

TACO TIME

CHOOSE YOUR APPETITE AND YOUR TASTE...

BITE	5,95
1 Taco of your choice	
MUCHA HAMBRE / BIG APPETITE	17,50
3 Tacos of your choice	
POCO HAMBRE / SMALL APPETITE	27,90
5 Tacos of your choice	

CHOOSE YOUR TACOS...

ADD CHEESE TO YOUR TACO + €1,50

TACO AL PASTOR “MEXICO’S NO.1 AND OUR SPECIALTY!”



Marinated pork and pineapple

TACO DE RES



Grilled beef

TACO DE LENGUA – A MUST TRY!



Slowly cooked beef tongue

TACO DE CHORIZO CON PAPAS



Chopped and seasoned pork sausage with baked potatoes

TACO POLLO PIBIL



Pulled marinated chicken with achiote, pickled red onion and coriander

TACO DE CAMARON



Grilled shrimp, mayonnaise and chipotle sauce, red cabbage and cilantro

TACO RAJAS DE CHILE POBLANO



Chili Poblano in rajas, cooked with corn, onion and accompanied with sour cream (optional)

TACO AL PASTOR VEGANO



Baked marinated oyster mushrooms ‘al pastor’

TACO FRIJOLE CON SALSA MEXICAN.

Beans with Mexican salsa, pickled red onion, jalapeños and coriander

TACO DE NOPALES CON SALSA MEXICANA



Nopales (cactus) with Mexican salsa

TACO JAMAICA CON GUACAMOLE

Deep-fried hibiscus, on a base of guacamole and sour cream (optional)

TACO OF THE WEEK + €1,50

Ask us about it!



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TO SHARE PARA COMPATIR

GUACAMOLE CON TOTOPOS	14,00
Fresh guacamole with homemade tortilla chips.	
SALSA MEXICANA CON TOTOPOS	13,00
Mexican salsa with homemade tortilla chips.	
NACHOS SANTOS	16,50
Homemade tortilla chips with beans, pickled red onions, jalapeños, salsa mexicana, guacamole, cilantro and cheese	
ADD AN EXTRA FILLING FOR €5,00	
Pastor, Grilled beef, Chorizo or Chicken	

FRIJOLE CON TOTOPOS	13,00
Mexican beans with homemade tortilla chips.	

FLAUTAS DE POLLO CON SALSA VERDE Y ROJA	20,50
Crispy rolled tacos filled with chicken topped with lettuce, sour cream and green and red salsa (seasonal).	
OUR VEGAN VERSION WITH BAKED POTATOES OR BAKED OYSTER MUSHROOMS	

ENCHILADAS DE POLLO CON SALSA VERDE O ROJA	21,50
3 Tortillas filled with chicken, with melted cheese on top, green or red sauce, sour cream and fresh onion.	
OUR VEGAN VERSION WITH BAKED OYSTER MUSHROOMS	

CEVICHE CON TOTOPOS	19,50
Fish ceviche (seabass) with homemade tortilla chips (seasonal).	

JALAPEÑOS STUFFED WITH CHEESE	12,00
5 Jalapeño peppers breaded and stuffed with cheese	

QUESADILLAS - CHILD APPROVED DISH	13,50
Tortillas with melted cheese and ‘Salsa Mexicana’.	
ADD AN EXTRA FILLING FOR €5,00	
Pastor, Res, Chorizo, Pollo, Rajas, Frijoles or Nopales	

SIDE DISH	6,00
Guacamole / Beans / Salsa Mexican	
Spicy Salsa	2,00

OUR CORN TORTILLAS ARE 100% GLUTEN FREE AND WITHOUT ADDITIVES

Our tacos are topped with fresh onion, coriander and matching salsa. Please notify us if you want us to leave an ingredient out.

DESSERT / POSTRES

MEXICAN CARAMEL FLAN / FLAN NAPOLITAN	11,00
Traditional Mexican caramel custard, silky smooth with vanilla and sweet condensed milk.	
SWEET NACHOS / NACHOS DULCES	13,50
Fried flour nachos sweetened with brown sugar and cinnamon, accompanied with a coconut cream, with pieces of pineapple fried in mezcal and topped with grated coconut	

MEXICAN RICE PUDDING / ARROZ CON LECHE	12,00
Grandma's traditional recipe	

CHURROS WITH CARAMEL SAUCE / CHURROS CON DULCE DE LECHE (6 PCS)	11,50
Delicious churros, accompanied with homemade dulce de leche.	

DESSERT PLATE (2PER.)	21,50
(Sweet Nachos / Rice Pudding / Churros 4pcs)	
For those who want everything	

ICE CREAM FROM BAS

Ask for it

WINE AND SPARKLING VINO Y CAVA

WHITE WINE	6,90 / 34,00
Castillo de Enériz - Navarra, Spain	
Chardonnay 2024	

ROSÉ WINE	7,70 / 38,50
Opale - Provence, France	
Grenache - Syrah - Cinsault 2023	

RED WINE	7,00 / 35,00
Materia - Alentejo, Portugal	
Aragones, Syrah, Trincadeira – Trincadereira 2023	

CAVA	7,90 / 39,50
Cava Naveran - Barcelona, Spain	
Brut Especial	

NOT VEGAN OR VEGETARIAN =



ALLERGY? INFORM OUR STAFF. ONE BILL PER TABLE

DRINKS

AGUAS FRESCAS

Fresh Mexican drinks made of water, fruits and/or grains

AGUA DE LIMÓN - LIMONADE	4,95
Homemade lemonade	
AGUA DE HORCHATA	4,95
Homemade rice drink with a touch of cinnamon	
AGUA DE JAMAICA	4,95
Homemade Hibiscus water	

OTHER DRINKS / OTRAS BEBIDAS

STILL / SPARKLING WATER	5,90 / 6,90
bottle 50cl - bottle 70cl	
COCA-COLA / ZERO	3,50

BEER / CERVEZA

SAN ANDRÉS	6,00
Our own belgian brewed mexican beer that perfectly matches our tacos. Made by and for Taco Santo / produced by De Meester (5,4%). A bottom-fermenting golden blond character beer with a full flavor and creamy head. The bittering hop gives the beer its fresh character while the malt provides the fullness.	
TRIPLE MAYAHUEL	6,90
Belgian triple beer with a Mexican Mezcal touch (9,0%). Brewed with Belgian hops, Mayahuel enchants with her mystical Mezcal heart.	
PONY'S	6,00
A crisp, aromatic & hoppy blonde beer from Ghent in a can (4%)	
FONY'S	5,50
Ghents alcohol free beer in a can (0,4%)	

HOT DRINKS

COFFEE & TEA / CAFÉ Y TÉ

LUNGO	3,50
CAPPUCCINO	4,40
ESPRESSO	3,50
TEA	3,50
FRESH MINT TEA	5,00
CARAJILLO (Mexican cold Coffee)	12,50
Premium Mezcal, Licor 43, and an espresso shot	

COCKTAILS

MARGARITA TRADICIONAL	13,50
MARGARITA PITCHER 1L	45,00
Premium Tequila Blanco with lime juice, agave syrup & orange liqueur	
MARGARITA NEGRA	13,50
Premium Tequila Blanco, with lime juice, agave syrup, orange liqueur & coffee liqueur	
MEZCALITA	13,50
Premium Espadin Mezcal, with lime juice, agave syrup, orange liqueur & pasteurized egg white	
MANGO CHELADA	13,50
Premium Tequila Blanco, spicy mango, lime juice & beer	
MICHELADA TRADITIONAL	13,00
Spicy tomato juice, lemon juice, spices and beer	
NEGRONI TROPICAL	13,50
Premium Mezcal, vermouth, bittersweet liqueur & passion fruit	
DIA DE MUERTOS	13,50
Premium Tequila Rep, passion fruit, agave honing, guava & lime tonic.	
SOLITO	13,50
Premium Tequila Blanco, passion fruit, mint, cane sugar lime juice and guave & lime tonic	
SMILING RABBIT	14,00
Premium Espadin mezcal, fresh lemon juice, pineapple-cinnamon syrup, Suze aperitif & Italicus	
MI PALOMA	13,50
Premium Tequila Blanco, Lemon juice, passion fruit & hibiscus rhubarb tonic	
OAXACA MERCADO	13,50
Premium Tobala Mezcal, vermouth, Italicus & strawberry syrup	
PINEAPPLE OR HIBISCUS SOUR (MOCKTAIL)	11,50
WITH MEZCAL OR TEQUILA	14,00
Pineapple or Hibiscus juice, freshly squeezed lemon juice, Monin cinnamon syrup & Vegg White / (mezcal or tequila optional)	
OUR FROZEN MARGARITA	14,50
Traditional or choose your flavor: mango, strawberry, passion fruit & others!	
COCKTAIL OF THE WEEK	
Ask us about it!	



TAQUERIA TORTILLERIA

100% MEXICO



WWW.TACOSANTO.BE
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