
Ice Cream 9
Crème Brûlée 9

Cocktails

And many more...

Mezcalita 13
San Cosme mezcal, lime & house liquor

Abasolo Sour 12[5]
Abasolo whiskey, lime, vegan foamer & bitters

Michelada Especial 12[5]
Beer, tequila, and lime juice

Paloma ocho 13
Ocho tequila, grapefruit juice & artisan soda

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€25/35/45

Wines

Explore our diverse selection of wines

White

Chardonnay Citrussy - Round - Juicy	7	31
Verdejo Fruity - Citrussy - Crisp	7	31
Pinot Grigio Oak - Vanilla - Fruity	9	39

Rosé

Crazy Tropez Fruity - Fresh - Elegant	7	31
Aqua di Venus Floral - Citrussy - Fresh	9	39

Red

Temperanillo Fruity - Soft - Sour	7	31
Malbec Fruity - Smooth - Elegant	7	31
Primitivo Fruity - Round - Intense	9	39

Bubbles

Castelnuovo Romeo Prosecco Crisp - Elegant - Refreshing	7	31
Castelnuovo Juliet Rosé Prosecco Fruity - Floral - Vibrant	7	31

Water

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

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

Cervezas

Explore our selection of Mexican and Dutch beers

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

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

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.

Corona 0.0% 33cl 4

Sodas

Coca Cola 3.75

Coca Cola zero 3.75

Fanta 3.75

Ice tea 3.75

Royal Bliss tonic 3.75

Jarritos

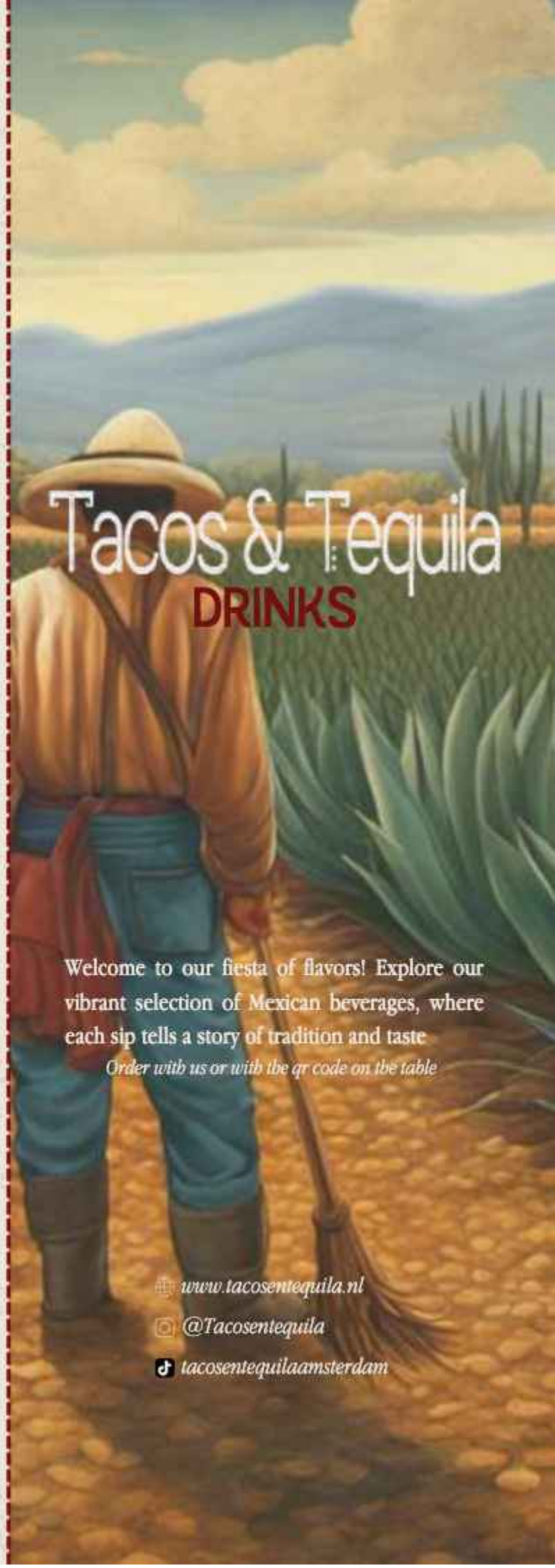
Enjoy the fresh and fruity flavours of this authentic Mexican soda.

Lime 6

Mango 6

Pineapple 6

Weekly Special 6



Margaritas

one of the world's most popular cocktails.

	Glass	Pitcher
El Classico Ocho Blanco, lime juice & house liquor *Refreshing - Tangy - Citrusy*	13	65
Tommy's Aman Blanco tequila, agave syrup & lime juice *Smooth - Sweet - Agave-forward*	13	65
Mezcalita San Cosme mezcal, lime juice & house liquor *Smoky - Zesty - Bold*	13	65
Fresa Enamorada Codigo 1530 Rosa tequila, lime juice & strawberry cordial *Sweet - Refreshing - Fruity*	14	70
Sol de Maracuyá Ocho Blanco tequila, lime juice, agave syrup, vanilla syrup & passionfruit puree *Tropical - Exotic - Tangy*	14	70
Mango Caliente Chipotle-infused Exotico Blanco tequila, lime juice & Mango cordial *Fiery - Fruity - Spicy*	14	70
Besos del Bosque Nucano Espadin mezcal, lime juice, raspberry syrup, Blackberry syrup & homemade liquor *Refreshing - Tart - Juicy*	14	70

DON'T WANT ALCOHOL?
All our Margarita's are now also available without alcohol!

Cocktails

Cocktails that will transport you to the sun-soaked beaches and vibrant streets of Mexico.

Paloma ocho 13
Ocho tequila, grapefruitjuice, Artisan grapefruitsoda
Citrussy - Crisp - Refreshing

Tequichello spritz 11
Homemade tequila-limonchello infusion, cava & sparkling water
Zesty - Bubbly - Refreshing

Michelada Especial 12.5
Beer, tequila, and lime juice
Zesty – Bold – Uplifting

Michelada 10
Beer, clamato, lime juice, and house-made Michelada- spice mix
Savory – Spicy – Refreshing

Abasolo Sour 14
Abasolo whiskey, lime juice, simple syrup, vegan foamer & bitters
Bold - Tangy - Smooth

Negronito 13 + €1 Nucano Espadin Mezcal i.s.o Gin
Condesa Classic Gin, Campari & Sweet Vermouth
Bitter - Bold - Balanced

Gin & Tonic 13 + €2.5 Condesa Prickly Pear & Orange Blossom Gin
Condesa Classic Gin & Artisan lime and Agave
Crisp – Herbal – Citrusy

Daiquirino 13 + €2.5 Flor de Caña 7 years
Flor de Caña 4 Years, simple syrup & lime juice
Smooth – Tart – Tropical

Yucatan Lemonade (alcohol free) 9
Classic Mexican refreshing beverage made with mint, ginger, lime, and sparkling water
Fresh – Spicy – Sparkling

Tequila Lovers,

This One's for You! Ever wondered how tequila or mezcal is made?
Want to know which one fits your taste best? Check out our Tequila Book – it's right on your table! Inside, you'll find everything from agave facts to flavour tips → Dive in and become your group's tequila expert.

Allergies?

We're here to help.
If you have any food allergies or dietary needs, please speak to one of our team members before you order. We'll make sure you're taken care of!

Love Us?

We'd really appreciate a nice review if you had a great time. It helps others find us – and gives us all the warm fuzzies inside. Scan the QR code below to leave a review. (Just a few taps and you're our favourite person of the day!)

¡Gracias por ser de los chidos!