

# TAQUERIA

## Dishes to share

<b>Nachos-</b> tortilla chips, cheese, tomatoes, spring onions, cilantro, jalapenos, guacamole, sour cream-----	45
+ Extra cheesy 8 NIS	
<b>Havana corn on the cob</b> (when in season)- grilled corn on the cob served with chipotle aioli, queso fresco, spring onions, chipotle-----	21
<b>Caesar Salad-</b> (Yes, it was invented in Mexico...) classic Caesar dressing, croutons, parmesan cheese-----	38
+Pollo Plancha 10 NIS	
<b>Tortilla chips-</b> with pico de gallo (fresh tomato salsa)-----	28

## Quesadillas (served with Burnt tomato salsa and sour cream)

<b>Classico-</b> chesse cilantro, spring onions, jalapenos-----	28
<b>Pollo plancha-</b> chipotle marinated chicken breast, cheese, cilantro, spring onions, jalapenos-----	34
<b>Camarones-</b> Adobo marinated prawns, cheese, cilantro, spring onions-----	36
<b>Vegan-</b> ask the waiter-----	34

## Tacos (2 per plate, your choice of homemade gluten-free corn tortillas or flour tortillas)

<b>Pescado frito-</b> beer battered cod, cabbage, guacamole, cilantro, salsa verde, mexican tartar (this dish contains gluten) -----	34
<b>Pollo verde-</b> pulled roasted chicken marinated in green tomatillo salsa, tomatoes, cilantro, jalapeno-----	34
<b>Pollo plancha-</b> chipotle marinated chicken breast, guacamole, pico de gallo, burnt tomato, salsa-----	34
<b>Bistec-</b> strips of tequila and lime marinated rump seared on the plancha, lettuce, tomatoes, pickled onions, fresh radish, guacamole, salsa roja-----	34
<b>Carnitas-</b> slow-cooked pork shoulder with adobo and pineapple, cilantro, tomatoes, onions, jalapeno, salsa roja-----	34
<b>Camarones-</b> Adobo marinated prawns, cabbage, guacamole, spring onion, chipotle aioli	37
<b>Seitan</b> - strips of seitan in tequila and lime marinade, lettuce, tomatoes, pickled onions, fresh radish, guacamole, salsa roja-----	34
<b>Vegan-</b> beans, pico de gallo, guacamole, salsa verde, jalapeno, lettuce -----	32
<b>Vegeterain</b> - beans, pico de gallo, guacamole, salsa verde, jalapeno, chipotle aioli, queso fresco -----	32
<b>Mushrooms</b> - Chipotle marinated wild mushrooms, beans, tomatoes, cilantro and onions -----	32

## Burrito

<b>Classico-</b> rice, beans, guacamole, cheese, pico de gallo, sour cream, salsa roja, lettuce -----	44
<b>Pollo verde-</b> pulled roasted chicken marinated in green tomatillos, rice, beans, cheese, pico de gallo, sour cream, lettuce-----	47
<b>Pollo plancha-</b> chipotle marinated chicken breast, rice, beans, cheese, pico de gallo, sour cream, salsa roja, lettuce -----	47
<b>Bistec-</b> strips of tequila and lime marinated rump seared on the plancha, rice, beans, cheese, pico de gallo, sour cream, salsa roja, lettuce-----	47
<b>Carnitas-</b> slow-cooked pork shoulder with adobo and pineapple, rice, beans, cheese, pico de gallo, sour cream, salsa roja, lettuce -----	47
<b>Seitan</b> - strips of seitan in tequila and lime marinade, rice, beans, vegan cheese, pico de gallo, salsa roja, lettuce -----	47
<b>Vegan</b> - rice, beans, vegan cheese, guacamole, pico de gallo, salsa roja, lettuce	44

\* Red lentil-gluten free tortillas are available for additional 5 NIS.

\* The burrito can be served on a plate. side tortillas for an additional 4 NIS.

## **Soft Drinks**

cold infusion of hibiscus flowers (Agua de Jamaica)-----	10
Lemonade, mineral water, S.Pellegrino -----	10
Coca Cola, cola zero, sprite, sprite zero, apple cider-----	13

## **Beer**

Goldstar (draft 330 ml.) -----	22
Alexander Blonde (draft 330 ml.)-----	26
Alexander Ambre (330 ml.)-----	28
San Miguel (250 ml.) -----	22
San Miguel (1L) -----	62
pitcher Goldstar (1.5L) -----	90
pitcher Alexander Blonde (1.5L) -----	98
Michelada-----	28

## **Margaritas**

Frozen-lime -----	32
Frozen-Mango -----	34
Classic Margarita -----	36
hibiscus Margarita-----	36
pitcher classic Margarita (7 glasses)-----	195

## **Tequila**

Cuervo Gold-----	10/19	Patron Cafe -----	25/49
El Jimador Reposado-----	23/44	Patron Silver -----	26/52
El Jimador Anejo-----	26/50	Patron Reposado-----	28/56
El Jimador blanco -----	12/22	Patron Anejo -----	30/60
Mezcal Gin -----	19/37	Don Julio Reposado -----	22/49
Mezcal Verd -----	17/32	Don Julio Anejo-----	30/58
Mezcal Amores-----	26/52	Espolon Gold-----	19/37
Beneva Joven (blanco) -----	18/35	Olmecca Blanco -----	17/32
Beneva Anejo-----	19/37	Olmecca Gold -----	18/35
Milgaro Silver -----	22/36		
Milgaro Neposado-----	26/44		
Milgaro Anejo-----	32/52		
Herradura Plata-----	38/76		
Herradura Reposado -----	42/79		
1800 Anejo -----	35/69		
1800 Silver -----	32/62		

## **Salsas Take Away - Taqueria homemade (250 ml.)**

Burnt Tomato Salsa-----	20
Salsa Vrede (green tomatillo salsa)-----	20
Burnt Roja (hot salsa)-----	20
Diablo (Extra hot!) -----	20

### **Afternoon Drinks (Sun-Thu until 17:00)**

Lemonade / Hibiscus infusion water	8
Soft Drinks -----	10
Margaritas -----	25
Draft Goldstar / Alexander -----	15/20

### **Dulce**

Churros -----	21
Fried Oreos -----	21
Chocolate Mousse-----	21
Paletas -----	14

**Happy Hour - Sunday- Thursday, 17:00-19:00.**  
50% off Margaritas and draft beer.