

TO SHARE

WITH MELTED CHEESE, GUACAMOLE, SOUR CREAM, JALAPEÑOS AND YOUR CHOICE OF:

AIOLI BREAD WITH JALAPEÑO CLASSIC	3€
CHILI CON CARNE	14€
CHICKEN TINGA	18€
COCHINITA PIL PIL	16€
PORK AL PASTOR	16€
VEGETABLES	16€
VEGAN	14€
GUACAMOLE WITH TOTOPOS	12€
CRISPY CHICKEN STRIPS WITH SWEET & SOUR SAUCE	12€
PATATAS BRAVAS WITH CHIPOTLE SAUCE	10€
STUFFED JALAPEÑOS	10€

CEVICHES

MEXICAN-STYLE SHRIMP AGUACHILE taberna-style marinade, a touch of pineapple, red onion and cilantro	22€
FISH AGUACHILE WITH CORVINA, MEXICAN STYLE taberna-style marinade, a touch of mango, red onion and cilantro	20€

SALADS

SALAD "DEL SOL" quinoa, cauliflower, avocado, feta cheese, cherry tomatoes and spicy mango vinaigrette	14€
LETTUCE SALAD mixed lettuce, tomato, corn and sautéed mushrooms with chipotle	12€
CAESAR SALAD with chicken, cheese, crispy egg, bread and caesar dressing	14€

TACOS

3 CORN TORTILLAS PER SERVING

TACOS AL PASTOR marinated mexican pork, pineapple, cilantro and onion	12€
COCHINITA PIBIL TACOS slow-cooked pork marinated yucatán-style	13€
GRILLED BEEF TACOS grilled beef strips with a touch of maggi sauce and pico de gallo	12€
CHICKEN TACOS grilled chicken strips with taquera sauce	12€
VEGETARIAN TACOS seasonal vegetables, beans, sautéed mexican style	10€
BREADED SHRIMP TACOS with cheese, guacamole, cabbage and plum sauce	14€
FISH TACOS battered hake with cabbage and chipotle mayo	14€
SMASHBURGER TACOS with melted cheddar cheese and pico de gallo	12€
TABERNA TACOS chicken tinga or beef with onion, chipotle and avocado slices	12€

QUESADILLAS

2 WHEAT TORTILLAS

CLASSIC with melted cheese	9€
CHICKEN TINGA melted cheese with mexican-style chicken tinga	10€
BEEF TINGA melted cheese with mexican-style beef tinga	11€
GRINGA melted cheese, pork al pastor and pineapple	11€
MUSHROOM melted cheese with sautéed mushrooms	10€

BURRITOS

ALL OUR BURRITOS ARE MADE WITH FLOUR TORTILLAS WITH GUACAMOLE, CHEESE, LETTUCE, SOUR CREAM AND JALAPENOS

TABERNA BURRITO pork al pastor strips, bacon, ham, pineapple, onion and green pepper	16€
CHICKEN BURRITO mexican-style chicken, green pepper, red pepper, onion and cheese	14€
BEEF BURRITO beef, melted cheese, green pepper, red pepper and onion	14€
VEGETARIAN BURRITO green pepper, red pepper, onion, mushrooms, corn and melted cheese	12€

MAIN COURSES

FAJITAS SERVED WITH THREE FLOUR TORTILLAS

CHICKEN FAJITAS grilled chicken, onion, red pepper, green pepper, bacon and melted cheese	16€
BEEF FAJITAS grilled beef, onion, red pepper, green pepper, bacon, pineapple and melted cheese	18€
SHRIMP FAJITAS grilled shrimp, onion, red pepper, green pepper and melted cheese	20€
VEGETARIAN FAJITAS red pepper, green pepper, onion, corn, beans and melted cheese	16€

ENCHILADAS

CHICKEN / VEGETARIAN stuffed corn tortillas, baked with cheese and mole sauce	20€
FISH PIBIL corvina fillet cooked pibil-style, served with guacamole and refried beans, with 3 flour tortillas	24€
ARRACHERA TABERNA STYLE grilled skirt steak served with beans, guacamole and rice, with 3 flour tortillas	24€

BURGERS

ALL OUR BURGERS ARE SERVED WITH FRIES

TABERNA SMASH BURGER beef burger with cheddar, tomato, jalapeños and chipotle mayonnaise	16€
VEGETARIAN heura burger, lettuce, tomato, cheddar and avocado	16€
CHICKEN crispy chicken burger with jalapeño mayonnaise	16€



NON ALCOHOLIC DRINKS

WATER / SPARKLING WATER	4 €
COCA-COLA / COCA-COLA ZERO	
FANTA LEMON / ORANGE	3,5 €
ICED TEA (NESTEA / LIPTON)	3,5 €
LEMONADE: CLASSIC / MINT / GINGER	6 €
FRESH ORANGE SODA	7 €

JARRITOS

(MEXICAN STYLE)

TAMARIND	5 €
PASSION FRUIT	5 €
HIBISCUS	5 €

MARGARITAS

LIME, PASSION FRUIT, MANGO OR STRAWBERRY 9 €
tequila, triple sec, agave and lime

JALAPEÑO PATRÓN 14 €
patrón tequila, triple sec, agave, lime and jalapeño

SPICY MANGO 1800 14 €
1800 tequila, triple sec, lime, chili and mango

FROZEN

(LIMA, TEQUILA, TRIPLE SEC, AGAVE)

LIME	10 €
PASSION FRUIT	10 €
STRAWBERRY	10 €

MEZCALITAS

CLASSIC 14 €
mezcal, lime, orange, triple sec and artisanal agave

SPICY MANGO 14 €
mezcal, lime, mango, triple sec, artisanal agave, red chili and mango

JALAPEÑO 14 €
mezcal, lime, orange, triple sec, artisanal agave and jalapeño

MICHELADAS

YOUR BEER, BUT ON ANOTHER LEVEL

CLASSIC: BEER, SALT AND LIME 6 €

TEQUILA + NACHOS
= LIFE

MEXICAN COCKTAILS

EL DIABLO 16 €
tequila, mezcal or pisco, humo liqueur, triple sec, strawberry syrup and tabasco

LA TABERNA DEL SOL 14 €
aged rum, aged liqueur, triple sec, lime and grenadine

IBIZA TROPICAL 12 €
vodka, coconut liqueur, pineapple, malibu and lemon mix

CLASSIC COCKTAILS

APEROL SPRITZ / HUGO SPRITZ / CAMPARI SPRITZ 9 €

MOJITO 11 €

CAIPIRIÑA / CAIPIROVSKA 11 €

MOSCOW MULE 12 €

AMERICANO / NEGRONI 10 €

PISCO / WHISKEY / AMARETTO SOUR 12 €

ESPRESSO MARTINI 12 €

BLOODY MERRY 10 €

PORN STAR MARTINI 12 €

PIÑA COLADA 12 €

GIN

TANQUERAY 8 €

BOMBAY 8 €

MARE 12 €

HENDRICK'S 12 €

RUM (0,50ml)

BRUGAL AÑEJO 8 €

BACARDÍ CARTA BLANCA 7 €

BACARDÍ 8 AÑOS 11 €

ZAPACA 23 14 €

BEERS

(MEXICAN AND DRAFT)

ESTRELLA GALICIA / ESTRELLA DAMM (0,33) 4,5 €

ESTRELLA GALICIA / ESTRELLA DAMM (JARRA 0,50ml) 5,5 €

ALHAMBRA 5,5 €

DESPERADOS 5 €

DOS XX 5 €

MODELO NEGRA/ESPECIAL 5 €

CORONA 5 €

SOL 5 €

OPTION: GLUTEN-FREE AND ALCOHOL-FREE 4,8 €

WINES

Selection available