



# TACOCTELERÍA

MIXOLOGÍA MEXA



@2025 TACOCTELERIA  
(MEXICAN ART FOOD 2020 SL)  
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COMISIÓN ORGANIZADORA  
DEL PREMIO INTERNACIONAL DE COCINA  
**Copil**



## ✿ MARGARITAS ✿

### CLASSICS (Shaker)

**Lime, Passion fruit or Mango 10 €**  
Tequila, triple sec, agave & lime.

**Strawberry Don Julio 13 €**  
Don Julio, triple sec, agave, lime & strawberry.

**Jalapeño Patrón 13 €**  
Patrón, triple sec, agave, lime & jalapeño.

**Mango Spicy 1800 13 €**  
1800, triple sec, lime, red chili & mango.



### FROZEN (Slushy)

**Glass** | Lime 9,5 €  
| Passion Fruit 9,5 €

**0.5 L** | Lime 17 €  
| Passion Fruit 17 €

**Chicken JAR** | Lime 32 €  
| Passion Fruit 32 €

**Classic Mezcalita 12 €**  
Mezcal, lime, orange, triple sec & artisanal agave.

**Sour Mezcal 12 €**  
Mezcal, egg white, lime, angostura & artisanal agave.

**Mango Spicy Mezcal 13 €**  
Mezcal, lime, orange, triple sec, artisanal, red chili & mango.

## MEZCALITAS

**Jalapeño Mezcal 13 €**  
Mezcal, lime, orange, triple sec, artisanal agave & Jalapeño.

**Mandarina Mezcal 13 €**  
Mezcal, lime, orange, triple sec, artisanal agave and mandarin.

**Amores de Oaxaca Mezcal 13 €**  
Amores mezcal in fresh basil, lime and artisanal agave.

**Chelada 0.5L 5,5 €**  
Beer, salt & lemon.

**Cubana 0.5L 6 €**  
Beer, sauces, salt & lemon.

**Michelada 0.5L 6,5 €**  
Beer, clamato, sauces, salt & lemon.

## MICHES

**Michelada 1L 13 €**  
Beer, clamato, sauces, salt & lemon.

**Gomichela 1L 15 €**  
Beer, clamato, sauces, salt, lemon & candies.

**Margachela 0.5L 14 €**  
Lime or Passion Fruit Margarita Frozen & Mexican Beer.

### AUTOR

## COCTELES MEXAS

### CLASSICS

**El Diablo with Tequila, mezcal 13 €**  
o pisco Tequila, Humo liquor, triple sec, strawberry syrup, tabasco & campari.

**Huracán 12 €**  
Ron añejo, Ancho Reyes liquor, lime juice & grenadina.

**Tropical clima 13 €**  
Vodka, lime, passion fruit, grapefruit, Malibú, white chocolate & juice mix.

**Tulum Sunset 12 €**  
Ron Santa Teresa, Jamaica, lime, orange angostura, banana & mango.

**Cancún Sunrise 13 €**  
Pisco, Malibú, mandarin syrup, orange juice & pineapple juice.

### MOCKTAILS

**Classic Mojito & Piña Colada 7,5 €**



**Classic Mojito 9,5 €**  
**Mango or Strawberry's 11 €**  
Bacardi, lime, mint, artisanal agave & soda.

**Caipirinha 10 €**  
Cachaça, lime & artisanal agave.

**Pisco Sour 11 €**  
Pisco, lemon, sugar, white egg & angostura.

**Piña colada chingona 9,5 €**  
Bacardi carta blanca, Malibú, lime, coconut & pineapple.

**Paloma 11 €**  
Tequila, lime, grapefruit & grapefruit soda.

**Mexican mule 10 €**  
Tequila, lime, angostura & ginger beer.

**Guacamole** 9,5 €  
Tortilla chips, avocado, tomato & onion.

**Guacamole con chicharrón** 12 €  
Tortilla chips, avocado, tomato, onion & pork rinds.

**Croquettes cochinita Pibil** 11 €  
7 homemade stuffed croquettes.

**Tatemada corn cob** (2 pcs.) 8,5 €  
with mayonnaise, cheese and tagine.



## MEXICAN SNACKS



**Chicken Tamales** (2 pcs.) 8 €  
Corn dough filled with chicken in green sauce wrapped in banana leaf.

**Tamales de Frijoles Picositos** 8 €  
Corn dough filled with frijoles & spicy wrapped in banana leaf.  
VEGETARIAN (2 pcs.)

**Choriqueso** 13,5 €  
Melted cheese with chorizo accompanied of wheat tortilla.



## TOTOPOS



**Nachos** 14 €  
Tortilla chips, yellow cheese, chili with meat, sour sauce, pico de gallo & jalapeños.

**Nachos with guacamole** 17 €  
Tortilla chips, yellow cheese, chili with meat, sour sauce, guacamole & jalapeños.

**Vegetarian Nachos** 14 €  
Tortilla chips, yellow cheese, beans, sour sauce y jalapeños.



**Vegetarian Nachos with guacamole** 17 €  
Tortilla chips, guacamole, yellow cheese, beans, sour sauce & jalapeños.

### EXTRAS for our NACHOS 5 €

Chicken, Cochinita Pibil, Pastor, Carnitas or Carrot.

## ÓRDENES ESPECIALES

**Daddy's Alambre** 250 g. beef with peppers, onion and lots of melted cheese accompanied with 8 tortillas. 22 €

**Birria Order** 200 g. beef cooked over low heat with a variety of chili peppers, guajillo and ancho chili accompanied with 6 tortillas. 18 €



## MEXICAN Flavors



**Flautas** (5 pcs.) 12 €  
Stuffed fried corn tortilla rolls prepared with lettuce, sour cream, cheese and guacamole, & filled: 2 chicken, 2 potato and 1 beans.

**Chilaquiles Rojos** 15 €  
Fried corn chips, red sauce, chicken, cheese, sour cream, onion and cilantro.

**Enchiladas Suizas** 15 €  
Corn tortillas stuffed with chicken, bathed in green sauce, gratin with cheese, sour cream, onion and cilantro.



**Vegetarian Flautas** (5 pcs.) 12 €  
Stuffed fried corn tortilla rolls prepared with lettuce, sour cream, cheese and guacamole, & filled with potato & beans.

**Vegetarian Chilaquiles** 15 €  
Fried corn chips, red sauce, beans, cheese, sour cream, cilantro and onion.

**Vegetarian Enchiladas** 15 €  
Corn tortillas stuffed with vegan beans, dipped in green sauce, gratin with cheese, sour cream, onion and cilantro.

Order of  
2 Tacos

## TACOS

1 Casserole of 200g.  
with 6 Tortillas

5 €	<b>Chicken Tinga</b> Shredded chicken in tomato sauce and cooked onion.	14,5 €
5,5 €	<b>Pastor</b> Flambéed pork.	16 €
5 €	<b>Cochinita Pibil</b> Pork in achiote marinade.	14,5 €
5,5 €	<b>Carnitas</b> Pork in its juice.	16 €
5,5 €	<b>Carrot Tinga</b> Carrot in tomato sauce with chipotle and fresh cheese.	16 €
5,5 €	<b>Pastor Vegano</b> Flambéed soy with pineapple.	16 €



Order of 2 Tacos



Casserole with 6 tortillas

## TACOS TASTING

<b>6 TACOS TASTING</b> Try all our tacos	15 €
<b>8 MEAT TACOS TASTING</b> (2 of each meat)	19 €
<b>TAQUIZA</b> (For 3 or 4 people) 3 casseroles to choose + 18 tortillas + rice, guacamole and beans.	49 €

¿Did you like our tortillas?

500g Pack of TORTILLAS (11cm diameter) 6 €

## QUESADILLAS

2 pcs. 14 €

Wheat tortilla, cheese & filling to choose.  
\* Only cheese also available.



**Pastor**  
FLAMBEED PORK.

**Cochinita Pibil**  
Pork in achiote marinade.

**Chicken Tinga**  
Shredded chicken in tomato  
sauce and cooked onion.

**Carnitas**  
Pork in its juice.

## BURRITOS

1 pc. 13 €

Wheat tortilla, rice, beans, pico de gallo,  
cheese, lettuce and filling to choose.



**Carrot Tinga**  
Carrot in tomato sauce with chipotle.

**Pastor Vegano**  
Flambéed soy with pineapple.





## DESSERTS

Cheese cake	6,9 €
Chocolate coulant with violet ice cream	6,9 €
Carrot pie with coconut ice cream	6,9 €
Elote's bread	6,9 €



## BEERS

Tap Beer Double	3,5 €
Tap Beer Jar 0.5L	5 €
Tap Beer Jar Big	9 €
Sol	4,5 €
Pacifico	4,5 €
Modelo Especial	4,5 €
Negra Modelo	4,5 €
Corona	4,5 €
XX LAGER	4,5 €
Bucket 6 beers	24 €
Gluten Free Beer	
Beer 0.0	4,5 €
Alhambra Reserva	4,5 €

## COFFEE & TEAS

2,5 €

## WINES

<b>RED</b>	
Rioja glass	4,5 €
Rioja botella	16 €
<b>WHITE</b>	
Albariño glass	4,5 €
Albariño bottle	16 €
Vermouth	5 €
Tinto de Verano	6,5 €

Tinto de Verano 1L 15 €

## WATERS & DRINKS

Mineral water 0.5L	2,5 €
Mineral water 1L	5 €
Sparkling water	3,5 €
Jamaica water	5 €
Tamarindo water	5 €
Lemonada (with or without gas)	5 €
Coca Cola	3,5 €
Coca Cola Zero	3,5 €
Fanta Limón/Naranja	3,5 €
Aquarius Limón/Naranja	3,5 €
Nestea	3,5 €
Sprite	3,5 €
Juices: orange, pineapple, blueberries & tomatoe	4,5 €

Jarritos Mexicanos 4,5 €

## MIXED DRINKS

RUM	GIN	WHISKY	VODKA
Santa Teresa 10 €	Puerto de Indias 10 €	JW Red Label 9 €	Eristoff 9 €
Bacardi 9 €	Tanqueray 10 €	JW Black Label 10 €	Grey Goose 11 €
Brugal Carta Negra 9 €	Bombay 9 €	Ballantines 11 €	Absolut 9 €
Barceló 9 €	Martin Miller 12 €	J&B 10 €	
	Seagram's 9 €	Jack Daniels 10 €	

## TEQUILAS

Strawberry Tequila	3,5 €
Jose Cuervo	4 €
Patrón Reposado	8 €
Patrón Silver	9 €
1800 blanco	8 €
1800 Reposado	9 €
Herradura Reposado	9 €
Don Julio Blanco	8 €
Don Julio Reposado	9 €
Clase Azul	12 €

Glass of Baileys 7 €

## SHOOTS



Sotol La Higuera 7 €

AGAVE DISTILLATES TASTING  
Tequila, Mezcal, Sotol & Raicilla

## MEZCALES

Kosch	6 €
Ojo de tigre	6 €
Derrumbres durango	7 €
Unión	7 €
Amaras	7 €
400 conejos	7 €
Alacrán	7 €
Dohba	10 €

Raicilla La Venenosa 7 €

25 €