

VICTORIA TACOS / MENU

SHARED

QUESADILLA 6,00 €

FLOUR TORTILLA, CHEDDAR CHEESE, BLACK BEANS,
RED ONION, CHIPOTLE AIOLI AND SALSA

CHIPS WITH OUR HOMEMADE SALSAS 1 FOR 3,00 € 3 FOR 5,00 €

SALSA VERDE /SPICY
SALSA ROJA /MEDIUM
FALSO GUACAMOLE /MILD

EXTRA SALSA +1,00 €

ESQUITES /VEGETARIAN 3,00 €

ROASTED CORN SALAD WITH AIOLI, COTIJA CHEESE,
JALAPEÑO, CILANTRO & SCALLIONS.

TACOS

QUESABIRRIA /VEGETARIAN 3,50 €

CRISPY TORTILLA WITH CHILI MARINATED JACKFRUIT,
MELTED CHEESE, CILANTRO & ONION.

BRUSSELS SPROUTS /VEGAN 3,50 €

SHAVED BRUSSELS SPROUTS IN ADOBO, CORN SALSA,
SUNFLOWER SEEDS

CARNITAS /SPICY 3,75 €

SLOW-COOKED PORK SHOULDER, SALSA NEGRA AND
SALSA VERDE WITH CILANTRO & ONION GARNISH.

CARNE ASADA 4,00 €

ACHIOTE RUB WITH MOJO DE AJO AND PARSLEY
GARNISH

ASK FOR ANY DAILY SPECIALS

DRINKS

ALCOHOLIC

CERVEZA VICTORIA 4.00 €

CUCUMBER MARGARITA 8.00 €

VICTORIA PALOMA 7.50 €

TEQUILA SODA 6.50 €

MICHELADA 6.50 €

MEZCAL 4.00 €

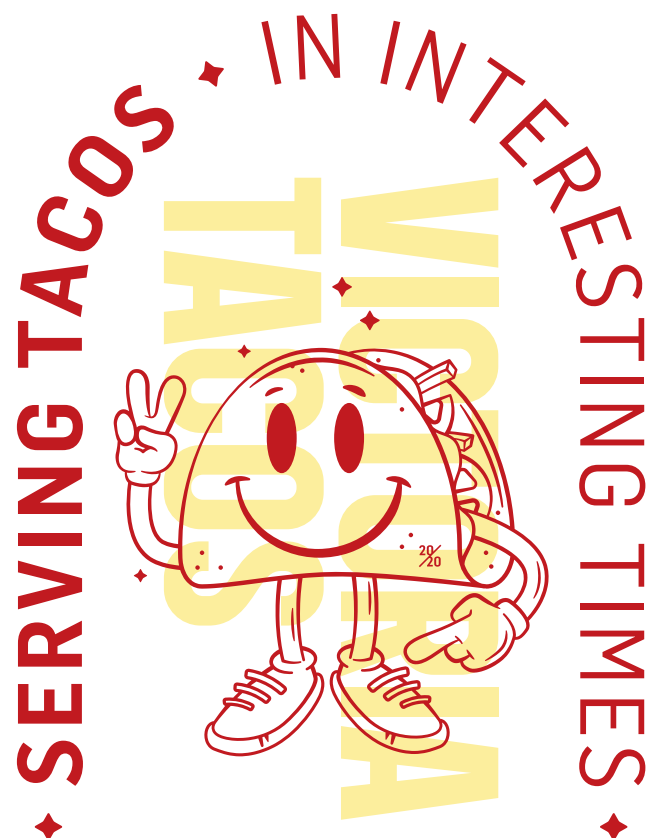
NON-ALCOHOLIC

AGUA FRESCAS 4.00 €

ORANGE ANANAS CARDAMOM
BLUEBERRY CUCUMBER LAVENDER
HIBISKUS MINT

COLA 2.50 €

WATER 2.50 €



CARD PAYMENTS ONLY. PLEASE ASK TO SEE A DETAILED LIST OF INGREDIENTS AND ALLERGENS.

Our approach to food leans heavily on simple, intuitive cooking. We are not chasing authentic recipes but rather using the taco as a launch point to express our international backgrounds and to reference the comfort foods and communities within these cultures. We've taken the spirit of Mexican cooking and forged our own way to create tacos that we want to serve.

