

## 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



WE LOVE TACOS!

★ VEGETARIAN ★ GLUTEN

## 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



## 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)

## 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.

## 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)



Made From Scratch!

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

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 Perfiles 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 Kombucha                                  | 120     |
| Grape+Hibiscus or Yuzu+Ginger •Glutenfree• 33cl Can • 4,2% |         |



Always  
100% Agave.  
Always  
Handsqueezed  
ECO Lime

¡ CÓCTELES !



\* Michelada Xpecial \*  
Patron 100% Agave Silver,  
Three Cents pickle soda,  
House Salsa, Lime & Lager  
Beer  
158kr



La Paloma 180  
\* Patrón 100% Agave Silver, Lime & Grapefruit soda



El Diablo 175  
\* Ocho 100% Agave Plata, Lime, Merlet Crème de cassis, Three Cents Ginger Beer



La Batanga 165  
\* El Tequileño Blanco, Coca-Cola & Lime



DON JAVIER DELGADO  
CORONAL  
EL PADRE DE LA BATANGA  
(1924-2020)



La Margarita 170  
\* Patron 100% Agave Silver, Merlet Trois Citrus & Lime



Frozen: Tequila Sunrise 165  
\* Patrón 100% Agave Silver, Apelsin, Monin pomegranate & Lime

TEQUILA/MEZCAL TASTING FR. 198KR

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.

One tequila, two tequila,  
three tequila,  
FLOOR! ~ George Carlin

YOU DON'T FIND MEZCAL,  
MEZCAL FINDS YOU

TEQUILA

PRICE/CL

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Patrón Silver                                                       | 36 |
| Lightly spicy, fresh sweet citrus fruits & light caramel sweetness. |    |
| Patrón Reposado                                                     | 41 |
| Baked agave, caramel, vanilla, & butterscotch.                      |    |
| Patrón Añejo                                                        | 66 |
| Fiery and fruity aroma with buttery barrel character.               |    |
| Fortaleza Blanco                                                    | 67 |
| Powerful agave notes, pepper, lime.                                 |    |
| Ocho Añejo Widow Jane Barrel Select                                 | 98 |
| Full-bodied, oak, tobacco, vanilla.                                 |    |

MEZCAL

PRICE/CL

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| Bruxo X                                                                   | 42  |
| Robust, peppery, deep.                                                    |     |
| Bruxo 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.                            |     |
| Bruxo No. 3                                                               | 64  |
| Wild honey, white flowers, yellow fruit & earthy smokiness.               |     |
| Zinacantan Papalometl                                                     | 122 |
| Citrus, ripe fruits, subtle smokiness & delicate minerals.                |     |

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

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 |