

Tacology

APPETIZERS

Minisoup de Jugo de Carne
Beef Juice Shot/Onions /Cilantro. \$2

Chilled Avocado Mini Soup
Avocado/Cilantro/Truffle Oil/Crispy Tortilla. \$2

Guacamole & Chips
Mexican Avocado/Cilantro/Onions/Serrano Peppers. \$11

Guacamole & Quinoa
Mexican Avocado/Quinoa/Cilantro/
Red Onions/Tomato/Roasted Corn. \$11

Seasonal Guacamole
Mexican Avocado/Pomegranate/
Cilantro/Onions/Pumpkinseeds. \$11

Crudites
Seasonal Harvest Vegetables/Chamoy-Tajin/
Dip-Jalapeño/Hummus-Agave-Chipotle. \$9.50

Chicharrón
Crispy Porkskin. \$8

Chicharrón De Queso
Crispy Hand Rolled Cheese/Mexican Avocado Puree. \$8

Queso Fundido
Mexican Cheese Blend/Select Your Topping:
Plain-Chorizo-Huitlacoche-Mushrooms. \$10.50

Cebollitas and Shishitos
Grilled Spring Onions/Shishitos/Maggi-Lime Sauce. \$11.50

Esquites
Sweet Corn/Queso Fresco/Smoked-lime Mayo/
Chile Piquin \$7 W/Crabmeat +3.50

Aguacate al Grill
Grilled Avocado/Yuzu-Chipotle Sauce/Candied Hazelnuts
Crispy Kale. \$10

Elote Preparado
Grilled Corn/Queso Fresco/Piquin Mayo/
Cilantro Mayo/Chili Ashes Mayo/Jalapeño Mayo
\$7 W/Crabmeat +3.50

SALADS

Kale
Kale/Quinoa-Bulgur/
Celery-Local Honey-Sesame Dressing/Pomegranate. \$13

Burrata
Burrata/Roasted Beets/Caramel/
Lemon Zest/Candied Pumpkinseeds. \$14.50

Arúgula
Arugula/Goatcheese/
Crispy Quinoa/Chipotle Agave Dressing. \$13

Mixgreens
Mixgreens/Roasted Pumpkin/
Candied Hazelnuts/Avocado Dressing/Farro. \$13

Nopales
Cactus/Quinoa/Blackbeans/Tomatoes/
Avocado/Cotija Cheese/Cilantro/Roasted Corn. \$13

@tacology_taqueria



tacologyus



CEVICHES

Heirlooms And Farro
Heirloom Tomatoes/Red Onions/Yuzu/
Avocado/Roasted Hazelnuts/Cilantro. \$13

Shrimp
Shrimp/Heirloom Tomatoes/Sangrita-lime Marinated/
Avocado Puree/Fresh Horseradish/Cilantro. \$14.50

Red Snapper
Red Snapper/Quinoa-bulgur/
Aji Amarillo Marinated/Red Onion/Cilantro. \$14.50

Hamachi
Hamachi/Celery-habanero/Red Onion/Truffle Oil. \$18.50

Octopus
Octopus/Pico De Gallo/Citrics/Cilantro. \$13.50

Camarón y Pulpo en Escabeche
Shrimp and Octopus/Escabeche/Cilantro/
Radish. \$13.50

TOSTADAS

Rock Shrimp Tostada
Rock Shrimp Tempura/Chipotle Mayo/
Guacamole-Yuzu/ Radish/Micro Cilantro. \$12

Tuna Tataki
Tuna Tataki/Guacamole/Seaweed/
Caramelized Onions/Shishito Peppers/Chiltepin Soy. \$12

Crab Meat
Crabmeat/Cucumber/Red Onion/

Beet
Beets/Guacamole/Crispy Kale/Queso Anejo. \$10
Avocado-Puree/Aji Mayo. \$11.50

Octopus
Octopus/Guacamole/Tomatoes/
Cucumber/Roasted Corn/Chipotle Mayo. \$11.50

SPECIALTIES

Avocado Toast
Guacamole/Queso Fresco/Roasted Corn/
Cilantro/Smoked Paprika. 13.00

Alambre
Choice Of Skirtsteak, Chicken or Mushrooms
With Bell Peppers / White Onions 14.00

Chilaquiles
Corn Tortila Chips/green Tomatillo Sauce/
Mexican Cream/queso Manchego/pulled Chicken. 14.00

Mexican Nachos
Corn Tortila Chips/melted Mexican Cheese Blend/Blackbeans/
Roasted corn/avocado/shrimps/chipotle Crema. 16.00

Frijoles Negros
Black Beans/Queso Fresco. 10.00

Exectutive Chef: Santiago Gómez



@chefsantiagogomez

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

** For your convenience , an 18% service charge will be added to your bill.

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LIGHT TACOS

Mushrooms

2 Per Order. Mix Mushrooms/Huitlacoche Tortilla/
Parmesan Cheese/Truffle Oil/ Epazote. \$11

Nopales

2 Per Order. Chargrilled Cactus. \$6.50

Nopales And Quinoa

2 Per Order. Cactus/Quinoa/Pico de Gallo/
Queso Anejo/Roasted Corn. \$9

Scrambled Egg

2 Per Order. Scrambled Eggs/
Pico de Gallo/Blackbean Sauce. \$10.50

Vegan Taco

2 Per Order.Seasonal Roasted Veggies/
Jalapeño Hummus/Crispy Malanga. \$9

Queso Panela con Aguacate

2 Per Order. Pan Seared Queso Fresco/
Avocado/Roasted Pumpkin Seeds. \$10

Ceviche

2 Per Order. Red Snapper-Shrimp/
Lettuce Wrap/Quinoa-Bulgur/
Aji Amarillo Marinated/Crispy Malanga. \$9

Volcán De Champiñones

1 Piece. Crispy Grilled Tortilla,topped with
Melted Cheese And Mushrooms. \$8

Volcán De Queso

1 Piece. Crispy Grilled Tortilla,
topped With Melted Cheese. \$8

SEA FOOD TACOS

Shrimp & Octopus Costra

1 Piece. Melted Crispy Cheese,
Wrapped in Shrimp & Octopus. \$10.50

Lobster

2 Per Order. Butter Poached Lobster/Backbeans/
Yellow Rice/Creamy-Chipotle Sauce. \$14

Shrimp Taco

2 Per Order. Shrimp-Quinoa/
Agave-Chipotle/Avocado/Cilantro. \$9

POSTRES

Mexican Paletas

To Choose: Mango/ Limón/Tamarindo/
Fresas con Crema /Chocolate/Piña Colada/Corn-Caramel. \$6

Hot Chocolate

Hot Mexican Chocolate Foam/Hazelnut. \$9.50

Flan

Caramel Flan. \$9

Guava Cheesecake

\$9.50

Corn Pudding

Cajeta/Vanilla Ice Cream. \$10

Ice Cream Cookie Sampler

4 Samples. Chocolate-Chocolate/Chocolate Chips-Vanilla/
Matcha-Yoghurt/Salted-cajeta. \$14

Carrot Cake

Ginger Mascarpone/Carrot Icecream. \$10

Fruits

Seasonal Fruit/Chamoy- Tajín or Agave Honey. \$10

MEAT TACOS

Pastor

2 Per Order. Mexico's City Classic Roasted Pork/
Chile guajillo Marinated. \$7

Chicken Pastor

2 Per Order. Roasted Chicken/
Chile Guajillo Marinated/White Onion/Cilantro/Pineapple. \$7

Asada

2 Per Order. Chargrilled choice of:
Ribeye, Skirtsteak or Chicken. \$8.50. W/Cheese +1.50

La Gringa

1 Piece. Pastor Served With Melted Cheese
in between 2 Flour and Guacamole. \$10.50

El Volcán

1 Piece. Crispy Grilled Tortilla, topped with
Melted Cheese and choice of:
Pastor, Chargrilled Rib Eye, Skirtsteak or Chicken. \$10.50

La Costra

1 Piece. Melted Crispy Cheese, wrapped In choice of:
Pastor, Chargrilled Ribeye, Skirtsteak or Chicken. \$10.50

Cochinita

2 Per Order. Pork Shoulder/Marinated In Achiotе/
Pickled Red Onions/Habanero Sauce. \$7

Carnitas

2 Per Order. Porkconfit/white Onions/
Cilantro/Salsa Verde Cruda. \$9

Barbacoa Adobada

2 Per Order. Lamb/Chile Mix/Salsa Borracha. \$10.50

Special Ribeye

2 Per Order. Ribeye/mexican Chorizo/
Crispy Chicharron/special Salsa. \$10.50

FISH TACOS

Baja Fish

2 Per Order. Beer Battered Corvina/
Pickled Red Onion/Chipotle Mayo. \$10

Talla Fish

2 Per Order. Blue Corn Tortilla/Blackened Fish/
Chili And Spices/Avocado Puree/Onions. \$10

Tuna

2 Per Order. Tuna Tataki/Seaweed/
Avocado/Crispy Malanga. \$10

JUICES (12oz)

El Verde

Apple/Kale/Celery/Pineapple/Lime/Mint \$10

Beetology

Beets/Strawberries/Orange/Ginger /Cardamom \$10

Agave Carrot

Agave/Carrots/Cactus/Orange/Lime \$10

La Horchata

Horchata/Coconut Water/Dates/Pecans \$10

El Cactus

Cactus/Pineapple/Orange/Coconut Water/Lime \$10

AGUAS FRESCAS (12oz)

Horchata (Rice & Cinnamon), Limón & Chia,
Jamaica (Hibiscus) \$10

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