



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.

Pimientos de Padron	11
Fried padron peppers sprinkled with sea salt	
Jalapeño Poppers	10
Jalapeño peppers filled with cheese fried in a flour batter	
Cassava Fritas	12
Cassava fries, with pico de gallo, cilantro, and our famous tequila mayonnaise	
Pollo Frito Agridulce (8pcs)	14
Mexican style marinated crispy chicken wings	
Totopos	11.5 / 15
Tortilla chips with guacamole, pico de gallo, crème fraîche, and cilantro +loaded melted cheese & jalapeños	
Quesadillas (2pcs/4pcs)	12 / 24
Corn tortillas, mixed cheese, pico de gallo and oregano. Served with guacamole, pico de gallo, crème fraîche, and cilantro	

Upgrade your dish!

Elevate any dish with extra toppings.

Carne	6
Pollo	6
Melted cheese	4.5
Vegan melted cheese	4.5
Jalapeños	4.5
Pure guacamole	4.5
Black beans	4.5

Salsas!

Don't forget to spice up your dish.

1 salsa of choice already included with our tacos!

Salsa verde -	3
Tomatillos, onions, green peppers, garlic and cilantro. Light spicy with a sour touch!	
Salsa roja -	3
Smokey Chipotle garlic, tomatoes, onions. Spicy and smoky flavor bomb.	
Salsa amarilla -	4
Hot! Hot! Hot! A spicy love story with pineapple and habaneros.	
El Diablo -	4
Mix habanero, chili, jalapeño, and honey. If you dare!	
Tequila mayo -	4
Just like the name! Tequila, mayo, chipotle.	
Tomato salsa -	3
Tomato, onion, cilantro.	

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

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

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.

Choose your 3 tacos **€24** / or 5 tacos **€37**

De Pollo

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

De Carne

Grilled steak, pico de gallo & salsa blanca

El Pescado CONTAINS GLUTEN

Hake fillet whitefish in homemade beer batter, coleslaw & salsa blanca

De Camarones CONTAINS GLUTEN

Crispy battered shrimp, coleslaw & salsa blanca

De Chorizo

Mexican-style handmade chorizo sausage, pico de gallo & salsa blanca

Carne Picada OPTIONAL VEGAN

Mexican marinate mince beef of soy & pea beans, with pico de gallo and salsa blanca


Upgrade your dish!


Elevate any dish with extra toppings.

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Vegan melted cheese	4.5
Jalapeños	4.5
Pure guacamole	4.5
Black beans	4.5

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Tomato, onion, cilantro.

Sides


Great for sharing!

Mais	11
Corn from the grill with tequila mayo, tortilla chips, and cilantro	
Patacones	11
Fried green plantain with guacamole, pico de gallo, and cilantro	
Cassava Fritas	12
Cassava fries with pico de gallo, cilantro & our famous tequila mayonnaise	
Potato Frites	9
With tequila mayo and tajin	
Mexican rice	7.5
Red rice topped with carrots, coleslaw, pico de gallo, and cilantro	

Burritos or/ Naked Burrito +3

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

Split in two! Our burritos are cut in half.

Pollo	23
18 hour marinated Yucatan style grilled chicken	
De Carne	26
Grilled steak	
De Chorizo	27
Mexican-style handmade chorizo sausage	
Carne Picada 	24
Mexican marinate mince beef of soy & pea beans	


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Tortas

Third most popular street food dish in Mexico. From the local food market in Oaxaca city, Abuela's style torta: Mexican grilled bun. Topped with bean spread, pico de gallo, melted cheese, salsa verde, crème fraîche, tequila mayonnaise and cilantro.
Split in two! Our tortas are cut in half.

	S / M
Pollo 18 hour marinated Yucatan style grilled chicken	14 / 17
De Carne Grilled steak	17 / 20
De Chorizo Mexican-style handmade chorizo sausage	16 / 19
Carne Picada  OPTIONAL VEGAN Mexican marinate mince beef of soy & pea beans	14 / 17

Upgrade your dish!

Melted cheese	4.5
Vegan cheese	4.5
Jalapeños	4.5
Pure guacamole	4.5
Fried egg	4.5

Al Grill

We use a lava stone grill for a delicious taste!
All dishes are served with Mexican rice, chimichurri salsa, cilantro and limon.

Carne Asada Grilled Entrecôte-premium steak	250g 32.5
Pollo a la Brasa Yucatan style 18-hour marinated grilled chicken	250g 27.5

All of our dishes are prepared on the spot to guarantee the best quality, the most attention, love, and zero waste. This takes time but it will be worth it!



Tacos & Tequila Cocktail Menu

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 to 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 Infused with chipotle, lime juice, and agave syrup

Tommy's

Tequila Blanco, lime juice, and agave syrup

House
Tequila

Premium
Tequila /
Mezcal

78

102

13

17

13

13

17

Possible to upgrade your margarita
with our premium *Reposado +4 or Añejo +8!*

Margarita's de Fruta Fresca

Upgrade your margarita with our premium Tequila/Mezcal!

Fresa Fresca

Fresh strawberry, tequila blanco, house curacao, and lime juice

Mango Sunset

Fresh mango, tequila blanco, house curacao, and lime juice

La Apasionada

Passion fruit cordial, tequila blanco, house curacao, and lime juice

Sabores de Otoño

Tequila Blanco infused with cinnamon, mandarin cordial, and lime juice

House
Tequila

Premium
Tequila /
Mezcal

14

18

14

18

14

18

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	13	17
Horchata Tequila Blanco, horchata, and coffee liquor	14	20
Cantarito Tequila Blanco, a variety of fresh squeezed juices, grapefruit soda, and sea salt in our Mexican mugs	13	17
Cherry Boom! Tequila Blanco, mezcal, cherry liquor, horchata, and fresh squeezed juices	14	18
Infante Tequila Blanco, mezcal, orgeat, and lime juice	14	18

Non-Alcoholic

Yucatan Lemonade Mint, ginger, lime, and sparkling water	9
Bartender's choice	9

Tequila

Min 7 years of Agave growth-1 time use-months/years
of distillation and ageing in a barrel-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

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 the staff for more information

El Mayor Blanco

9

Blanco Tequila

Aroma: Peppery and cooked agave

Taste: Warm finish

El Mayor Reposado

11.5

Reposado Tequila

Aroma: Vanilla and caramel

Taste: Vanilla & buttery with smooth finish

El Mayor Añejo

12.5

Añejo Tequila

Aroma: Spicy and smoked fruit

Taste: Oak and caramel with a nice peppery finish

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

11

Blanco Tequila

Aroma: Citrus

Taste: Smooth and sweet with peppery finish



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

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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

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

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

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

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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, dried 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

By Emigdio Jarquin Ramirez. Smooth and smokey



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 come 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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Cervezas

Corona	6
Dos Equis XX	7.5
Michelada	10

Beer, Clamato, lime juice, and house-made

Michelada spice mix

Michelada especial	12.5
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Beer, tequila, and lime juice

Heineken	4/7
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Heineken Pitcher (1.5lt.)	24
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Special Mexican Cerveza

Modelo Negra	7.5
Modelo Especial	7.5
Purple Corn Beer	8

Wines

White	Glass	Bottle
Verdejo	7	31
Chardonnay	7	31
Pinot Grigio		45

Red	Glass	Bottle
Tempranillo	7	31
Malbec	7	31
Primitivo Special		45

Rose	Glass	Bottle
Joselin	7	31
Aqua di Venus		45

Bubbles	Glass	Bottle
Cava Brut Masia	7	65

Delicate bubble due to longer aging.

Fruity and fresh notes

Water

Chaudfontaine Still (75cl)	7
Chaudfontaine Still (25cl)	3.75
Chaudfontaine Sparkling (75cl)	7
Chaudfontaine Sparkling (25cl)	3.75
Tapwater Carafe	2.5

Jarritos

Mexican soda

Lime	6
Mango	6
Pineapple	6

Other Sodas

Coca Cola	3.75
Coca Cola Zero	3.75
Fanta	3.75
Sparkling Ice Tea	3.75
Royal Bliss Tonic	3.75

Dulces

(pronunciation dul-ces)

Seal the deal! Something sweet to end your meal.

Raspberry Cheesecake	11
Cheesecake with raspberry purée and mango	
Chocolate Brownie  <small>OPTIONAL VEGAN</small>	11
With a scoop of vegan vanilla or vanilla cherry ice cream	
Mexican Crème Brûlée	11
Sweet with a hint of spice	
Churros Sweet and Salty!  <small>CONTAINS GLUTEN</small>	11
With sugar and tajin coating with salsa chocolat on the side	
Two scoops of ice cream  <small>OPTIONAL VEGAN</small>	8
Vanilla cherry or Vegan vanilla	

Coffee & Tea

Americano	3.5
Espresso	3
Double Espresso	4
Cappuccino	4.5
Cafe Latte	4.5

Tea	3.5
Fresh mint	4.5
Fresh ginger	4.5

Coffee Liquors

Amaretto	7.5
Baileys	7.5
Tia Maria	7.5
Liquor 43	7.5

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

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Spirits

Whiskey

Abasolo (Mexican whisky from corn)	12
Jack Daniel's	8.5

Vodka

Eristoff Vodka	7.5
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Rum

Bacardi	8
Bacardi Spiced	9.5
Plantation Especial	12.5

Gin

Bobby's	11
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Raicilla:

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

La Venenosa Tabernas	13.5
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:

The same used in tequila but from a different region!

Cielo Rojo	12.5
Herbal, earthy with a nice fruity finish	



Tacos & Tequila



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

tacosentequila.nl