

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



 TACOSENTEQUILAAMSTERDAM
 TACOSENTEQUILA

TACOS & TEQUILA

SERVED FRESH DAILY
12:00–17:00



PAYMENT ONLY POSSIBLE WITH CARDS



*Bites made to share
When in doubt, trust the Chef's pick. It's Amsterdam's favorite.*



Mexican Bites

① Ceviche de Camarones 13[€]

Thinly cut marinated shrimp with fresh tomato salsa, juicy lime, fried onion, and chives

Jalapeño Poppers 11

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

Pimientos de Padron 9

Fried Padron peppers sprinkled with crunchy sea salt

Elote 11

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

① 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 Savor Dátan 14[€]

Salad of ripe tomatoes, fresh strawberries, soft and light dressing, mint and queso fresco

Tostadas Tuna 14[€]

Tuna tatare, green tomatillo, avocado, mixed chilies, chives & pickled onion (2 pc)

Papas fritas 9[€]

Crispy fries seasoned with spice with special home made tequila mayo dipping sauce

① Totopos (Nachos) 11[€]

Crispy tortilla chips served with guacamole, pico, crème fraîche, and cilantro

Loaded: Melted cheese + Jalapenos +3[€]

Extra birria/pollo +4[€]

Melted cheese/jalapenos/frijoles +2

Extra guacamole +3

MAKE IT
LOADED



CHEF'S RECOMMENDATION

*Selection of Mexican appetizers.
The best of the season!
Handpicked by our chef*

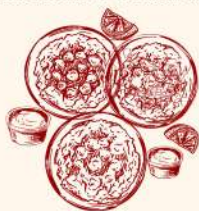
€12[€] p.p. (min 2p)

STARTERS

TACOSENTEQUILAAMSTERDAM
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Amsterdam-handmade heirloom Oaxaca corn tortillas.
All tacos come garnished with cilantro & lime. Share them or don't, we get it.



1 Choose Your Tacos

Choose 3, 4, or 5 tacos! Price listed is per taco so
you can mix & match your favorites.

1 Birria (beef) 8⁵

8-Hour Slow-cooked Birria served with melted cheese, fresh pico de gallo, and rich consommé

De camarones 8

Crispy tempura shrimp taco topped with salsa blanca with pico de gallo and fresh cilantro

1 Pulpo (octopus) 8

Grilled octopus paired with honey aioli and pico de gallo for bold flavor

1 Pollo (chicken) 7⁵

18-hour marinated Yucatán-style chicken taco, with pico de gallo and creamy salsa blanca

Vegetariano 7

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

Chicharrón 8⁵

Crispy pork belly, pico de gallo and a savory flavor kick

2 Make It Your Own

For only €2 per add-on

Make it cheesy!

Melted Cheese
Queso Fresco
Vegan Cheese

Cream or Spice?

Jalapeños
Guacamole +0.5
Frijoles

3 Add Salsa

Get your first free! Then €2 each

Salsa verde

Tomatillos, onions, green peppers, garlic, and cilantro

Salsa roja 🌶️

Chipotle garlic, tomatoes, onions. Spicy & smoky

Salsa amarilla 🌶️🌶️

A spicy love story with pineapple and habaneros



Tequila mayo

Just like the name! Tequila, mayo, chipotle

El Diablo salsa 🌶️🌶️🌶️

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

TACOS

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For us, it's always cocktail o'clock.
Especially when tequila's involved.



Mexican Sandwiches

Birria Sandwich 13[€]

8-Hour Slow-Cooked Birria, guacamole, poached egg, chipotle hollandaise, and Queso Fresco

Add: Guacamole +3 | Frijoles or Jalapeños +2

Vegetariano Sandwich 14[€]

Mexican marinated vegan minced beef, bean spread, pico de gallo, tequila mayo, salsa blanca, salsa verde

Add: Guacamole +3 | Frijoles or Jalapeños +2

Pollo Sandwich 13[€]

18h marinated grilled chicken, bean spread, melted cheese, pico de gallo, tequila mayo, salsa blanca & verde

Add: Extra Chicken: +3 | Guacamole +3 | Jalapeños +2

Make It Perfect with salsa

For only €2 per add-on

Verde

Tomatillos & green peppers

Roja 🌶️

Tomatoes & Chipotle garlic

El diablo 🌶️🌶️🌶️

Honey & jalapeño. Try if you dare!

Tequila mayo

Creamy with a kick



Lunch specials

Burrito a la medio 15[€]

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

Cocktail recommendation: Mezcal cocktail

Huevos Rancheros 12[€]

Rice with frijoles and avocado, topped with two fried eggs, cilantro, and lime

Cocktail recommendation: Daiquirino

Chilaquiles Estrellados 13[€]

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

Cocktail recommendation: El Classico

SANDWICHES

TACOSENTEQUILAAMSTERDAM
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Everything is daily fresh, prepared with love and grilled on the spot. Order a mix of dishes and share them with the table!



Burritos

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

Birria 24

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

Margarita's recommendation: Mezcalita

Vegetariano 23

Mexican marinated minced beef with soy and pea beans

Margarita's recommendation: Mango Caliente

Pollo 22

18-hour marinated Yucatán-style grilled chicken

Margarita's recommendation: Tommy's

Add Casava fritas 12

They comes with tequila mayo & pico de gallo. The perfect side to your burrito



Sides

Casava fritas 12

Cassava fries with pico de gallo, cilantro, and creamy tequila mayo.

Elote 11

Grilled corn with mayo, queso fresco, salsa blanca, crumble, and cilantro.

Papas fritas 9

With tequila mayo and spicy seasoning

Patacones 11

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

From the Grill

Entrecote 20

Grilled with chimichurri, fried tomatoes, aliñados & papas fritas

Cocktail recommendation: Paloma ocho

Pulpo gratinado 18[€]

Grilled octopus, honey aioli, corn ribs, sweet potato & lime

Cocktail recommendation: Besos del Bosque

Gambones 18[€]

Puerto Escondido style jumbo shrimp with garlic & tomato salsa

Cocktail recommendation: Negronito

Add extra salsa

For only €2 each

Verde

Tomatillos & green peppers
Fresh & spicy

Salsa roja 🌶️

Tomatoes & Chipotle garlic
Smoky & spicy

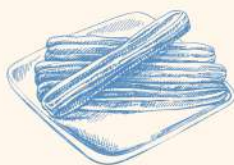
El diablo 🌶️🌶️🌶️

Honey & jalapeño
If you dare!

Tequila mayo

Creamy with a kick

*Sweet indulgence & tequila flights. The perfect way to end your meal or kick off the night.
Find your rhythm, the night is yours... another round?*



Dessert

📌 Churros 10

With sugar and cinnamon. Crunchy from the outside, soft inside. Great to share

Crème Brûlée 9

With a hint of spice and crunchy crust

Brownie 9

With a scoop of ice cream

Cheesecake 9

Ask about our special of the day

📌 Ice Cream 9

Ask about the special of the day!

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



After dinner Cocktails



Mezcalita 13

San Cosme mezcal, lime juice & house liquor
Smoky - Zesty - Bold



Abasolo Sour 12⁵

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



Michelada Especial 12⁵

Beer, tequila, and lime juice
Zesty - Bold - Uplifting



Gin & Tonic 13

Condasa Classic Gin & Artisan lime and agave
Crisp - Herbal - Citrusy

Coffees

Cappuccino 3⁵

Cafe Latte 3⁵

Americano 3

Espresso 2⁵

Double Espresso 3⁵

Hot Chocolate 4

Fresh ginger or mint tea 3



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DINNER FROM 17.00



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Mexican Bites

① Pollo frito agridulce 13[€]

Mexican style marinated crispy chicken wings

Best with: Tequila mayo +2

Tostadas Tuna 14[€]

Tuna tatare, green tomatillo, avocado, mixed chilies, chives & pickled onion (2 pc)

Ceviche 13[€]

Marinated shrimp, fresh coeur de boeuf tomato salsa, fried onions, chives and lime

Chicharron 13[€]

Crispy marinated pork belly bite with lime and yuca

① 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

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Salad of ripe tomatoes, fresh strawberries, soft and light dressing, mint and queso fresco

Jalapeño Poppers 11[€]

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Pimientos de Padron 9[€]

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Crispy tortilla chips served with guacamole, pico, crème fraîche, and cilantro

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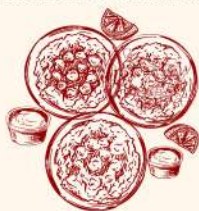
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Soy-pea protein 'beef' with pico de gallo and creamy salsa blanca for freshness

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For only €2 per add-on

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Melted Cheese
Queso Fresco
Vegan Cheese

Cream or Spice?

Jalapeños
Guacamole +0.5
Frijoles

3 Add Salsa

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Salsa verde

Tomatillos, onions, green peppers, garlic, and cilantro

Salsa roja 🌶️

Chipotle garlic, tomatoes, onions. Spicy & smoky

Salsa amarilla 🌶️🌶️

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Verde

Tomatillos & green peppers

Roja 🌶️

Tomatoes & Chipotle garlic

El diablo 🌶️🌶️🌶️

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Puerto Escondido style jumbo shrimp with garlic & tomato salsa

Cocktail recommendation: Negronito

Add extra salsa

For only €2 each

Verde

Tomatillos & green peppers
Fresh & spicy

Salsa roja 🌶️

Tomatoes & Chipotle garlic
Smoky & spicy

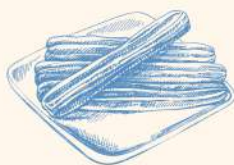
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Creamy with a kick

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3 glasses just pick your fancy level!

€25/35/45



After dinner Cocktails



Mezcalita 13

San Cosme mezcal, lime juice & house liquor
Smoky - Zesty - Bold



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



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Beer, tequila, and lime juice
Zesty - Bold - Uplifting



Gin & Tonic 13

Condasa Classic Gin & Artisan lime and agave
Crisp - Herbal - Citrusy

Coffees

Cappuccino 3⁵

Cafe Latte 3⁵

Americano 3

Espresso 2⁵

Double Espresso 3⁵

Hot Chocolate 4

Fresh ginger or mint tea 3



TACOS & TEQUILA

DRINKS

Sitting on a terrace in Mexico City, we reminisced about the flavors that made us fall in love with everything Mexico has to offer. This menu is our little postcard to you, inspired by our time there. Experience buzzing drinks with tequila at the heart of it all.

We hope you enjoy the journey!



Wines

		Glass	Bottle
White	Chardonnay Round - Juicy	€7	€33
	Verdejo Fruity - Citrus - Crisp	€8	€38
	Pinot grigio Oak - Vanilla - Fruity	€9	€43
Rosé	Crazy tropez Fruity - Fresh	€7	€33
	Aqua di venus Floral - Elegant - Fresh	€9	€43
Red	Tempranillo Fruity - Soft	€7	€33
	Malbec Fruity - Smooth - Elegant	€8	€38
	Primitivo Fruity - Round - Intense	€9	€43
Bubbles	Castelnuovo romeo prosecco Crisp - Refreshing	€7	€33
	Castelnuovo juliet rosé prosecco Fruity - Floral - Vibrant	€8	€38

From Mexico to Amsterdam, one sip at a time.
Let's enjoy this moment fully.

Cervezas

- Modelo Especial** 7.5
A golden lager made from a blend of hops and malts. Served with a glass with a lime wheel.
- Draft Hertog Jan** 25cl 4.95 | 50cl 7.5
A Dutch golden pilsner-style beer, with a full flavour and a pleasantly bitter aftertaste.
- Pacífico** 7.5
Mexico's leading and most celebrated pilsner beer
- Draft Corona** 25cl 5.5
A light and fresh traditional Mexican beer. Crisp and refreshing. Served with lime.
- Dos Equis** 7.5
A golden pilsner-style beer, with a balanced composition and a smooth, clean finish.
- Modelo Negra** 7.5
A medium-bodied lager with slow-roasted caramel malts that delivers both full flavour and refreshing taste. Served with lime.

Alcohol-Free

All margaritas can be made alcohol-free

Jarritos

A fresh and fruity authentic Mexican soda.

Weekly special	6.5	Pineapple	6
Mango	6	Lime	6

Water

Chaudfontaine Still	3.75 (25cl) 7 (75cl)
Chaudfontaine Sparkling	3.75 (25cl) 7 (75cl)
Tap water bottle service	2.5

Sodas

Coca-Cola	3.75	Ice tea
Coca-Cola zero		Royal Bliss tonic
Fanta		

Cocktails

Classics with a Mexican twist

 **Abasolo sour** ● 14
Abasolo Mexican whiskey, lime juice, simple syrup, vegan foamer & bitters. *Smooth*

 **Gin & tonic** 14
Condesa classic gin & artisan lime and agave.
Make it extra Mexican + €2 Condesa Prickly Pear & Orange Blossom Mexican Gin

 **Negronito** 13
A Mexican negroni. Condesa classic Mexican gin, Campari & sweet vermouth. *Bitter & Balanced*
Make it extra smokey + €2 Nucano Espadin Mezcal Ls.o gin

Refreshing & Smooth

 **Daiquiriño** 12
Flor de Caña rum 4 years, simple syrup & lime juice. *Tropical*
Make it extra delicate + €2 Flor de Caña rum 7 years

 **Tequichello spritz** 11
Homemade tequila-limonchello infusion, cava & sparkling water. *Zesty*

 **Yucatan lemonade (no alcohol)** 9
Mint, ginger, lime, and sparkling water. *Spicy*

A trip to Mexico

 **Paloma ocho** 13
Ocho tequila, grapefruit juice, artisan grapefruit soda. *Refreshing*

 **Michelada** 12
Beer, climato, lime juice, Michelada spice mix. *Savory*

 **Michelada especial** ● 13
Beer, tequila, lime juice and house-made Michelada-spice mix. *Bold & uplifting*

T&T favorites

Loved and trusted by our regular guests

Besos del bosque 14 ● 70
Nucano Espadin mezcal, lime juice, raspberry & blackberry syrup. *Juicy*

Tommy's 13 ● 65
Exotico tequila, agave syrup & lime Juice. *Smooth*



Tequila Flight

A trio of premium tequilas.
3 glasses, pick your fancy level!

€25/35/45



Margaritas

All margaritas can be made alcohol-free

Fruity & Tropical

 Glass  Pitcher

Besos del bosque ● 14 ● 70
Nucano Espadin mezcal, lime juice, raspberry & blackberry syrup. *Juicy*

Sol de Maracuyá 14 ● 70
Ocho blanco tequila, lime juice, agave syrup, vanilla syrup & passionfruit. *Exotic*

Fresa Enamorada 14 ● 70
Codigo 1530 rosa tequila, lime juice & strawberry cordial. *Refreshing*

Mango Caliente 14 ● 70
Chipotle-infused exotico blanco tequila, lime juice & Mango cordial. *Spicy & hot*

Classic Margaritas

Mezcalita 14 ● 70
San Cosme mezcal, lime juice & special house liquor. *Smoky & bold*

El Classico 13 ● 65
Ocho blanco, lime juice & house liquor. *Refreshing*

Tommy's 13 ● 65
Exotico tequila, agave syrup & lime Juice. *Smooth*

Ever wondered how tequila's made or which one's your match? Ask for our *Tequila Book* and become your group's tequila expert

