

TACO TUESDAY



**3 tacos for €13
or
3 tacos and a 'Conjo' Beer for €18**

Our Taco's are influenced by the creation of Mexico's most famous taco - The Al Pastor!

The Al Pastor Taco was a creation heavily influenced by Lebanese descendants to Mexico in the first half of the 20th Century. This was done by introducing shawarma to the region and eating it on Flour Tortilla's - a dish that was known as 'Taco's Arabes'.

Over generations, the dish became increasingly popular, more 'Mexicanized' with the additions of local ingredients (e.g corn tortillas) and is now a staple of Mexican Street food.

Our Taco's build off this and Head Chef Andreas has curated a menu of taco's that pay tribute to the Mexican/Middle Eastern Connection, its people and the fusion of flavours and ingredients that are miles apart, yet so connecting.

MEAT & FISH

ZOKU AL PASTOR

Sumac'd mix cabbage, shawarma chicken, salsa de arbol, parsley, fresh pineapple

TACOS DE CAMARONES

Grated za'atar tomato salsa, shrimp, salsa macha, chopped onion, picked herbs

CARNITAS

Slow cooked pulled pork, sumac'd onion, salsa cruda and cilantro

VEGAN

VEGANO AL PASTOR (V)

Sumac'd cabbage, amba spiced oyster mushrooms, salsa de arbol, chopped onion, fresh pineapple and cilantro

GUAJILLO SABICH (V)

Sumac'd cabbage, crispy fried aubergine, tahina, salsa fresca and salsa cruda

MACHACA 3D (V)

3D printed 'meat' kebab, grilled avocado guacamole, vegan chipotle aioli, parsley chiffonade and brunoise onion

SIDES

GUACAMOLE (V) | 8,50

Creamy, grilled and smashed avocado served with seasoned pita chips

JACKFRUIT BITTERBALLEN (V) | 7,50

Served with vegan mustard mayo

CHICHARRONES DE POLLO | 12,20

Latin fried chicken in a honey-chipotle glaze, shredded jonagold apple, sesame, spring onion, chilli and cilantro

MEXICAN RICE (V) | 6,50

ELOTES (V) | 8,50

Grilled corn on the cob, grated halloumi and parsley

SWEET POTATO FRIES (V) | 5,50

Served with vegan mustard mayo

PAO DE QUEIJO (GF) | 8,00

Brazilian tapioca cheese bread served with fig jam

SALSA GUIDE

(EXTRA + 1,50)

Salsa cruda

Salsa fresca

Salsa macha 🌶️

Chipotle aioli 🌶️

Salsa de árbol 🌶️🌶️

If you dare:

Habanero salsa 🌶️🌶️🌶️

SWEET

CHURROS | 8,00

Topped with tahina chocolate & strawberries

CAMOTE ENMIELADO (V) | 8,00

Mexican candied sweet potatoes

Any allergies?
Please let our Sidekicks know

THE LIVING KITCHEN