

EST. NØRREBRO

# TACOBELLO

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*Taco Nørrebro*



*Tacos · Margaritas  
& Much More*

VOL. IV — 2026

# Tacobello Experience.

Sharing menus where you taste your way through the house favourites — curated by the kitchen. Min. 2 people · chosen by the entire table.

## El Gringo

295 DKK / PERS.

### STARTERS

Croquetas · Guacamole · Corn Ribs

### MAIN

Choose any 3 tacos from our High Tacos selection

*Add dessert + 55 kr · Churros or La Piña Loca*

## El Jefe

425 DKK / PERS.

### SNACKS

Corn chips with habanero & jalapeño salsa

### STARTERS

Tuna Tostadas · Gambas al Ajillo · Calamari

### MAIN

Asada del Jefe (ribeye) · Guacamole · Crispy Chicken Skin · Chipotle Mayo

*Add dessert + 55 kr · Churros or La Piña Loca*

# Bar Botica.

Cocktails named after people you wouldn't want to meet in a dark alley — but you'd happily share a drink with. **Each 135 DKK.**

No. 01

## El Chappo

REPOSADO TEQUILA

Fresh lime, subtle chili heat. Bold, elegant, unforgettable.

No. 03

## Pablo Escobar

GUSANO ROJO MEZCAL

Lime, smoky notes. Pure impact.

No. 05

## Reina del Sur

TANQUERAY GIN

Lime, raspberry, lime soda. Sweet, bright.

No. 07

## El Chófer Piña

WHITE RUM

Creamy coconut, ripe pineapple. Tropical, indulgent.

No. 02

## Griselda Blanco

STOLICHNAYA VODKA

Lime, refined passion fruit. Smooth, quietly powerful.

No. 04

## Yakuza

TOKI WHISKY

Ginger beer, lime, Angostura. Fresh and balanced.

No. 06

## El Rey Negro

STOLICHNAYA VODKA

Espresso, coffee liqueur. A velvety finish.

No. 08

## La Catrina

BEER · TOMATO · LIME · CHILI

A Michelada with a salted rim.

## Jarra Cartel

**395 DKK**

FOR THE WHOLE TABLE · 4-6 PEOPLE

Sinaloa Cartel — big El Chappo in jug format

Reina Cartel — big Reina del Sur in jug format

# Taco Menu.

## STARTERS

**Yellowfin Tuna Ceviche** **145**  
Yellowfin marinated in yuzu, red onion, citrus.

**Tuna Tostadas** **125**  
Marinated tuna, habanero, soy, crispy tostada, guacamole.

**Calamari** **110**  
Crispy spanish octopus bites, homemade aioli.

**Croquetas** **95**  
Crispy croquetas, tender chicken, potato, cumin.

**Gambas al Ajillo** **95**  
Marinated prawns, garlic, chili, virgin olive oil.

**Guacamole** <sup>(Ve)</sup> **95**  
Avocado, lime, garlic, crispy corn tortillas.

**Nachos** <sup>(V)</sup> **90**  
Corn chips, cheese, tomato salsa, guacamole, chipotle mayo.

**Patatas Bravas** <sup>(V)</sup> **85**  
Spiced double-fried potatoes, chipotle mayo, aioli.

**Corn Ribs** <sup>(V)</sup> **75**  
Grilled corn rib-style, manchego, spiced butter.

## HIGH TACOS

**Asada del Jefe** **110**  
Tender ribeye, golden cheese, fakersmole, salsa verde, herbs.

**Las Gambas** **95**  
Marinated shrimp in habanero, jalapeño, lime. Aioli, mint.

**Cha Cha Pollo** **85**  
Slow-braised chicken, crispy chicken skin, mint, salsa verde.

**Amigo Carne** **95**  
Slow-braised beef, radishes, cilantro, guacamole, chipotle.

**Veggie Chichi** <sup>(V)</sup> **80**  
Mini potatoes, chipotle base, green piquant salsa, tomatoes.

**Vegan Carlos** <sup>(Ve)</sup> **80**  
Fried mushrooms in chili, pickled red onion, guacamole, salsa.

## BIRRIA · CHOOSE BEEF OR CHICKEN

*Slow-braised in crispy tortillas with melted cheese, consommé, onion, cilantro, lime, jalapeño.*

**Birria Tacos · 4 pcs** **180**

**Birria Tacos · 6 pcs** **240**

**Birria Quesadillas** **190**

## DULCES

**Dirty Little Churros** **90**  
Soft ice, chocolate soil, hazelnuts.

**La Piña Loca** **110**  
Piña Colada soft ice, white chocolate, mint.

# Wine & Bubbles.

## Red Wine

### GLASS / BOTTLE

Lynx · Pinot Noir, CA	<b>115/450</b>
Parajes del Valle Monastrell	<b>95/400</b>
Raoul Clerget · Bourgogne	<b>135/550</b>
Butcher's Cut · Malbec	<b>95/400</b>

### SPAIN

Marqués de Cáceres · Rioja	<b>500</b>
Constanilla · Rioja	<b>400</b>
Telmo Rodriguez · Rioja	<b>475</b>
Condado de Haza · Tempranillo	<b>450</b>
Roda · Rioja	<b>900</b>

### ITALY

Barbera d'Alba	<b>550</b>
Scrimaglio d'Asti DOCG	<b>650</b>
Scrimaglio Piemonte Rosso	<b>600</b>
Puglia · Primitivo	<b>600</b>

### FRANCE

Les Coutines · Carignan	<b>450</b>
Les Peyrautins · Pinot Noir	<b>400</b>
Coteaux Bourguignons	<b>800</b>

### ARGENTINA & MORE

Catena · Cabernet Sauvignon	<b>500</b>
Chacra 1955 · Pinot Noir	<b>800</b>
Quinta do Portal · Douro	<b>600</b>
Portal Tinto · Douro	<b>800</b>
Boom Boom · Syrah USA	<b>650</b>
Mothers Milk · Shiraz AUS	<b>650</b>
Robert Mondavi · Pinot USA	<b>750</b>

## White Wine

### GLASS / BOTTLE

Henri Ehrhart · Pinot Gris	<b>95/400</b>
Sancerre Les Chaumes	<b>125/500</b>
Chablis Raoul Clerget	<b>135/600</b>
Parajes del Valle Macabeo	<b>105/500</b>
Alba Martín · Albariño	<b>135/600</b>

### SPAIN

Costanilla · Rioja	<b>500</b>
Marqués de Cáceres · Verdejo	<b>500</b>
Basa Rueda Telmo · Verdejo	<b>550</b>

### USA & ARGENTINA

Lynx · Chardonnay Barrel	<b>500</b>
De Loach · Chardonnay	<b>450</b>
Ranch 32 · Chardonnay	<b>450</b>
The Federalist · Chardonnay	<b>600</b>
Butcher's Cut · Chardonnay	<b>400</b>
Chacra Mainqui Chardonnay	<b>800</b>
Luna Argenta · Bianco	<b>600</b>

### ORANGE WINE

Parajes Maceración (gl/bt)	<b>125/500</b>
Primodial Soils · Natur	<b>800</b>
Pomelado · Vigneron	<b>400</b>

### ROSÉ

Parajes del Valle Bobal (gl/bt)	<b>95/400</b>
Sancerre Raimbault	<b>600</b>

### BUBBLES

Cava Pequeños Øko (gl/bt)	<b>95/400</b>
Cava Marqués Cáceres Brut	<b>500</b>
Prosecco Biologico DOC	<b>500</b>

## Cervezas & more.

### BEER · BOTTLE

Estrella Barcelona	<b>85</b>
Modelo Especial · Mexico	<b>90</b>
San Miguel · Spain	<b>85</b>

### CERVEZA 0.0% · ALCOHOL-FREE

Estrella Damm 0.0%	<b>85</b>
San Miguel 0.0%	<b>85</b>

### DRAFT BEER

Carlsberg Pilsner	<b>70</b>
Kronenbourg 1664	<b>75</b>
Brooklyn Stonewall IPA	<b>85</b>

Corona Cero 0.0%	<b>85</b>
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## Tequila & Mezcal.

### TEQUILA · SHOT

Don Julio Blanco	<b>75</b>	Patrón Añejo	<b>85</b>
Don Julio Reposado	<b>80</b>	Pueblo Viejo Silver	<b>65</b>
Don Julio Añejo	<b>85</b>	Pueblo Viejo Reposado	<b>75</b>
Patrón Silver	<b>85</b>	Pueblo Viejo Añejo	<b>85</b>
Patrón Reposado	<b>85</b>		

### MEZCAL · SHOT

House	<b>75</b>	Grand Cru	<b>95</b>
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*Bottles available — ask the waiter*

## Soft Drinks & more.

Pepsi · Pepsi Max	<b>45</b>	Coffee / Tea	<b>35</b>
Jarritos	<b>75</b>	Filtered Water · per pers.	<b>25</b>
Homemade Lemonade	<b>90</b>		

# ¡Hasta luego!

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