

TAQUERIA

Dishes to share

Nachos- tortilla chips, cheese, tomatoes, spring onions, cilantro, jalapenos, guacamole, sour cream-----	45
+ Extra cheesy 8 NIS	
Havana corn on the cob (when in season)- grilled corn on the cob served with chipolte aioli, queso fresco, spring onions. chipolte-----	21
Caesar Salad- (Yes, it was invented in Mexico...) classic Caesar dressing, croutons, parmesan cheese-----	36
+Pollo Plancha 10 NIS	
Tortilla chips- with pico de gallo (fresh tomatoes salsa)-----	26

Quesadillas (served with Burnt tomatoes salsa and sour cream)

Classico- chesse cilanrto, sprung onions, jalapenos-----	28
Pollo plancha- chipotle marinated chicken breast, cheese, cilantro, spring onions, jalapenos-----	34
Camarones- Adobo marinated prawns, cheese, cilanttro, spring onions-----	36
Vegan- ask the waiter-----	34

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

Pescado frito- beer battered cod, cabbage, guacamole, cilantro, salsa verde, mexican tartar (this dish contains gluten) -----	32
Pollo verde- pulled roasted chicken marinated in green tomatillos salsa, tomatoes,cilantro, jalapeno-----	32
Pollo plancha- chipolte marinated chicken breast, guacamole, pico de gallo, burnt tomato, salsa-----	32
Bistec- strips of tequila and lime marinated rump seared on the plancha, lettuce, tomatoes, pickled onions, fresh radish, guacamole, salsa roja-----	32
Carnitas- slow-cooked pork shoulder with adobo and pineapple, cilantro, tomatoes, onions, jalapeno, salsa roja-----	32
Camarones- Adobo marinated prawns, cabbage, guacamole, spring onion, chipotle aioli -----	34
Seitan - strips of seitan in tequila and lime marinade, lettuce, tomatoes, pickled onions, fresh radish, guacamole, salsa roja-----	32
Vegan- beans, pico de gallo, guacamole, salsa verde, jalapeno,lettuce -----	29
Vegeterain - beans, pico de gallo, guacamole, salsa verde, jalapeno, chipolte aioli, queso fresco -----	29

Burrito

Classico- rice, beans, guacamole, cheese, pico de gallo, sour cream, salsa roja, lettuce -----	42
Pollo verde- pulled roasted chicken marinated in green tomatillos, rice, beans, cheese, pico de gallo, sour cream, lettuce-----	45
Pollo plancha- chipolte marinated chicken breast, rice, beans, cheese, pico de gallo, sour cream, salsa roja, lettuce -----	45
Bistec- srrrips of tequila and lime marinated rump seared on the plancha, rice, beans, cheese, pico de gallo, sour cream, salsa roja, lettuce-----	45
Carnitas- slow-cooked pork shoulder with adobo and pineapple, rice, beans, cheese, pico de gallo, sour cream, salsa roja, lettuce -----	45
Seitan - strips of seitan in tequila and lime marinade, rice, beans, vegan cheese, pico de gallo, salsa roja, lettuce -----	45
Vegan- rice, beans, vegan cheese, guacamole, pico de gallo, salsa roja, lettuce--	42

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

Soft Drinks

cold infusion of hibiscus flowers -----	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-----	26

Margaritas

Frozen-lime -----	32
Frozen-flavor of the day -----	34
Classic Margarita -----	36
hibiscus Margarita-----	36
pitcher classic Margarita (7 glasses)-----	195

Tequila

Cuervo Gold-----	10/19	1800 Anejo -----	35/69
Cuervo Black-----	23/44	1800 Silver-----	32/62
El Jimador Reposado-----	23/48	Patron Cafe -----	25/49
El Jimador Anejo-----	26/50	Patron Silver -----	26/52
El Jimador blanco -----	12/22	Patron Reposado-----	28/56
Mezcal IBA Green/Orange-----	18/35	Patron Anejo -----	30/60
Mezcal IBA Black-----	26/52	Don Julio Blanco -----	21/45
Mezcal Vida - organice -----	26/52	Don Julio Reposado -----	22/49
Beneva Joven (blanco) -----	18/35	Don Julio Anejo-----	30/58
Beneva Anejo-----	19/37	Espolon Gold-----	19/37
Milgaro Silver -----	22/36	Espolon Blanco -----	14/26
Milgaro blanco -----	26/44	Olmecca Blanco -----	17/32
Milgaro Anejo-----	32/52	Olmecca Gold -----	18/35
Herradura Plata -----	38/76	Sauza Silver-----	18/35
Herradura Reposado -----	42/79	Sauza Gold -----	19/37
Herradura Anejo -----	46/76	Sauza Hornitos -----	38/76

Salsas Take Away - Taqueria homemade (250 ml.)

Burnt Tomatoes Salsa -----	20
Salsa Vrede (green tomatillos salsa)	20
Burnt Roja (hot salsa)-----	20
Diablo (Extra hot!) -----	20

Afternoon Drinks (Sun-Thu until 17:00)

Lemonade / Hibiscus infusion water	6
Soft Drinks -----	9
Margaritas -----	25
Draft Goldstar / Alexander -----	15/20

Dulce

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