

# *a taste of* TAKO

55€ per person, *all inclusive menu*

## t o s h a r e

### anafre *from Honduras*

Honduran-style refried beans mixed with jalapeño cheese, *topped* with crema and freshly-fried tortilla chips, *served* on a traditional flaming pot.

### fresh salsas *from our garden*

## t a c o s

served on freshly-made 100% corn tortillas.

### fish tacos *from the Gulf of Mexico*

beer-battered fried fish, jalapeño coleslaw, cilantro lime aioli, cherry tomatoes

### pork belly al pastor *from Mexico*

smoked pork belly marinated in ancho, guajillo and achiote *topped* with fresh pineapple, cilantro & onions

### mole negro *from Oaxaca*

dark chocolate and roasted peanut mole *served* on grilled chicken, *topped* with jalapeno cheese, homemade queso fresco, and sesame seeds

## e n c h i l a d a

### birria *from Mexico*

traditional birria and cheese, *oven-baked* in our birria au jus and *topped* with cheese and pickled onions

## m a r g a r i t a s

### jalapeño *from our spice garden*

### seasonal *from our garden*

\*one margarita included in price. extra orders are a la carte.

We also offer wine, lemonades, and beer as an option.