

POSTRES

DESSERTS

FLAN \$14.00

Vanilla egg based custard, baked in caramel lined dish in a bain-marie. A creamy and smooth dessert.

CHURRO TACO \$14.00

Crispy sweet taco with cinnamon sugar, filled with smooth orange diplomatic vanilla cream and fresh strawberries on top.

PASTEL DE CAJETA \$16.00

Baked-soft caramel lava cake, ricotta cheese, served with french vanilla ice cream and chocolate dust. 15 min prep time.

EXTRAS

GRILLED JALAPENOS \$4.50

INFIERNO SALSA \$3.50

SOUR CREAM \$3.00

GUACAMOLE \$6.00

CORN CHIPS \$4.00

TORTILLAS \$4.00

LIMES \$2.50



Please inform our staff of any allergies before ordering. Our kitchen handles nuts, gluten, dairy and other allergens, and traces may be present

A 1.6 % surcharge applies to debit card payments, 5% on weekends and 15% on public holidays. Cash payments incur no surcharge.

¡Vuelva Pronto!

Thank you for dining with us. We hope our fusion of authentic Mexican street food with a modern twist left you craving more.

See you next time – stay spicy, amigos!”



FOLLOW US ON INSTAGRAM

BIENVENIDOS al
CARTEL
del
TACO

¡BUEN PROVECHO!

ENTRADAS

STARTERS SOMETHING TO SHARE

- PAPAS 'CHIPS'** **V** \$13.00
 Potato chips with tajin salt, served with chipotle mayo.
- ELOTE** **GF V** \$14.00
 Chargrilled corn, mayo, ricotta cheese & a touch of tajin chilli & coriander. A classic from the streets of Mexico!
- GUACAMOLE** **GF DF VE** \$14.00
 Homemade guacamole served with hand-made crunchy corn chips. Add pork chicharron strip for extra \$10 each.
- ENSALADA CESAR** **GF VE** \$18.00
 Baby cos grilled lettuce, homemade caesar dressing, bread croutons, maple bacon, cherry tomatoes and parmesan cheese.
- TINGA DE POLLO TOSTADAS** **GF** \$18.00
 Chicken in chipotle adobo, topped with lettuce, sour cream, onion, ricotta cheese and salsa verde, served on 2 crunchy corn tortillas. 2 pieces.
- QUESADILLAS DE HONGOS** **V** \$20.00
 Sautéed mushrooms, melted cheese, served with salsa verde, corn tortillas. 3 pieces per serve.
- CHICKEN WINGS** \$22.00
 Chicken wings, tossed in home made mexican buffalo sauce, served with blue cheese mayo and celery.
- BEEF RIBS** **GF DF** \$28.00
 Slow-cooked beef ribs with morita-mezcal glaze, smoked chimichurri, and fried shallots.

MARISCOS - SEAFOOD

- OYSTERS FRESCOS** Natural \$5.50 Prepared \$6.50
 . Mexican mignonete, pico de gallo, red chillie, lime.
 . Aji amarillo, passion fruit, beer, honey, lime.
 . Salsa matcha, ponzu, yuzu, lime
- OCTOPUS TOSTADA** **GF P DF** \$16.00
 Octopus, salsa bruja, coriander, onion, lime, avocado, mayo & valentina spicy sauce, served on a crunchy corn tortilla. (cold dish). 1 piece.
- PESCADILLAS** **GF DF P** \$24.00
 Deep-fried fish tacos, red snapper, guacamole, pico de gallo, salsa bruja, valentina & mayo. 4 pieces.

TACOS

2 TACOS PER ORDER

- AL PASTOR - TROMPO** **GF DF** \$21.00
 Crisp-thin shavings of spit-grilled pork 'TROMPO', marinated with guajillo chilli adobo, grilled pineapple, onion, coriander & salsa. The most famous taco in Mexico City!
- SUADERO** **GF DF** \$21.00
 Beef brisket is slow cooked for several hours in its own juice and then grilled - resulting in a crisp caramelisation, salsa taquera, coriander & onion.
- POLLO ASADO** **GF DF** \$21.00
 Grilled marinated chicken, guacamole, salsa taquera, topped with pico de gallo and corn kernels.
- BEEF BIRRIA / CONSOME** **GF DF** \$24.00
 Slow cooked beef tacos with guajillo, morita and ancho chilli, salsa taquera, lime, onion and coriander. Served with consome.
- PORK COCHINITA TACO** **GF DF** \$22.00
 Slow-cooked Yucatán-style pork, Axiote recado, pickled red onion & salsa roja.
- OYSTER MUSHROOM TACO** **GF V VE** \$22.00
 Wood grilled oyster mushrooms cooked in plant based butter, garlic, salsa macha, crispy chickpea & avocado salsa.
- MAYA FISH TACO** **P** \$22.00
 Grilled barramundi fish, avocado salsa, coriander, lemon-cured cucumbers, pomegranate & red cabbage. Corn tortilla.

CHEF'S SPECIAL



- SENORA TORRE** **GF** \$40.00
 Ceviche-style seafood tower with kingfish, scallops, octopus, prawns, salsa roja tatemada, salsa macha, avocado, lime cucumber. Served with corn chips.
- BEEF CHEEK TACO** **GF DF** \$26.00
 Slow-braised beef cheek with pasilla chili, finished with tomatillo verde, pickled shallots, sweet potato crisps & our signature salsa verde. 2 tacos per serve.
 Ask our staff for availability*

GRILL

AVAILABLE ALL DAY

- POLLO ALAMBRE 'CHICKEN FAJITAS'** \$34.00
 Marinated chicken, onion capsicum, bacon, jalapeno, pineapple, cheese. Served with 4 flour tortillas.
- ARRACHERA - SKIRT STEAK** \$38.00
 MSA+3 thick skirt steak, arrachera marinated style, served with chorizo, charred onions & guacamole. Tortillas on the side.
- MOLCAJETE RANCHERO** **GF** \$59.00
 A sizzling volcanic stone molcajete loaded with grilled premium cuts of steak, chorizo, beans, morcilla, grilled chillies, halloumi, nopales, onions and ancho chilli salsa. Served with warm corn tortillas. Perfect for two to share.
- GRILLED CHORIZO / MORCILLA** \$10.00

TORTAS

MEXICAN STREET SANDWICHES
 SERVED IN TOASTED BREAD

- TORTA DE BIRRIA** **DF** \$28.00
 Slow cooked beef birria, onion, coriander, salsa taquera, lime, served with consome. Add extra 'Grilled cheese' \$2.00
- TORTA DE PASTOR - TROMPO** **DF** \$28.00
 Spit-grilled pork 'TROMPO', marinated with guajillo chilli adobo, grilled cheese, grilled pineapple, onion, coriander & salsa. Served in toasted bread. Add extra 'Grilled cheese' \$2.00



(Soft toasted Mexican bread roll)

