



Tacos & Tequila

Prepared to be shared and mixed!

Everything is daily fresh, prepared with love and grilled on the spot. This is what makes us unique!

We recommend ordering all at the same time. If not, please specify to the person taking your order.

We recommend 3 dishes min per person!

Buen provecho!

Our Story

It started in Guadalajara, Mexico. Through working with many chefs of all the different regions, Mexico's food culture is represented at Tacos & Tequila. Authenticity, tradition, passion and freshness are the core values we believe in while making and serving our food. We make it accessible for everyone. Besides our unique food experience, we serve high quality spirits and cocktails in a traditional way, but with a modern twist.

We welcome you into our culinary journey through our Mexican cuisine,

Tacos & Tequila



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.

Pan Mexicano  CONTAINS GLUTEN	7.5
Mexican bread basket with dips of chimichurri and spicy garlic oil	
Pimientos de Padron	9
Fried padron peppers sprinkled with sea salt	
Totopos	9
Tortilla chips with guacamole, pico de gallo, crème fraîche, and cilantro	
Quesadillas (2pcs/4pcs)	9 / 16.5
Corn tortillas, mixed cheese, pico de gallo and oregano. Served with guacamole, pico de gallo, crème fraîche, and cilantro	
Jalapeño Poppers	9
Jalapeno peppers filled with cheese battered in flour	
Cassava Fritas	7
Cassava fries, with pico de gallo, cilantro, and our famous tequila mayonnaise	
Grilled Gambas	12
Large unpeeled gambas with green salsa from the bbq	
Pollo Frito Agridulce (6pcs)	9
Mexican style marinated crispy chicken wings	
Mexican Churros  CONTAINS GLUTEN	9
Hint of spice with tajin and salsa chocolat	

We recomend ordering a min 3 dishes per person
for a more fufilling meal!

All of our meat is halal. In case of any allergies
please let our staff know. Vegan options available.

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



Tacos

Mexican Style Do it Yourself! You will receive your main, corn tortillas, toppings, and salsa which you can top it off just the way you like it! For the authentic experience, eat with your hands!

Make a portion of 4 tacos for an additional €4.75

Note: If you are really hungry we recommend 2-3 portions per person!

De Pollo (3pcs)	13
18 hour marinated Yucatan style grilled chicken	
El Pescado (3pcs)	13
White fish in homemade batter	
De Camarones (3pcs)	13
Crispy battered shrimp	
De Chorizo (3pcs)	13
Beef chorizo sausage	
De Carne (3pcs)	13
Grilled steak	
Weekly Taco	15
Ask your server for more information!	

Your tacos will be served with pico de gallo, coleslaw, pickled onions, radish, crème fraîche, cilantro, and limes!

Plant-based Tacos



De Chorizo (3pcs)	13
Plant-based chorizo sausage	
Carne Picada	13
Plant-based mince beef marinated with tomato, garlic, onions, and red chili	
Weekly Plant-based Special	15





Top it up!

Elevate any dish with extra toppings.

Melted cheese	3
Vegan melted cheese	3
Jalapeños	3
Guacamole	3
Black beans	3
Mexican rice	5.5

Homemade Salsas!

Don't forget to spice up your dish. 1 salsa of choice already included with our tacos!

Salsa verde - 	2
Tomatillos, onions, green peppers, garlic and cilantro. Light spicy with a sour touch!	
Salsa roja - 	2
Smokey Chipotle garlic, tomatoes, onions. Spicy and smoky flavor bomb.	
Salsa amarilla - 	2
Hot! Hot! Hot! A spicy love story with pineapple and habaneros.	
El Diablo - 	3
Grilled Carolina reaper, jalapeño, and grilled onions. If you dare!	
Tequila mayo -	3
Just like the name! Tequila, mayo, chipotle	
Chimichurri -	2
Parsley, garlic, cilantro	
Tomato salsa -	2
Tomato, onion, cilantro	

Burritos CONTAINS GLUTEN

All burritos are inspired by Abuela's style: they are filled with red rice mixed with carrots and green peas, coleslaw, pico de gallo, crème fraîche, tequila mayonnaise and cilantro.

Pollo	16.5
18 hour marinated Yucatan style grilled chicken	
De Carne	16.5
Grilled steak	
De Chorizo	16.5
Beef chorizo sausage	

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Plant-based Burritos

De Chorizo 16.5
Plant-based chorizo sausage

Carne Picada 16.5
Plant-based mince beef marinated with tomato, garlic, onions, and red chili

Tortas

From the local food market in Oaxaca city, Abuela's style torta, Mexican grilled sandwich. Topped with bean spread, pico de gallo, melted cheese, salsa verde, crème fraîche, tequila mayonnaise and cilantro.

Pollo S / M 12.5 / 15
18 hour marinated Yucatan style grilled chicken

De Carne 12.5 / 15
Grilled steak

De Chorizo 12.5 / 15
Beef chorizo sausage

Plant-based Tortas

De Chorizo 12.5 / 15
Plant-based chorizo sausage

Carne Picada 12.5 / 15
Plant-based mince beef marinated with tomato, garlic, onions, and red chili

Top it up!

Make your dish even more special!

Melted cheese	3
Jalapeños	3
Guacamole	3
Egg	3

We recommend mixing, sharing, and savoring our dishes!

Platos

Bowl full of love, flavor, and healthy!
Served with red rice mixed with carrots and green peas, coleslaw, pico de gallo,
crème fraîche, guacamole and cilantro.
Garnished with fried tortilla chips.

Pollo 18 hour marinated Yucatán style grilled chicken	18
De Carne Grilled steak	18
De Chorizo Beef chorizo sausage	18
Pescado  CONTAINS GLUTEN White fish in homemade batter	18
Gambas Grilled shrimp	18
Pulpo Grilled octopus	21

Plant-based Platos OPTIONAL VEGAN

De Chorizo Plant-based chorizo sausage	18
Carne Picada Plant-based mince beef marinated with tomato, garlic, onions, and red chili	18

Top it up!

Elevate any dish with extra toppings.

Melted cheese	3
Vegan melted cheese	3
Jalapeños	3
Guacamole	3
Black beans	3
Tortillas 3pcs.	3
Egg	3





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Homemade Salsas!

Don't forget to spice up your dish.

Salsa verde - 	2
Tomatillos, onions, green peppers, garlic and cilantro. Light spicy with a sour touch!	
Salsa roja - 	2
Smokey Chipotle garlic, tomatoes, onions. Spicy and smoky flavor bomb.	
Salsa amarilla - 	2
Hot! Hot! Hot! A spicy love story with pineapple and habaneros.	
El Diablo - 	3
Grilled Carolina reaper, jalapeño, and grilled onions. If you dare!	
Tequila mayo -	3
Just like the name! Tequila, mayo, chipotle.	
Chimichurri -	2
Parsley, garlic, cilantro.	
Tomato salsa -	2
Tomato, onion, cilantro.	

Al Grill

We use a lava stone grill for a delicious taste!
All dishes served with Mexican rice, salsas and limon.
We recommend pairing with our sides!

Carne Asada	200g 23 / 300g 28.5
Grilled premium steak	
Pollo a la Brasa	21
Yucatan style grilled chicken	
Pulpo a la Brasa	23.5
Jalisco style grilled octopus	
Mix a la Plancha <i>Perfect amount for 2 people to share!</i>	55
Mixed grill with carne asada, pollo a la brasa, large unpeeled gambas, pulpo, and Mexican rice	

Sides

Pair it off with our AI grill or main dish!

Tortillas 3pcs.	3
Salade Mexicano Salad of the day	7
Mais Corn from the grill with chimichurri, mix paprika powder, and cilantro	7
Patacones Fried green plantain with guacamole, pico de gallo, and cilantro	7
Cassava fritas Cassava fries with our famous tequila mayonnaise	7
Mexican rice Red rice mixed with carrots and green peas	5.5

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Cocktail Lunch Menu

By our bar team's selected signature cocktails
(Available from 12:00-17:00)

Margarita

Upgrade your cocktail with our premium Tequila/Mezcal!

House
Tequila

Premium
Tequila /
Mezcal

Classic

12.5

15

Tequila Blanco, House Curacao, and lime juice

Miss Picantona

12.5

15

Tequila Blanco infused with chipotle, lime juice, and agave syrup

Tommy's

12.5

15

Tequila Blanco, lime juice, and agave syrup

Possible to upgrade your cocktail
with our premium *Reposado* +2.50 or *Añejo* +5!

Mexico to You

Paloma

12.5

15

Tequila Blanco, lime juice, grapefruit soda

Non-Alcoholic

Yucatan Lemonade

9

Mint, ginger, lime, and sparkling water

Bartender's choice

9



Tequila & Mezcal Flights

All served with Sangrita: tomato, lime, and orange juice.

Recommend sipping the Tequila/Mezcal and sangrita alternately! (3 tastes each!)

Tequila (Beginner)

20

El Mayor Blanco, Patrón Silver & Corralejo Gran Anejo

Tequila (Advanced)

25

Patrón Reposado, El Mayor Anejo & Cristalino from Komos or El Mayor

Mezcal (Beginner)

20

Aprendiz Espadin, Bruxo 1, Aprendiz Tepestate

Mezcal (Advanced)

25

Bruxo 3, Derrumbes Tamaulipas, Vago Ensamble Jarquin

Do you want to learn about **Tequila** and **Mezcal**,
ask our staff about our tastings and workshops.

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Tacos & Tequila Cocktail Menu

(Available from 17:00-closing)

Our brand has its origin in Mexico, Tequila-Jalisco. Here in the agave fields we fell in love and found the inspiration for our name:
Tacos & Tequila.

We invite you on our journey of the last 7 years through different Mexican regions, each featuring their unique tequilas and mezcal. Together with the local farmers and producers we have created a selection that transports you to the vibrant streets of Mexico. We love to share our experience with everyone who comes in our restaurant. Let us know if you have any questions and enjoy!

- Everyone has a tequila story -



Margarita's Special Selection

Upgrade your margarita with our premium Tequila/Mezcal!

Margarita Time Pitcher!

Share 6 Margaritas for the price of 5 in a pitcher

Classic

Tequila Blanco, House Curacao and lime juice

Miss Picantona

Tequila Blanco Inf. with chipotle, lime juice, and agave syrup

Tommy's

Tequila Blanco, lime juice, and agave syrup

Cocktail of the week

Ask your waiter/waitress for information

House
Tequila

Premium
Tequila /
Mezcal

60

75

12.5

15

12.5

15

12.5

15

15

17.5

Possible to upgrade your margarita
with our premium *Reposado* +2.50 or *Añejo* +5!

Margarita's de Fruta Fresca

Upgrade your margarita with our premium Tequila/Mezcal!

Strawberry

Mango

Passionfruit

Orange

House
Tequila

Premium
Tequila /
Mezcal

12.5

15

12.5

15

12.5

15

12.5

15

Life is better with a margarita in hand! Don't forget
to follow and tag us on Instagram @tacosentequila

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From México to you

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

	House Tequila	Premium Tequila / Mezcal
Paloma Tequila Blanco, lime juice, and grapefruit soda	12.5	15
El Deseado Tequila Blanco, lime juice, sparkling water, and angostura bitters	12.5	15
Oaxaca Old Fashioned Tequila Reposado, mezcal, agave syrup, orange, and angostura bitters	12.5	15
Horchata Tequila Blanco, horchata, and coffee liquor	12.5	15
Cantarito Tequila Blanco, a variety of fresh squeezed juices, grapefruit soda, and sea salt in our Mexican mugs	12.5	15
Tepache Oaxaca Sling (Pronunciation wuh-haa-kuh) Tequila Blanco, fermented pineapple, and lime juice	12.5	15

Tequila & Mezcal Flights



All served with Sangrita: tomato, lime, and orange juice
Recommend sipping the Tequila/Mezcal and sangrita alternately! (3 tastes each!)

Tequila (Beginner) El Mayor Blanco, Patrón Silver & Corralejo Gran Anejo	20
Tequila (Advanced) Patron Reposado, El Mayor Anejo & Cristalino from Komos or El Mayor	25
Mezcal (Beginner) Aprendiz Espadin, Bruxo 1, Aprendiz Tepextate	20
Mezcal (Advanced) Bruxo 3, Derrumbes Tamaulipas, Vago Ensamble Jarquin	25

Non-Alcoholic

Tepache 9

Traditional Mexican drink from fermented pineapple

Yucatan Lemonade 9

Mint, ginger, lime, and sparkling water

Bartender's choice 9

Tequila 7 years of love in a glass, savour each sip. 30ml

Tequila Carafe

Share 6 shots for the price of 5, ask your server for more info

House Tequila 6

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 the staff for more information

El Mayor Blanco 7.5

Blanco Tequila

Aroma: Peppery and cooked agave

Taste: Warm finish

El Mayor Reposado 8.5

Reposado Tequila

Aroma: Vanilla and caramel

Taste: Vanilla & buttery with smooth finish

El Mayor Añejo 10

Añejo Tequila

Aroma: Spicy and smoked fruit

Taste: Oak and caramel with a nice peppery finish



**Tequila may not be the answer,
but it's worth a shot!**

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El Mayor Cristalino 15

Añejo Tequila, aged min 12 months & filtered using ultra fine charcoal

Aroma: Cooked agave with oak notes, hint of vanilla, complex fruits and herbal

Taste: Oak notes, dry fruits, vanilla with fresh finish

Patrón Silver 9

Blanco Tequila

Aroma: Citrus

Taste: Smooth and sweet with peppery finish

Patrón Reposado 11

Reposado Tequila

Aroma: Oakwood and agave

Taste: Fresh agave with hints of fruits & honey, light floral and vanilla finish

Patrón Añejo 12.5

Añejo Tequila

Aroma: Oakwood and vanilla

Taste: Oakwood taste with vanilla & honey, caramel and smokey notes finish

Calle 23 Blanco 9.5

Blanco Tequila

Aroma: Fruity, herbal and peppery

Taste: Smokey citrus finish

Calle 23 Reposado 12

Reposado Tequila

Aroma: Oak and peppery

Taste: Vanilla & fruity with oak and caramel finish

Calle 23 Añejo 15

Añejo Tequila

Aroma: Agave and oak

Taste: Oak and cooked agave, sweet finish

Ocho Blanco 11

Blanco Tequila

Aroma: Vanilla and cinnamon

Taste: Fruity and herbal with smooth subtle finish

Ocho Reposado 13.5

Reposado Tequila

Aroma: Agave, oak and vanilla

Taste: Caramel and vanilla taste with peppery and cooked agave finish

All we need is love and tequila! Share your love with us by tagging @tacosenatequila on our Instagram!

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Fortaleza Reposado 14

Reposado Tequila

Aroma: Fresh agave, oak, and vanilla

Taste: Caramel and vanilla with peppery and cooked agave finish

Corralejo Gran Añejo 15

Añejo Tequila

Aroma: Honey and fruity

Taste: Smokey & peppery

Corralejo 99000 hours 17.5

Añejo Tequila - the name represents the amount of hours to produce this tequila

Aroma: Agave and butterscotch with oak

Taste: Cinnamon and smooth finish

Don Julio 1942 25

Añejo Tequila

Aroma: Vanilla and caramel

Taste: Vanilla and cinnamon taste with light peppery finish

Komos Rosa Reposado 25

Añejo Tequila

Aroma: French red wine oak barrel, vanilla, and flowers

Taste: Cinnamon and dried fruit with a hint of chocolate and maple finish

Komos Cristalino 35

Añejo Tequila

Aroma: Vanilla and caramel

Taste: Fresh agave, chocolate and vanilla

Jose Cuervo Reserva 35

Extra Añejo Tequila

Aroma: Peppery, caramel, and agave

Taste: Oak, dry fruit, chocolate with a smoky finish

Limited Tequila starting from 50

Special tequilas with limited availability.

Ask our staff for more information!

FUN FACTS:

- It takes an average 7-10 years to harvest the agave plant to make tequila!
- Tequila can only be produced in Mexico
- Cooking methods by clay pit, brick oven, autoclave, and diffuser

Mezcal

30ml

Enjoy in sips for the full experience!

Aprendiz Espadin

6.5

Smokey, fresh, green

Aprendiz Tepextate

8

Vegetal, green pepper, hint of sweet

Bruxo #1

8

Fruit, floral, raisins

Bruxo #2 Pechuga

10

Vanilla, caramel, green pepper

Bruxo #3 Barril

12

Savoury, stone fruit, peppery

Derrumbes San Luis Potosi

8

Hint of Jalapeño, cream cheese, light smoke

Derrumbes Tamaulipas

12.5

Funky, toasted kimchi

Vago Elote

12

Sweet, funky, corn

Vago Ensemble Jarquin

15

Smooth and smokey. By Emigdio Jarquin Ramirez



FUN FACTS:

- Unlike tequila which can only be made from the Blue Weber agave, mezcal can be made from a variety of agave plants!
- Most mezcals comes from the Oaxaca, Mexico region.
- To make mezcal the heart of the agave plant, the pina, is cooked in underground pits.

Mezcal is an acquired taste,
but a taste worth acquiring.

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Spirits

Whiskey

Abasolo (Mexican whiskey from corn)	10.5
Rebel Bourbon	7
Rebel Rye	7
Jack Daniel's	7

Rum

Botran Reserva Blanca	7
Botran Reserva 8 years	8.5
Plantation Especial	12.5

Vodka

Riga Black	5.5
Fair Quinoa	7.5

Gin

Opihr	8.5
Bobby's	10

Raicilla:

Like tequila from Jalisco, but made with different agave plants!

La Venenosa Tabernas	11.5
Sweet, herbal with smokey yet light finish	

La Venenosa Sierra Occidental	13.5
Cheesy, chili with mild pepper kick to finish, sweet and smooth	

Boconara:

Same agave used in tequila but from a different region!

Cielo Rojo	12.5
Herbal, earthy with a nice fruity finish	

Cervezas

Corona	6
Desperados	6
Dos Equis XX	6
Sol	6
Michelada	8

Beer, Clamato, lime juice, and house-made Michelada

Michelada especial	12.5
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Beer, tequila, and lime juice

Heineken	4/7
Heineken Pitcher (1.5lt.)	17.5

Wines

White	Glass	Bottle
Verdejo	7	34
Chardonnay	7	34
Pinot Grigio		59

Red	Glass	Bottle
Tempranillo	7	34
Malbec	7	34
Primitivo Special		59

Rose	Glass	Bottle
Joselin	7	34
Aqua di Venus		59

Water

Still (75cl)	7
Still (25cl)	3,75
Sparkling (75cl)	7
Sparkling (25cl)	3,75

Special Mexican Cerveza

Modelo Negra	7.5
Modelo Especial	7.5
Pacífico	7.5

Champagne

	Small	Big
De Monterat Brut	35	85

Subtle, fresh and creamy with a nice length

Moët & Chandon	55	110
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Blend of Pinot Noir, Pinot Meunier & Chardonnay from Champagne, subtle dry

Cava Brut Masia	35	65
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Delicate bubble due to longer aging.
Fruity and fresh notes

Jarritos

Mexican soda

Guava	5.75
Lime	5.75
Mango	5.75
Pineapple	5.75
Flavour of the week	5.75

Cocktails take time, but a bottled water or bubbles offer instant refreshment.

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Dulces (pronunciation dul-ces)

Seal the deal! Something sweet to end your meal.

Raspberry Cheesecake 9

Cheesecake with raspberry purée and mango syrup

Chocolate Brownie OPTIONAL VEGAN 9

With a scoop of vegan vanilla or vanilla cherry ice cream

Mexican Crème Brûlée 9

With a hint of sweet and spice

Churros Sweet and Salty! CONTAINS GLUTEN 9

Salsa chocolat with a dash of tajin and lime

Ice cream scoop 3

Vanilla Cherry

Coffee

Americano	3
Espresso	2
Double Espresso	3
Cappuccino	3
Cafe Latte	3

Tea	3
Fresh mint	4
Fresh ginger	4

Coffee Liquors

Amaretto	5
Baileys	5
Tia Maria	5
Liquor 43	5

Take the Tacos & Tequila experience home!

Tortillas 30pcs 20

Homemade Salsas 200ml 10

Made daily with love! Limited expiration, ask our staff for more info

Salsa verde

Salsa roja

Salsa amarilla

Tequila mayo

Chimichurri

Tomato salsa

El Diablo 200ml 15

Made from the special Carolina Reaper

Sip and savor anywhere: drinks to-go!

Classic Margarita 100ml 12

Paloma 100ml 12

Jarritos-Mexican soda 5.75

Exclusive T&T Tote bags 35

Do you want Tacos & Tequila at your catering event?

Send us an email at hola@tacosentequila.nl

Life is short, why not work somewhere awesome?
Become part of our team! Let us know and send us
an email at: hola@tacosentequila.nl

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Tacos & Tequila



For more information about us,
bookings or other enquiries
scan the QR code, or visit:

tacosentequila.nl