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

Ceviche de Camarones 13[5]
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 cruchy sea salt

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

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

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

Papas fritas 9[5]
Crispy fries seasoned with spice with special home made tequila mayo dipping sauce

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

Loaded: ***Melted cheese + Jalapenos*** +3[5]

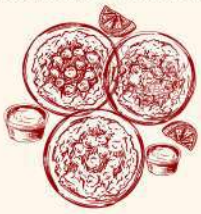
MAKE IT LOADED

Extra birria/pollo +4[5]
Melted cheese/jalapeños/fijoles +2
Extra guacamole +3



CHEF'S RECOMMENDATION
Selection of Mexican appetizers.
The best of the season!
Handpicked by our chef
€12[5] p.p. (min 2p)

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.

Birria (beef) 8[5]
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

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

Pollo (chicken) 7[5]
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 8[5]
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[5]

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

Add: Guacamole +3 | Frijoles or Jalapeños+2

Vegetariano Sandwich 14[5]

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[5]

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[5]

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

Cocktail recommendation: Daiquirino

Chilaquiles Estrellados 13[5]

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

Cocktail recommendation: El Classico

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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

From the Grill

Entrecote 20
Grilled with chimichurri, fried tomates, aliñados & papas fritas
Cocktail recommendation: Paloma ocho

Pulpo gratinado 18[5]
Grilled octopus, honey aioli, corn ribs, sweet potato & lime
Cocktail recommendation: Besos del Bosque

Gambones 18[5]
Puerto Escondido style jumbo shrimp with garlic & tomato salsa
Cocktail recommendation: Negronito

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

Add extra salsa
For only €2 each

Verde
Tomatillos & green peppers
Fresh & spicy

El diablo
Honey & jalapeño
If you dare!

Salsa roja
Tomatoes & Chipotle garlic
Smoky & spicy

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
Condesa 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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TACOS & TEQUILA

DINNER FROM 17.00



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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

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

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Fried Padron peppers sprinkled with cruchy sea salt

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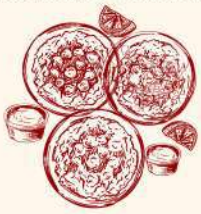
MAKE IT LOADED

Extra birria/pollo +4[5]
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STARTERS

Amsterdam-handmade heirloom Oaxaca corn tortillas.
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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



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Just like the name! Tequila, mayo, chipotle

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Add: Guacamole +3 | Frijoles or Jalapeños+2

Vegetariano Sandwich 14[5]

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[5]

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[5]

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

Cocktail recommendation: Daiquirino

Chilaquiles Estrellados 13[5]

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

Cocktail recommendation: El Classico

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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

Add extra salsa
For only €2 each

Verde
Tomatillos & green peppers
Fresh & spicy

El diablo
Honey & jalapeño
If you dare!

Salsa roja
Tomatoes & Chipotle garlic
Smoky & spicy

Tequila mayo
Creamy with a kick

Sweet indulgence & tequila flights. The perfect way to end your meal or kick off the night.
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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

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

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Condesa 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

TACOSENTEQUILAAMSTERDAM
TACOSENTEQUILA

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
		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.

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.

Monthly special 6.5
Mango 6
Pineapple 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 3.75

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

TACOSENTEQUILA
TACOSENTEQUILAAMSTERDAM

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 i.s.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 13
Exotico tequila, grapefruit juice, artisan grapefruit soda. *Refreshing*

Michelada 12
Beer, clamato, 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
San Cosme mezcal, lime juice, raspberry & blackberry syrup. *Smoky*

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 ● San Cosme mezcal, lime juice, raspberry & blackberry syrup. *Juicy, Smoky*	14	70
Sol de Maracuyá Curado blanco, lime juice, agave syrup, vanilla syrup & passionfruit. *Exotic*	14	70
Fresa Enamorada Exotico tequila, lime juice & strawberry cordial. *Refreshing*	14	70
Mango Caliente Chipotle-infused exotico blanco tequila, lime juice & Mango cordial. *Spicy & hot*	14	70

Classic Margaritas

Mezcalita San Cosme mezcal, lime juice & special house liquor. *Smoky & bold*	14	70
El Classico Exotico tequila, lime juice & house liquor. *Refreshing*	13	65
Tommy's Exotico tequila, agave syrup & lime Juice. *Smooth*	13	65

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

