

100% MXCO TORTILLAS

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



HEAD CHEF:
JOSÉ MANUEL CRUZ MARTÍNEZ

GUACAMOLE

- Guacamole 155
* 3 x Avocado, onion, cilantro & lime.
Served with totopos.
- Guacamole Habanero 165
* 3 x Avocado, onion, cilantro, lime & habanero.
Served with totopos.

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 macha marinated tuna and avocado cream. A perfect way to start!
- Ceviche Veracruz 145
Shrimp, cod, pico de gallo, lime & avocado.
A fresh ceviche from the coast state Veracruz.

PEQUEÑOS (SIDES & SNACKS)

- Frijoles 80
* Smoky beans, cheese & cilantro.
- Esquites 95
* Warm 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 of the day & Taco Castacán
3. Flan de mi Abuela

(*ENTIRE GROUP)



WE LOVE TACOS!

* VEGETARIAN * GLUTEN

TACOS

All served in pairs.
We make all our tortillas in-house – 100% nixtamal!

- Baja x 2 150
* Tempura cod, cabbage slaw & pico de gallo.
A classic fish taco from the Mexican part of California.
- Calamar x 2 145
* Fried calamares, jalapeno mayo, onion & cilantro.
- Carne Asada x 2 155
Beef, spicy drunk salsa Borracha and cheese chicharrón (cheese crisp). Tender & smoky.
- Castacán x 2 155
Crispy pork belly served with smoky beans, pickled onion & habanero.
- Chili Relleno x 2 125
* Cheese filled deep fried chili with jalapenomayo & pico di gallo.
- Pastor of the day x 2 120
Todays choice of protein, ask us about the details!
Served with salsa verde cruda, onion & cilantro.

LAS QUECAS (CHEESE TORTILLAS)

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

- Quesabirria x 2 185
Braised oxtail, chuckroll, 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.



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 Calamar
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%	
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 Perules 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	

ESPUMOSA (SPARKLING)

Domaine Bousquet Brut	120/625
White, Argentina	
Just Booch, Hard Kombuc	120/625
Grape+Hibiscus or Yuzu+Ginger • Glutenfree • 33cl Can • 4,2%	

CÓCTELES (COCKTAILS)

Special!

Chulita	175
* Patrón 100% Agave Silver, Agave, Lime & Just Booch	
La Adelina	175
* Ocho Plata, Maracuya, Habanero & Jalapeño, Vanilla	
Clavo del Ocho	175
* Ocho Reposado, Espresso, Cinnamon & Clove, Crema de Horchata	



Available alcohol free!

Paloma: Guayaba 180

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



Diabolo: 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

Always 100% Agave. Always Hand-squeezed Lime



Available alcohol free!

Frozen: Orange Chili 165

* Patrón 100% Agave Silver, Apelsin, Ananas, Lime & Habanero

La Margarita & Paloma can also be ordered as pitchers - 0,8 or 1,75 liter. Price 750/1500

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 COMPLIMENTARY 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.	

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.	

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
Jarritos Mango or Lime	65

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