

100% MXCO TORTILLAS

The tortilla is the essential foundation of every taco. At MXCO, we carefully craft traditional corn and wheat tortillas, tostadas, and totopos, all made fresh daily to deliver a flavorful experience.



HEAD CHEF:
JOSÉ MANUEL CRUS MARTÍNEZ



TOPAS, SALSAS, LIME, ONION & CILANTRO ARE INCLUDED WITH EVERYTHING!

* VEGETARIAN * SPICY

MXCO NIXTAMAL

Nixtamal is the base of our tortillas. This traditional Mexican technique involves soaking corn in water and lime to break down the outer layer, unlock nutrients, and create a unique flavor and texture. The result is soft, flavorful tortillas rooted in Mexico's culinary heritage.



OUR CORN FARMER:
PACO



PEQUEÑOS (SIDES & SNACKS)

- Guacamole 135
* Avocado, Onion, Cilantro & Lime
- Guacamole Habanero 150
* Avocado, Onion, Cilantro, Lime & Habanero
- Frijoles 75
* Smoky Beans, Cheese & Cilantro
- Esquites 95
* Warm White Corn, Morita Mayonnaise & Cheese
- Ribs de Maíz 85
* Steamed Corn, Mayonnaise, Cheese & Tajín

MARISCOS CRUDOS (RAW FISH)

- Aguachile Negro 165
Shrimp, lime, red onion, cucumber, cilantro, habanero & avocado. Charred tortillas add depth to this fresh Pacific classic!
- Ceviche MXCO 155
Shrimp, white fish, pico de gallo, lime & avocado. Zesty lime and seafood, with a hint of tajín if you like – Veracruz style!
- Tostadas de Atún 3pcs 135
Crispy tortilla topped with tuna, watermelon, macha mayo & oregano. Perfect to kick things off!

LASQUECAS (CHEESE TORTILLAS)

Our Mexican cheese is handmade, soft, and melts perfectly. It's perfect for tacos and quesadillas, enhancing every bite.

- Quesabirria 2pcs 180
Braised oxtail, brisket, cheese, cilantro & dipping broth. Served with chili toreados. Add onion, cilantro, salsa – then dip deep!
- Volcáno Campechano 165
A mix of pork, ribeye & chicken on a flour tortilla, topped with cheese and salsa verde. Served with chili toreados. Fold in half if sharing!
- Quesadilla de Rajas Poblanas y Hongos 155
* Flour tortilla with poblanos, corn, cilantro, cheese & mushrooms. Served with chili toreados. Mexican comfort food at its finest!

TACOS

2 tacos per serving!

We make all our tortillas in-house – 100% nixtamal!

- Baja 155
Tempura cod, cabbage slaw & pico de gallo. A perfect balance of crispiness, creaminess, and freshness.
- Camarón 160
Coconut-crusting shrimp, salsa verde cruda, mango salsa & hibiscus flower. A tropical taco escape from Mexico's east coast!
- Calamar 155
Fried calamari, jalapeño mayo, onion & cilantro. Crispy calamari meets creamy mayo on blue corn tacos.
- Castacan 140
Crispy pork belly, refried beans, habanero salsa & onion. Crunchy, spicy, and freshly chopped in the kitchen!
- Rojas Poblanos 135
* Roasted poblanos, corn, cilantro & black beans. A hearty and colorful veggie taco!
- Chile Relleno 150
* Cheese-filled pimiento de padrón, jalapeño mayo & pico de gallo. Creamy cheese and green chili – like a perfect chili cheese!

TACOS AL PASTOR

2 tacos per serving!

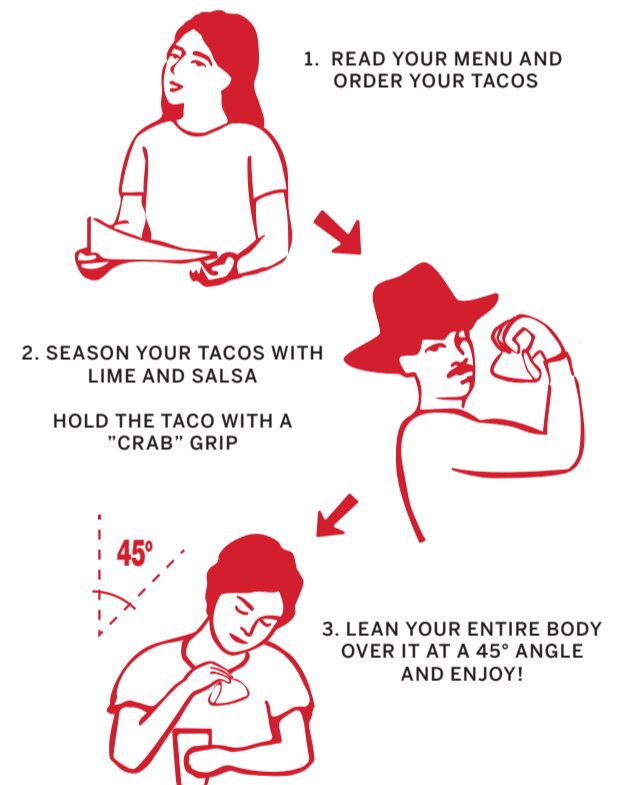
We make all our tortillas in-house – 100% nixtamal!

- Pastor Original 110
Pork, pineapple, onion & cilantro. Served with two salsas – add extra if you like!
- Pastor Pollo de Achiote 110
Achiote-marinated chicken served with onion & cilantro. Juicy and rich in flavor!
- Pastor Ribeye 125
Ribeye, onion, cilantro. Flavored with tortilla ash for depth, like a smoky broth.

POSTRES (DESSERTS)

- Pastel de Tres leches 135
Moist milk cake, coconut cream, and lime zest
- Flan de mi Abuela 115
Mexican cream caramel
- Churros (2-4p) 225
Churros with Dulce de Leche & Chocolate Sauce
- Frutafresca 140
Fresh fruits and cucumber
- Helado y Sorbete 55
Horchata ice cream
Mango sorbet with chamoy

GUIDE TO EATING A TACO



PLEASE VISIT OUR WEBSITE AT MXCO.SE TO EXPLORE OUR MENU, READ MORE ABOUT OUR PRODUCTS AND GET THE LATEST NEWS ABOUT WHAT'S HAPPENING AT MXCO.

COMBO CHICO

355KR P.P*

* Can be made vegetarian!

1. Ceviche MXCO, Tostadas de Atún & Baja Taco
2. Pastor Pollo de Achiote & Pastor Ribeye
3. Flan de mi Abuela

GRILLED PICANHA 300g

595KR

Split between 2-3 people

Served with frijoles, avocado, chilis toreados & warm tortillas

WHERE DOES THE MEAT ORIGIN? ASK US!

NEED HELP WITH ALLERGY INFORMATION? TALK TO US, WE'RE HERE TO HELP.

COMBO GRANDE

495KR P.P*

1. Aguachile Negro, Tostadas de Atún, Taco Calamar & Taco Camarón
2. Esquites, Frijoles, Taco Pastor Ribeye & Taco Castacan
3. Quesabirria
4. Churros

CERVEZA (BEER)

<i>Heineken</i>	85
Light lager. 40cl Draft • 5.0%	
<i>Estrella Inedit</i>	90
Light lager/wheat beer. 30cl Draft • 4.8%	
<i>Sol</i>	80
Light Mexican lager. 33cl Bottle • 4.2%	
<i>Heineken Silver</i>	75
Light lager. 33cl Bottle • 4.0%	
<i>San Miguel</i>	245
Light Spanish lager. 1 liter Bottle • 4.5%	

BLANCO (WHITE)

<i>House White</i>	105/525
Chardonnay, Grillo, Vermentino	
<i>Canyon Road</i>	105/525
Pinot Grigio, USA	
<i>Montes Reserva</i>	135/655
Sauvignon Blanc, Chile	
<i>Trapiche Perfiles Calcareo</i>	145/725
Chardonnay, Argentina	

ROJO (RED)

<i>House Red</i>	105/525
Montepulciano, Nero d'Avola, Primitivo	
<i>Trapiche Oak Cask Malbec</i>	105/525
Malbec, Argentina	
<i>Leyda Single Vineyard Las Brisas</i>	145/725
Pinot Noir, Chile	
<i>Hahn Cabernet</i>	155/750
Cabernet Sauvignon, USA	

ROSADO (ROSÉ)

<i>House Rosé</i>	105/525
Negroamaro, Nero d'Avola, Montepulciano, Merlot	

ESPUMOSA (SPARKLING)

<i>Domaine Bousquet Brut</i>	110/595
White, Argentina	

HEAD BARTENDER: *BRENDA CORGHÍ*

ALL OUR TEQUILA IS SERVED THE TRADITIONAL WAY WITH SANGRITA TO SIP ON THE SIDE. TOMATO, POMEGRANATE, ORANGE, LIME & HOUSE HOT SAUCE.

TEQUILA

PRICE/CL

<i>Olmecca Blanco</i>	28
Naturally sweet & fruity, fresh with a light peppery finish.	
<i>Olmecca Altos Plata</i>	28
Fresh and sweet citrus fruit with a rounded herbal note.	
<i>Olmecca Altos Reposado</i>	32
Cocoa, dried fruit, almond, & sweet citrus.	
<i>Patrón Silver</i>	36
Lightly spicy, sweet citrus fruits, and a gentle caramel sweetness.	
<i>Volcan de Mi Tierra Blanco</i>	36
Lemon and grapefruit zest, cinnamon, minerals & honeydew melon.	
<i>Los Tres Tonos Reposado</i>	36
Tones of dried hay, deeply rooted barrels & caramel.	
<i>Patrón Reposado</i>	45
Baked agave, caramel, vanilla, & butterscotch.	
<i>Patrón Añejo</i>	48
Fiery and fruity aroma with buttery barrel character.	
<i>Ocho Añejo Widow Jane lmtd. edt.</i>	74
Rich flavor with cocoa, coffee, dried fruit & browned butter.	
<i>Fortaleza Blanco</i>	74
Complex and smooth with green and yellow sun-ripened fruit, a long, naturally sweet aftertaste.	
<i>Clase Azul Reposado</i>	132
Sweetness, milk chocolate, vanilla & smooth.	

CÓCTELES (COCKTAILS)



Negroni: Sandía 160
Mezcal, Martini Rubino, Martini Bitter & Watermelon



Colorado: Horchata 165
Tequila Reposado, Kahlúa, Coca-Cola & Horchata foam



Michelada: Nuestra 105
Tomato, Hot sauce, Lime & Lager



Diablo: Tamarindo 175
Tequila Reposado, Mezcal, Lime, Tamarind & Ginger



Lagerita: Sabrosa 155
Tequila Blanco, Martini Bitter, Lime, Agave & Lager



Batanga: Alegre 165
Tequila Reposado, Amaro Averna, Coca-Cola, Lime & Sparkling



La Margarita 165
Tequila Blanco, Cointreau, Lime, Agave, Salt & 100% Agave Patrón

* Can be made Spicy!



Paloma: Guayaba 170
Tequila Blanco, Grapefruit Guava, Lime & 100% Agave Patrón



Frozen Margarita 155
* **Spicy Mango Habanero:** Tequila Blanco, Lime, Mango & Habanero
Mild Pineapple Mint: Tequila Blanco, Lime-pineapple juice & Mint-sugar syrup

ALL OUR MEZCAL IS SERVED THE TRADITIONAL WAY WITH ORANGE AND TAJÍN SALT TO ENJOY WITH YOUR MEZCAL.

MEZCAL

PRICE/CL

<i>Madre Ensemble</i>	36
Fruity herbal tones of sage, earth & minerals with a hint of smokiness.	
<i>Bruxo No. 4 Ensemble</i>	74
Dry-roasted nuts, fresh citrus blossoms, tropical fruit & a green finish.	
<i>Vago Ensemble en Barro</i>	74
Herbs, grilled peppers, minerals & a finish reminiscent of dried clay.	
<i>Del Maquey Crema de Mezcal</i>	74
Sweet wild honey, white flowers, yellow fruit & a subtle earthy smokiness.	
<i>Del Maquey Santo Domingo Albarradas van Winkle</i>	122
Dried tropical fruits like mango and pineapple blended with leather, tobacco, vanilla & nuts.	
<i>Del Maquey San Luis del Río Azul</i>	122
Green herbal with distinct minerals and white pepper, blended with fruity sweetness & a hint of smokiness.	

AGUAS FRESCAS (FRUIT DRINKS)

<i>Tamarind</i>	55
Refreshing & slightly spicy.	
<i>Horchata</i>	55
Sweet Mexican rice milk flavored with cinnamon.	
<i>De Jamaica</i>	55
Made from hibiscus. Fruity & refreshing.	

REFRESCO (SODA)

<i>Coca-Cola</i>	45
<i>Coca-Cola Zero</i>	45
<i>Fanta Lemon Zero</i>	45
<i>Sprite</i>	45
<i>Red Bull</i>	55
<i>Red Bull Sugarfree</i>	55
<i>Bubbelvatten</i>	45
<i>Ginger Beer</i>	55
<i>Pink Grapefruit</i>	55