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STARTERS

CHEESE CRUST

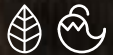
\$96



GUACAMOLE

With fresh cheese and tortilla chips

\$75



CACTUS SALAD

With onion, cilantro, tomato, radish and panela cheese

\$68



CHARRED SPRING ONIONS

Try them unseasoned or seasoned with lime juice, Maggi® sauce and Worcestershire sauce

\$59



GRILLED CACTUS

Order of six. Try them unseasoned or seasoned with lime juice, Maggi® sauce and Worcestershire sauce

\$45



* All of our prices include IVA (VAT)

* All the serving sizes (grams) on the menu are estimations



STARTERS

VEGETARIAN

HEALTHY

HOT

SPECIALITY

SOUPS

SMALL \$74

360 ML

LARGE \$98

550 ML

CHARRO BEANS

Boiled beans, with bacon, chorizo (seasoned pork sausage), onion, tomatoes and serrano pepper

AZTEC SOUP

Tomato broth with julienned tortilla chips, gouda cheese, fried pasilla pepper, pork rinds and avocado



MEXICAN STYLE RICE

\$58

Red rice with peas and carrots

add one fried egg or mole **\$74**

CREAMY POBLANO PEPPER SOUP

Prepared with poblano peppers, corn kernels, diced panela cheese and julienned tortilla chips



SEÑOR TACO CHICKEN BROTH

Shredded chicken breast, mexican style rice, radish, coriander and avocado

MUSHROOM SOUP

Fresh mushrooms, corn kernels, sliced poblano pepper, spinach or squash blossom (when in season) and morita pepper



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Soups

VEGETARIAN

HEALTHY

HOT

SPECIALITY



TACOS

THE CLASSICS ★

AL PASTOR

Marinated pork. Try it with onion, cilantro and pineapple

TACO VAQUERO®

A Señor Taco® exclusive! Our Cowboy Taco has BBQ pork meat from the “trompo” (vertical rotisserie) served on flour tortilla with grilled pineapple.

SUADERO

Delicious beef rose meat. Try it with onion and cilantro

FROM THE GRILL

BISTEC (BEEFSTEAK), COSTILLA (RIB), CHULETA (BEEF CHOP), CHICKEN OR CHORIZO (SEASONED PORK SAUSAGE)

ARRACHERA ★ (FLANK STEAK)

One \$32
40 g

With cheese +\$21

Three \$92
120 g

With cheese +\$63

Two \$73
80 g

With cheese +\$42

Three \$103
120 g

With cheese +\$63

Two \$95
100 g

With cheese +\$42

Three \$141
150 g

With cheese +\$63

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TACOS

VEGETARIAN

HEALTHY

HOT

SPECIALITY



TACOS CAMPECHANOS

Bistec (beefsteak), chorizo (seasoned pork sausage), and pork rinds, covered with red salsa and avocado slices

SMALL 100 g	\$73
LARGE 150 g	\$105



ARRACHERA AL ALBAÑIL

Marinated flank steak, cuaresmeño pepper slices, onion, and sliced potatoes

SMALL 100 g	\$98
LARGE 150 g	\$136

PASTOR NORTEÑO

Marinated pork meat from the "trompo" (vertical rotisserie) served on flour tortillas with guacamole

One 40 g	\$41
Three 120 g	\$110

★ SÚPER TACO SEÑOR TACO®

Your choice between Bistec (beef-steak), chicken or arrachera (flank steak) with melted cheese and guacamole, served on five tortillas

BISTEC (BEEFSTEAK)

240 g	\$174
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ARRACHERA (FLANK STEAK)

240 g	\$222
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TACOS ENCEBOLLADOSS

Your choice of meat with grilled onions, and avocado slices on top

BISTEC (BEEFSTEAK) OR CHICKEN

SMALL 100 g	\$84
LARGE 150 g	\$117

ARRACHERA

SMALL 100 g	\$106
LARGE 150 g	\$142

HOUSE SPECIALS

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BURRITOS



In a large flour tortilla, with guacamole on the side



PASTOR OR VAQUERO® \$123

Pastor or vaquero over refried beans, roasted pineapple, gouda cheese, and pico de gallo

BISTEC (BEEFSTEAK)

Beef steak and onions with Maggi® seasoning over refried beans, bacon, gouda cheese, and avocado slices **\$123**

ARRACHERA (FLANK STEAK)

Flank steak over refried beans, Mexican red rice, roasted poblanos in cream sauce, and string cheese **\$153**

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BURRITOS

VEGETARIAN

HEALTHY

HOT

SPECIALITY



CAZUELAS

GUISADOS

Chicharrón en salsa verde (pork rinds served with green salsa), cochinita pibil (pork meat cooked with achiote, orange juice, and spices, with a side of red onion and habanero pepper), potatoes with chorizo (seasoned pork sausage), or chicken with mole rajas con crema (grilled poblano pepper slices with onion and cream) or tinga (shredded chicken breast or shredded beef seasoned with tomato sauce and onion)

\$176	\$352	\$704	\$1,056
for 1 240 g	for 2 480 g	for 4 960 g	for 6 1440 g

FROM THE GRILL

Bistec (beefsteak), bistec with onion and avocado slices, costilla (rib), chuleta (beef chop), chicken or alambre (bell pepper or poblano pepper, onions, and bacon with the meat of your choice except arrachera)

\$198	\$396	\$792	\$1,188
for 1 240 g	for 2 480 g	for 4 960 g	for 6 1440 g

Arrachera (flank steak)

\$244	\$488	\$976	\$1,464
for 1 240 g	for 2 480 g	para 4 960 g	for 6 1440 g

THE CLASSICS

Al pastor (with pineapple, cilantro and onion), Taco Vaquero® (with flour tortillas and grilled pineapple) or suadero (with cilantro and onion)

\$183	\$366	\$732	\$1,098
for 1 240 g	for 2 480 g	for 4 960 g	for 6 1440 g

SEÑOR TACO® PARRILLADA

With pastor, costilla (rib), alambre (bell pepper or poblano pepper, onions, and bacon with the meat of your choice except arrachera), charred spring onions, and depending on the size:

\$198	for 1 240 g	One quesadilla
\$396	for 2 480 g	a pot of melted cheese
\$792	for 4 960 g	two pots of melted cheese
\$1,188	for 6 1440 g	three pots of melted cheese

SIDES

Mexican style rice, refried beans or cactus salad

\$75	\$150	\$300	\$450
for 1 240 g	for 2 480 g	for 4 960 g	for 6 1440 g

Guacamole

\$125	\$250	\$500	\$750
for 1 240 g	for 2 480 g	for 4 960 g	for 6 1440 g

We were the first taqueria in Mexico to offer "cazuelas", a dish presented in a clay pot. Perfect for sharing! You can also get them to go! With homemade corn tortillas, salsas, limes, and disposable plates and utensils.



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CAZUELAS

VEGETARIAN

HEALTHY

HOT

SPECIALITY

CHEESE SPECIALTIES

STUFFED CHEESE CRUST

Cheese crust stuffed with cactus and panela cheese

\$96

120 g

With pastor, bistec (beefsteak), costilla (rib), chuleta (beef chop), chicken or chorizo (seasoned pork sausage)

\$109

120 g

With arrachera (flank steak)

\$139

120 g

QUESADILLA

SEÑOR TACO®

Pita bread stuffed with gouda cheese

\$70

80 g

With pastor, Vaquero®, suadero, bistec (beefsteak), costilla (rib), chuleta (beef chop), chicken or chorizo (seasoned pork sausage)

\$102

120 g

With arrachera (flank steak)

\$132

120 g

MELTED CHEESE

Served with four flour tortillas

\$101

120 g

With pastor, Vaquero®, suadero, bistec (beefsteak), costilla (rib), chuleta (beef chop), chicken or chorizo (seasoned pork sausage)

\$119

120 g

With arrachera (flank steak)

\$149

120 g

With mushrooms or poblano pepper slices

\$105

120 g

GRINGA

Pastor with melted cheese served between two flour tortillas

\$87

120 g



SMALL \$128
120 g
LARGE \$160
150 g

TRADITIONAL

With pastor, bistec (beefsteak), costilla (rib), chuleta (beef chop), chicken, chorizo (seasoned pork sausage) or mixed

SMALL \$167
120 g
LARGE \$198
150 g

ARRACHERA

(flank steak)

SMALL \$109
120 g
LARGE \$142
150 g

VEGETARIAN

With bell pepper or poblano pepper, onion, mushrooms and cactus



WITH CHEESE

	SMALL	LARGE
	+\$63	+\$84
	60 g	80 g

ALAMBRES

Prepared with bell pepper or poblano pepper, onions, and bacon.



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GRILLED SPECIALS



GRILLED BISTEC (BEEFSTEAK) OR GRILLED CHICKEN BREAST

With three spring cactus and guacamole

\$166

120 g

BREADED CUTLETS

Breaded beef or chicken with mixed salad or fries

\$166

120 g

TAMPIQUEÑA GRILLED MEAT OR CHICKEN

Grilled arrachera (flank steak), beef filet or chicken filet with rajas con crema (grilled poblano pepper slices with onion and cream), two tortillas with mole, and guacamole

Beef / chicken

\$180

120 g

Arrachera (flank steak)

\$228

120 g

MARINATED ARRACHERA (FLANK STEAK)

With mixed salad and french fries

\$228

150 g

COSTILLA NORTEÑA (RIB)

With guacamole, spring onions, and charro or refried beans

\$176

150 g

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VERY OWN



VEGETARIAN

HEALTHY

HOT

SPECIALITY

HUARACHES



Made with corn dough, filled with refried beans, and covered with green, red or "campechana" (mixed) salsa, onion, and shredded cheese

TRADITIONAL

With pastor, suadero, bistec (beefsteak), costilla (rib), chuleta (beef chop), chicken, chorizo (seasoned pork sausage) or mixed

SMALL
120 g **\$145**

LARGE
150 g **\$175**

Arrachera (flank steak)

SMALL
120 g **\$185**

LARGE
150 g **\$217**



WITH
CHEESE

SMALL **LARGE**
+ \$63 **+ \$84**
60 g 80 g

VEGETARIAN

With cactus

SMALL
120 g **\$114**

LARGE
150 g **\$147**

MEXICAN CRAVINGS

POZOLE

Red or white pork broth with shredded pork or chicken meat, and white hominy kernels. With lettuce, onion, ground piquín pepper, oregano, and tortilla chips

\$81

SMALL
360 ml

\$108

LARGE
550 ml

MOLE DE OLLA

Broth made with beef shank, zucchini, corn cob, potatoes, carrots, green beans, and chayote

\$125

550 ml

PANCITA

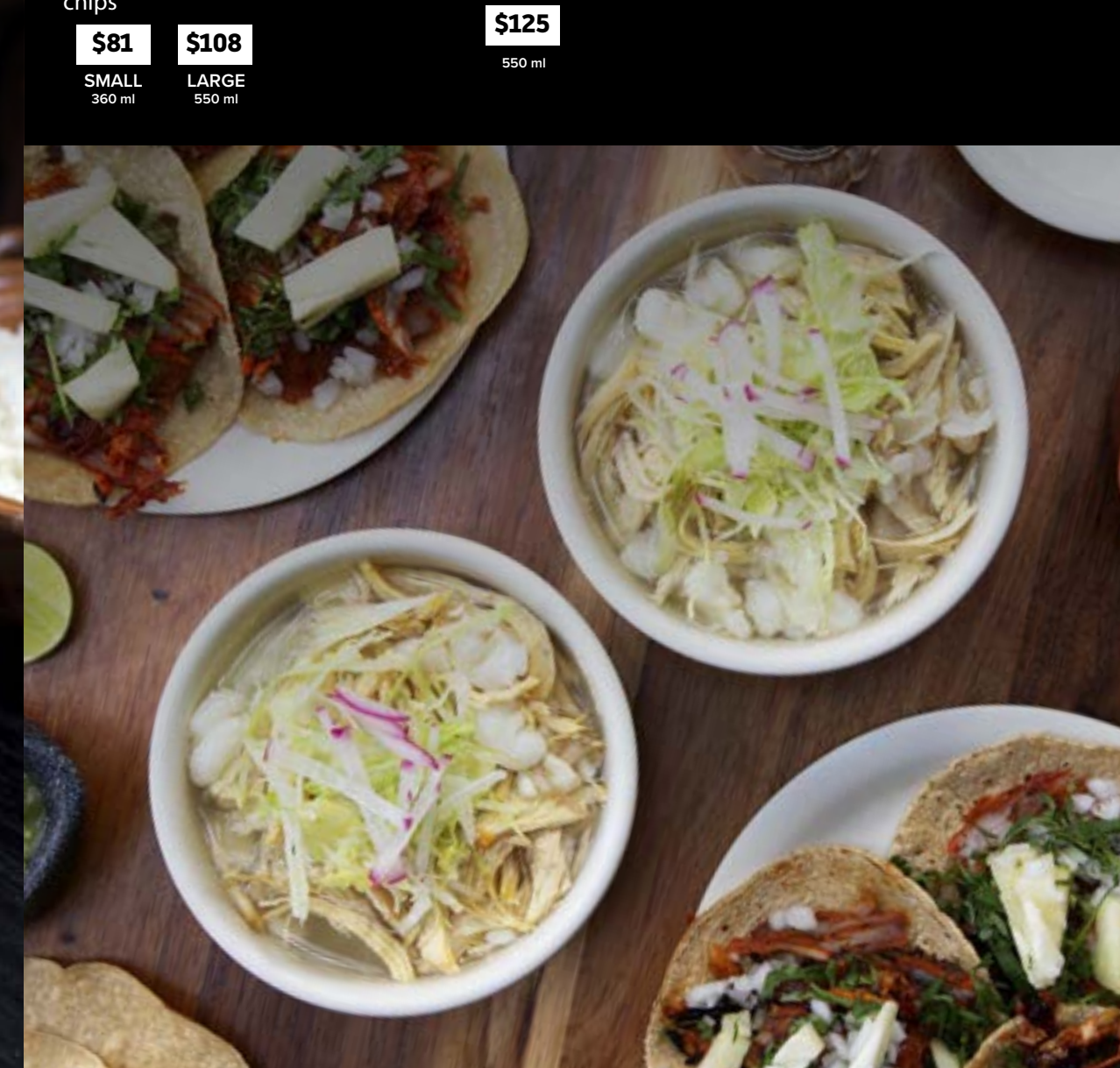
SATURDAYS AND
SUNDAYS

\$86

SMALL
360 ml

\$113

LARGE
550 ml



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HUARACHES T

VEGETARIAN

HEALTHY

HOT

SPECIALITY

MEXICAN CRAVINGS

CHICKEN ENCHILADAS WITH MOLE, GREEN OR RED SALSA

Five corn tortillas filled with shredded chicken breast, covered with mole from San Pedro Atocpan or green or red salsa, cream, shredded cheese, onion slices, and a side of refried beans

\$131

120 g



SWISS ENCHILADAS

Five corn tortillas filled with shredded chicken breast, covered with tomatillo-cream sauce and cheese

\$143

120 g

BEEF OR CHICKEN TINGA TOSTADAS

Two fried tortillas with refried beans, shredded chicken or shredded beef seasoned with tomato sauce and onion, cream, shredded cheese, lettuce, avocado and tomato slices

\$97

100 g



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FLAUTAS

Four large fried corn tortillas, filled with shredded beef, shredded chicken or arrachera (flank steak), with cream, shredded cheese, lettuce, avocado and tomato slices

Beef or chicken

\$123

120 g

Arrachera (flank steak)

\$154

120 g

TORTA

A french style bread filled with grilled beef, avocado, tomato, cream, beans, and pickled jalapeños

With pastor, suadero, bistec (beefsteak), costilla (rib), chuleta (beef chop), chicken, chorizo (seasoned pork sausage) or mixed

\$95

120 g



+ \$42

40 g

With arrachera (flank steak)

\$125

120 g

SOPE

Made with corn dough, with refried beans, green, red or "campechana" (mixed) salsa, onions, lettuce. and shredded cheese

\$70

120 g

With pastor, suadero, bistec (beefsteak), costilla (rib), chuleta (beef chop), chicken, chorizo (seasoned pork sausage) or mixed

\$97

120 g

With arrachera (flank steak)

\$128

120 g

STUFFED PEPPER

An egg battered poblano pepper, filled with panela cheese, with a side of mexican style rice or refried beans

\$134

120 g

CRAVINGS

VEGETARIAN

HEALTHY

HOT

SPECIALITY

DRINKS

AGUA

☆ FRESCA

Jamaica (hibiscus), horchata (rice drink), tamarind or strawberry

Glass \$39
355 ml

Pitcher \$149
1650 ml

SODA

355 ml **\$39**

BOTTLED WATER

600 ml **\$39**

LEMONADE OR ORANGEADE

Still or sparkling

Glass \$39
300 ml

♡ NATURAL ORANGE JUICE

\$44

300 ml

FRUIT SMOOTHIE

\$46

300 ml

PREPARED

SANGRIA

Red wine and lemonade

\$64

250 ml

CLERICOT PITCHER

\$198

1650 ml

CLAMATO

\$55

355 ml

BEER

\$57

355 ml

+ \$13

MICHELADA

+ \$13

MICHELADA CUBANA

+ \$18

MICHELADA WITH CLAMATO

PREMIUM BEER

\$64

355 ml



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 * Alcoholic beverages will not be served to minors



DRINKS

VEGETARIAN

HEALTHY

HOT

SPECIALITY



COFFEE & TEA

- ★ **CAFÉ DE OLLA** **\$35**
Coffee with cinnamon and sweetened with piloncillo 290 ml
- COFFEE** **\$35**
170 ml
- COFFEE WITH MILK** **\$42** 170 ml
- TEA** **\$33** 170 ml
CINAMMON
LEMON
CHAMOMILE
- CHOCOLATE** **\$42** 290 ml
HOT OR COLD
- MILK** **\$38** 290 ml
HOT OR COLD

DESSERTS

- FLAN** ★ **\$75**
- CORN CAKE** ★
- IMPOSSIBLE CAKE**
Half flan, half chocolate cake
- BUÑUELOS**
Deep-fried dough with a hint of anise, drenched in a syrup of brown sugar, cinnamon, and guava. Served with powdered sugar, and cinnamon

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CAFÉ & TÉ / DESSERTS

VEGETARIAN

HEALTHY

HOT

SPECIALITY

KIDS' MENU

ALL INCLUDE YOUR CHOICE OF SIDE AND DRINK:
MIXED SALAD OR FRENCH FRIES.
AGUA FRESCA OR CHOCOLATE MILK



HAMBURGER

\$99

**HAM & CHEESE QUE-
SADILLA**
TWO PIECES

\$99

**BREADED CHICKEN
CUTLET**
CHILD PORTION

\$99



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KIDS MENU

VEGETARIAN

HEALTHY

HOT

SPECIALITY



TACOMENÚS

Served from 1:00 PM to 6:00 PM, Monday through Friday.
 VINot served on Saturdays, Sundays and Holidays.

1

SOUP ONE OF YOUR CHOICE

- Mushroom Soup
- Señor Taco Chicken Broth
- Aztec Soup
- Creamy Poblano Soup
- "Charro" Beans
- Soup of the day

Make your small soup
 large for only

+\$22

2

STARTER ONE OF YOUR CHOICE

- Mexican style rice
- Cream noodles
- Slices of jamaica and carrots

3

MAIN DISH ONE OF YOUR CHOICE

\$135

ORDER OF THREE

- Pastor Tacos
- Tacos Vaqueros®
- Suadero tacos (rose meat)

\$163

- Gringa
- Daily Special
- Tacos Campechanos
 ORDER OF THREE

\$177

- Chicken Enchiladas with Mole,
 Green or Red Salsa
 ORDER OF FOUR. WITH REFRIED BEANS

- Grilled Bistec (beefsteak) or Grilled Chicken Breast
 WITH GRILLED CACTUS AND GUACAMOLE

- Beef or Chicken Flautas
 ORDER OF THREE

\$207

- Small alambre
 WITH PASTOR, BISTEC (BEEFSTEAK), COSTILLA (RIB), CHULETA (BEEF CHOP),
 CHICKEN, CHORIZO (SEASONED PORK SAUSAGE) OR MIXED

- Tampiqueña Grilled Meat or Chicken
 WITH RAJAS CON CREMA (GRILLED POBLANO PEPPER SLICES WITH ONION
 AND CREAM), TWO TORTILLAS WITH MOLE, AND GUACAMOLE

- Cazuela for one

WITH PASTOR, TACO VAQUERO®, SUADERO (ROSE MEAT), BISTEC (BEEFS-
 TEAK), COSTILLA (RIB), CHULETA (BEEF CHOP), CHICKEN, GUISADOS OR PARRI-
 LLADA (MIXED MEATS)



+

+

+

4

ADD A DESSERT AND A
 BLACK COFFEE OR CAFÉ
 DE OLLA FOR: **+\$64**

DRINK ONE OF YOUR CHOICE

- Agua fresca
- Soda

CHANGE YOUR AGUA
 FRESCA OR SODA
 FOR A BEER OR A
 MICHELADA FOR: **+\$20**

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TACOMENÚS

VEGETARIAN

HEALTHY

HOT

SPECIALITY



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An event without Señor Taco is like a taco without a tortilla



WE OFFER CATERING FOR
ANY OCASION YOU HAVE

For more information
get a quote

online, ask in our restaurants,
email us at or call us

eventos@srtaco.com.mx

55-5662-3461

55-5662-3462

55-5662-3463

DELIVERY



FIND US IN UBEREATS, RAPPI OR DIDIFOOD

