

MENU

The Taco Omakase Experience, curated by La Docena for Colima 71 Art Community Hotel is nothing short of a culinary masterpiece. As seasoned connoisseurs of fine cuisine, we can attest to the exceptional quality and creativity that this experience promises.

For those who appreciate the finest in Mexican street food, this taco is an absolute must-try. In essence, this Taco Omakase Experience is an unparalleled journey through the world of tacos, showcasing Mexico's culinary diversity and La Docena's commitment to excellence. For guests of Colima 71 Art Community Hotel, it promises an extraordinary culinary adventure that will leave a lasting imprint on the palate and memory.



Taco de Escamoles

The Taco de Ostion, a marriage of the sea's briny treasure and a delicate tortilla, is an ode to freshness. The oyster's pristine flavor shines, while the texture contrast with the tortilla is a revelation.

The Taco de Escamoles, often referred to as "Mexican caviar," is an embodiment of luxury in a taco. The earthy, nutty notes of escamoles paired with the tortilla create a harmonious blend of flavors that redefine the taco experience.

The Taco de Lengua, is a must-try, for those with a taste for the adventurous. It showcases the art of slow-cooked, tender tongue meat, elevated by the accompaniments. It's a taco that transports you to the heart of Mexican culinary traditions.

The Taco de Tuétanos, The Taco de Tuétanos, a grilled bone marrow taco, is a celebration of rich, unctuous flavors. The marrow's lusciousness is heightened by the smoky notes from the grill, making it an indulgent choice.

The Taco de Barbacoa de Wagyu is an embodiment of opulence in a tortilla. The Wagyu beef, renowned for its marbling and flavor, shines through, offering a taco that redefines what is possible in the world of street food.

The Tostada de Camaron is a delightful and refreshing addition. It's a perfect balance of textures and flavors with the freshness of the shrimp stealing the spotlight. The Taco de Molleja, is a true delicacy that marries both texture and flavor in a way that exemplifies the artistry of Mexican cuisine.

The Taco de Molleja, Mollejas, or sweetbreads, are a rare treat in the world of culinary delights. They are glands of young animals, typically veal or lamb. These morsels are expertly prepared and showcased in a humble tortilla. What sets this taco apart is the textural experience it provides. Mollejas are known for their unique combination of tenderness and a delicate, almost creamy interior, encased in a slightly crispy outer layer. This duality in texture, when perfectly executed, is a testament to the skills of the chef. Flavor-wise, the Taco de Molleja offers a beautiful, mild richness that is both buttery and slightly nutty. The preparation, often including a marinade or seasoning, accentuates the natural sweetness of the sweetbreads, creating a nuanced taste that is both distinctive and harmonious. In conclusion, the Taco de Molleja is a culinary work of art that showcases the culinary expertise of Mexico. It takes a rare and delicate ingredient and transforms it into a taco that is a symphony of textures and flavors.



Taco de Ostión