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STARTERS

CHEESE CRUST

\$106



GUACAMOLE

With fresh cheese and tortilla chips

\$80



CACTUS SALAD

With onion, cilantro, tomato, radish and panela cheese

\$75



CHARRED SPRING ONIONS

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

\$65



GRILLED CACTUS

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

\$50



* All of our prices include IVA (VAT)
* All the serving sizes (grams) on the menu are estimations



STARTERS

VEGETARIAN

HEALTHY

HOT

SPECIALITY

SOUPS



MEXICAN STYLE RICE

\$64

Red rice with peas and carrots

add one fried egg or mole

\$82

SEÑOR TACO CHICKEN BROTH

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

SMALL \$82

360 ML

LARGE \$108

550 ML



CHARRO BEANS

Boiled beans, with bacon, chori-zo (seasoned pork sausage), onion, tomatoes and serrano pepper

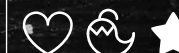
AZTEC SOUP

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



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 \$34
40 g

With cheese +\$23

Three \$98
120 g

With cheese +\$69

Two \$77
80 g

With cheese +\$46

Three \$109
120 g

With cheese +\$69

Two \$101
100 g

With cheese +\$46

Three \$150
150 g

With cheese +\$69

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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	\$77
LARGE 150 g	\$111



ARRACHERA AL ALBAÑIL

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

SMALL 100 g	\$104
LARGE 150 g	\$144

PASTOR NORTEÑO

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

One 40 g	\$45
Three 120 g	\$121

SÚPER TACO SEÑOR TACO®

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

BISTEC (BEEFSTEAK)

240 g	\$191
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ARRACHERA (FLANK STEAK)

240 g	\$244
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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	\$89
LARGE 150 g	\$124

ARRACHERA

SMALL 100 g	\$112
LARGE 150 g	\$151

HOUSE SPECIALS

COMPLEMENTA CON:

- Tortilla de harina 2 piezas: \$10
- Tortilla de harina 3 piezas: \$12
- Tortilla de harina 5 piezas: \$20
- Pan árabe 1 pieza: \$12

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HOUSE SPECIALS

VEGETARIAN

HEALTHY

HOT

SPECIALITY



HOME-STYLE “GUISADO” TACOS

Served on
two tortillas

\$75 120 g



RAJAS CON CREMA

Grilled poblano pepper
slices with onion and
cream

CHICKEN WITH MOLE

Mole from San Pedro
Atocpan with shredded
chicken breast

CHICHARRÓN EN SALSA VERDE

Pork rinds cooked with green salsa

COCHINITA PIBIL

Pork meat cooked with
achiote, orange juice
and spices. Try it
with red onion and
habanero pepper

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BURRITOS



In a large flour tortilla, with guacamole on the side



PASTOR OR VAQUERO® **\$130**

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 **\$130**

ARRACHERA (FLANK STEAK)

Flank steak over refried beans, Mexican red rice, roasted poblanos in cream sauce, and string cheese **\$162**

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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), chicken with mole or rajas con crema (grilled poblano pepper slices with onion and cream)

\$194	\$388	\$776	\$1,164
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)

\$210	\$420	\$840	\$1,260
for 1 240 g	for 2 480 g	for 4 960 g	for 6 1440 g

Arrachera (flank steak)

\$259	\$518	\$1,036	\$1,554
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)

\$194	\$388	\$776	\$1,164
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:

\$210	for 1 240 g	One quesadilla
\$420	for 2 480 g	a pot of melted cheese
\$840	for 4 960 g	two pots of melted cheese
\$1,260	for 6 1440 g	three pots of melted cheese

SIDES

Mexican style rice, refried beans or cactus salad

\$84	\$168	\$336	\$504
for 1 240 g	for 2 480 g	for 4 960 g	for 6 1440 g

Guacamole

\$138	\$276	\$552	\$828
for 1 240 g	for 2 480 g	for 4 960 g	for 6 1440 g

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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.



CAZUELAS

VEGETARIAN

HEALTHY

HOT

SPECIALITY



CHEESE SPECIALTIES

STUFFED CHEESE CRUST

Cheese crust stuffed with cactus and panela cheese

\$110

120 g

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

\$120

120 g

With arrachera (flank steak)

\$147

120 g

QUESADILLA

SEÑOR TACO®

Pita bread stuffed with gouda cheese

\$75

80 g

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

\$112

120 g

With arrachera (flank steak)

\$140

120 g

MELTED CHEESE

Served with four flour tortillas

\$107

120 g

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

\$126

120 g

With arrachera (flank steak)

\$158

120 g

With mushrooms or poblano pepper slices

\$116

120 g

GRINGA

Pastor with melted cheese served between two flour tortillas

\$96

120 g



COMPLEMENTA CON:

- Tortillas de harina en alambre chico 6 piezas \$24
- Tortillas de harina en alambre grande 10 piezas \$40

SMALL \$136
120 g

LARGE \$170
150 g

TRADITIONAL

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

SMALL \$177
120 g

LARGE \$210
150 g

ARRACHERA
(flank steak)

SMALL \$136
120 g

LARGE \$178
150 g

VEGETARIAN

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

WITH CHEESE

	SMALL	LARGE
	+\$69	+\$92
	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

\$183

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

\$198

120 g

Arrachera (flank steak)

\$244

120 g

MARINATED ARRACHERA (FLANK STEAK)

With mixed salad and french fries

\$244

150 g

COSTILLA NORTEÑA (RIB)

With guacamole, spring onions, and charro or refried beans

\$194

150 g

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VERY OWN

VEGETARIAN

HEALTHY

HOT

SPECIALITY

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

\$85

SMALL
360 ml

\$114

LARGE
550 ml



HUARACHES

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

\$151

120 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

\$145

120 g

Arrachera (flank steak)

\$179

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

\$100

120 g

WITH CHEESE + \$42
40 g

With arrachera (flank steak)

\$133

120 g

CRAVINGS

VEGETARIAN

HEALTHY

HOT

SPECIALITY

DRINKS

☆ AGUA FRESCA

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

Glass 355 ml **\$41**

SODA

355 ml **\$41**

BOTTLED WATER

600 ml **\$41**

♡ NATURAL ORANGE JUICE

\$48
300 ml

FRUIT SMOOTHIE

\$50
300 ml

CLAMATO

\$60
355 ml

BEER

\$62
355 ml

+\$14
MICHELADA

+\$14
MICHELADA CUBANA

+\$20
MICHELADA WITH CLAMATO

PREMIUM BEER

\$70
355 ml



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 * Alcoholic beverages will not be served to minors



DRINKS

VEGETARIAN

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SPECIALITY

COFFEE & TEA

- ★ **CAFÉ DE OLLA**
Coffee with cinnamon and sweetened with piloncillo **\$38** 290 ml
- COFFEE** **\$38** 170 ml
- COFFEE WITH MILK** **\$45** 170 ml
- TEA** CINAMMON LEMON CHAMOMILE **\$36** 170 ml
- CHOCOLATE** HOT OR COLD **\$45** 290 ml
- MILK** HOT OR COLD **\$42** 290 ml

DESSERTS

- FLAN** ★ **\$80**
- 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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TACOMENÚS

Served from 1:00 PM to 6:00 PM, Monday through Friday.
Not served on Saturdays, Sundays and Holidays.

1

SOUP ONE OF YOUR CHOICE

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

Make your small soup large for only

+\$24

2

STARTER ONE OF YOUR CHOICE

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

3

MAIN DISH ONE OF YOUR CHOICE

\$144

ORDER OF THREE

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

\$174

- Gringa
- Daily Special
- Tacos Campechanos
ORDER OF THREE

\$189

- 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

\$236

- 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 (BEEFSTEAK), COSTILLA (RIB), CHULETA (BEEF CHOP), CHICKEN, GUISADOS OR PARRILLADA (MIXED MEATS)



+

+

+

4

ADD A DESSERT AND A BLACK COFFEE OR CAFÉ DE OLLA FOR:

+\$68

DRINK ONE OF YOUR CHOICE

- Agua fresca
- Soda

CHANGE YOUR AGUA FRESCA OR SODA FOR A BEER OR A MICHELADA FOR:

+\$22

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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

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get a quote

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

eventos@srtaco.com.mx

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DELIVERY 

FIND US IN UBEREATS, RAPPI OR DIDIFOOD 