

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

GUACAMOLE

- Guacamole..... 150
* Avocado, onion, cilantro & lime.
Served with totopos.
- Guacamole Habanero..... 165
* Avocado, onion, cilantro, lime & habanero.
Served with totopos.
- Molcajete..... 225
Fried halloumi, chorizo, and crispy pork belly.
Served in a mortar with our fresh guacamole.

MARISCOS CRUDOS (RAW FISH)

- Aguachile Verde..... 175
Shrimp, cod, lime, red onion, cilantro, habanero, cucumber & jalapeño. A fresh classic from the Pasific.
- Tostadas de Atún 3st..... 145
Crispy tortilla with tuna, watermelon, macha mayo & oregano. A perfect way to start!

PEQUEÑOS (SIDES & SNACKS)

- Frijoles..... 80
* Smoky beans, cheese & cilantro.
- Esquites..... 95
* Warm white corn, morita mayonnaise & cheese.
- Totopos..... 30
* Tortilla chips

ALL OUR MEAT COMES FROM THE EU!

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

TACOS
TACOS
TACOS

COMBO CHICO

370KR P.P*

* Can be made vegetarian!

1. Aguachile Verde, Tostadas de Atún & Baja Taco
2. Pastor Original & Pastor Pollo
3. Flan de mi Abuela

(*ENTIRE GROUP)



TIRAS, SALSAS, LIME, ONION & CILANTRO ARE INCLUDED WITH EVERYTHING WARM!

* VEGETARIAN * GLUTEN

TACOS

The tacos below are priced per one piece.
We make all our tortillas in-house – 100% nixtamal!

- Baja..... 75
* Tempura cod, cabbage slaw & pico de gallo.
A perfect balance of crispiness, creaminess, and freshness.
- Camarón..... 75
* Coconut-crusted shrimp, salsa verde cruda, mango salsa & hibiscus flower. A tropical taco escape from Mexico's east coast!
- Carne Asada..... 80
Beef, salsa, and cheese chicharrón (crispy cheese crisp). Tender, smoky, and hand-cut.
Served in our homemade tortilla.
- Pastor Original..... 55
Pork, pineapple, onion & cilantro.
Served with two salsas – add extra if you like!
- Taco Frito..... 60
* * Fried enoki mushrooms with salsa verde on our blue corn tortilla.
- Pastor Pollo..... 60
Chicken, onion & cilantro. Served with double salsas.

LAS QUECAS (CHEESE TORTILLAS)

Our Mexican cheese is handmade, soft and melts perfectly.
Perfect for tacos and quesadillas!

- Quesabirria x 2..... 185
Braised oxtail, brisket, cheese, cilantro & dipping broth. Add onion, cilantro, salsa – then dip deep!
- Rajas Poblanos x 2..... 160
* Roasted poblanos, corn, mushrooms, cheese, sour cream, onion & iceberg lettuce.

SIZZLING FAJITAS

Straight from the grill and served hot in cast iron with grilled peppers, onions, a squeeze of lime, and your pick of 4 x corn or wheat tortillas.

Load 'em up with your favorite toppings from the salsa tray – and pro tip from the kitchen:

- Beef..... 255
- Chicken..... 225
- Prawns..... 245

Made From Scratch!

Everything that we served has been made in house and with a lot of love!

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



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.
- Paletas..... 75
Mexican icecream. Ask us about the flavours.

GUIDE TO EATING A TACO



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

COMBO GRANDE

525KR P.P*

Pair it with our tequila/mezcal tasting!

1. Aguachile Verde, Tostadas de Atún, Taco Baja & Taco Camarón
2. Esquites, Frijoles & Taco Carne Asada
3. Quesabirria
4. Churros

(*ENTIRE GROUP)

CERVEZA (BEER)

Heineken	85
Light lager. 40cl Draft • 5.0%	
Estrella Inedit	105
Spanish light lager/wheat beer. 30cl Draft • 4.8%	
Sol	80
Mexican light lager. 33cl Bottle • 4.2%	
Omaka Peppar, Peppar	95
Swedish light lager. 33 cl Can • 5.7%	
Fourpure Shapeshifter	95
English West Coast IPA. 40cl Draft • 4.9%	
Daura Damm	85
Spanish Glutenfree lager 33cl Bottle • 5.4%	
Charro Pilsner	95
Mexican light lager. 35.5cl Bottle • 4.5%	
Charro Ambar	95
Mexican dark lager. 35.5cl Bottle • 4.5%	
Heineken 0,0%	65
No alcohol light lager. 33cl Bottle	
Estrella Damm 0,0%	70
Spanish No alcohol light lager. 33cl Can	

BLANCO (WHITE)

Altos del Condor	115/570
Chardonnay/Chenin, Argentina	
Montes Reserva	135/655
Sauvignon Blanc, Chile	
Trapiche Periles Calcareo	145/725
Chardonnay, Argentina	

ROJO (RED)

Altos del Condor Cabernet	115/570
Sauvignon/Merlot, Argentina	
Trapiche Oak Cask Malbec	120/590
Malbec, Argentina	
Leyda Single Vineyard Las Brisas	145/725
Pinot Noir, Chile	

ROSADO (ROSÈ)

Rosé	115/570
Negroamaro/Nero d'Avola, Italy	

ESPUMOSA (SPARKLING)

Domaine Bousquet Brut	120/625
White, Argentina	

CÓCTELES (COCKTAILS)

Special!

San Martín & Hibiskus	175
* Patrón 100% Agave Silver, Hibiscus, Raspberry, El Santo & Carbonation	
Don Lalo & Apple	175
* Patrón 100% Agave Reposado, Nocheluna Sotol, Caramelized apple & Peychaud's	
Ocampo & Ananas	175
* Patrón 100% Agave Reposado flavored with browned butter, Pineapple, Lime & Ginger	

Available alcohol free!



Paloma: Guayaba 180

* Patrón 100% Agave Silver*, Guava, Lime & Grapefruit soda

Available alcohol free!



Diábolo: Horchata 175

* Patrón 100% Agave Reposado, Madre Mezcal Ensemble, Lime, Blackcurrant, Ginger & Horchata foam

Available alcohol free!



Batanga: Cherry-Coke 165

* Patrón 100% Agave Reposado, Amaro Averna, Coca-Cola, Lime & Cherry soda

Available alcohol free!



Michelada: Tamarindo 115

* Lager beer, Tomato, Lime, Hot sauce & Tamarind

Available alcohol free!



La Margarita 170

* Patrón 100% Agave Silver, Cointreau, Lime, Agave & Salt

Spicy? Let us know!

Available alcohol free!



Frozen: Verdita 165

* Patrón 100% Agave Silver, Pineapple, Lime, Cilantro & Jalapeño

TEQUILA/MEZCAL TASTING FR. 280

Want to make the evening a little more special? Try our tequila/mezcal tasting as an add-on to your dinner – perfect as a fun start, between courses, or as an intriguing finale.

ALL OUR TEQUILAS COMES WITH A COMPLIMENTARY VERDITA TO ENJOY ON THE SIDE. PINEAPPLE, LIME, JALAPEÑO & CILANTRO.

ALL OUR MEZCAL COMES WITH COMPLEMENTARY ORANGE SLICE AND TAJÍN SALT TO ENJOY ALONG YOUR MEZCAL.

TEQUILA

PRICE/CL

Olmecca Altos Plata	28
Fresh and sweet citrus fruit with a rounded herbal note.	
Olmecca Altos Reposado	32
Cocoa, dried fruit, almond, & sweet citrus.	
Patrón Silver	36
Lightly spicy, fresh sweet citrus fruits & light caramel sweetness.	
Patrón Reposado	45
Baked agave, caramel, vanilla, & butterscotch.	
Patrón Añejo	48
Fiery and fruity aroma with buttery barrel character.	

MEZCAL

PRICE/CL

Del Maquey Vida	36
Herbs, minerals, with a hint of citrus & smokiness.	
Brujo No. 4 Ensemble	74
Dry-roasted nuts, fresh citrus blossoms, tropical fruit & a green finish.	
Vago Ensemble en Barro	74
Herbs, roasted peppers, minerals & dried clay.	
Brujo No. 3	64
Wild honey, white flowers, yellow fruit & earthy smokiness.	
Zinacantan Papalometl	122
Citrus, ripe fruits, subtle smokiness & delicate minerals.	

REFRESCO (SODA)

Coca-Cola	45
Coca-Cola Zero	45
Fanta Lemon Zero	45
Sprite	45
Red Bull / Sugarfree	55
Cherry Soda	55
Sparkling water	45
Ginger Beer	55
Pink Grapefruit	55

AGUAS FRESCA (FRUIT DRINK)

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

Don't forget to ask our staff about our full tequila and mezcal menu!