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STARTERS

CHEESE CRUST

\$117



GUACAMOLE

With fresh cheese and tortilla chips

\$88



CACTUS SALAD

With onion, cilantro, tomato, radish and panela cheese

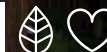
\$82



CHARRED SPRING ONIONS

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

\$72



GRILLED CACTUS

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

\$55



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



STARTERS

VEGETARIAN

HEALTHY

HOT

SPECIALITY

SOUPS

SMALL \$88

360 ML

LARGE \$116

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

\$69

Red rice with peas and carrots

add one fried egg or mole **\$89**

CREAMY POBLANO PEPPER SOUP

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

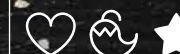


SEÑOR TACO CHICKEN BROTH

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 \$36
40 g

With cheese +\$25

Three \$103
120 g

With cheese +\$75

Two \$83
80 g

With cheese +\$50

Three \$118
120 g

With cheese +\$75

Two \$109
100 g

With cheese +\$50

Three \$162
150 g

With cheese +\$75



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TACOS CAMPECHANOS

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

SMALL \$83
100 g

LARGE \$119
150 g



ARRACHERA AL ALBAÑIL

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

SMALL \$111
100 g

LARGE \$153
150 g

PASTOR NORTEÑO

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

One \$47
40 g

Three \$131
120 g

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 **\$206**

ARRACHERA (FLANK STEAK)

240 g **\$263**

TACOS ENCEBOLLADOSS

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

BISTEC (BEEFSTEAK) OR CHICKEN

SMALL \$96
100 g

LARGE \$134
150 g

ARRACHERA

SMALL \$121
100 g

LARGE \$163
150 g

HOUSE SPECIALS

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HOME-STYLE "GUISADO" TACOS

Served on
two tortillas

\$83 120 g



RAJAS CON CREMA

Grilled poblano pepper slices with onion and cream

CHICKEN WITH MOLE

Mole from San Pedro Atocpan with shredded chicken breast

COCHINITA PIBIL

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

POTATOES WITH CHORIZO

(seasoned pork sausage)

CHICKEN OR BEEF TINGA

Shredded chicken breast or shredded beef seasoned with tomato and onion sauce

CHICHARRÓN EN SALSA VERDE

Pork rinds cooked with green salsa

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HOME-STYLE

VEGETARIAN

HEALTHY

HOT

SPECIALITY

BURRITOS



In a large flour tortilla, with guacamole on the side



PASTOR OR VAQUERO® **\$142**

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 **\$142**

ARRACHERA (FLANK STEAK)

Flank steak over refried beans, Mexican red rice, roasted poblanos in cream sauce, and string cheese **\$175**

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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)

\$213	\$426	\$852	\$1,278
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)

\$229	\$458	\$916	\$1,374
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for 1 240 g	for 2 480 g	for 4 960 g	for 6 1440 g
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Arrachera (flank steak)

\$285	\$570	\$1,140	\$1,710
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for 1 240 g	for 2 480 g	para 4 960 g	for 6 1440 g
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THE CLASSICS

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

\$213	\$426	\$852	\$1,278
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for 1 240 g	for 2 480 g	for 4 960 g	for 6 1440 g
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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:

\$229	for 1 240 g	One quesadilla
\$458	for 2 480 g	a pot of melted cheese
\$916	for 4 960 g	two pots of melted cheese
\$1,374	for 6 1440 g	three pots of melted cheese

SIDES

Mexican style rice, refried beans or cactus salad

\$92	\$184	\$368	\$552
for 1 240 g	for 2 480 g	for 4 960 g	for 6 1440 g

Guacamole

\$151	\$302	\$604	\$906
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

\$119

120 g

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

\$129

120 g

With arrachera (flank steak)

\$159

120 g

QUESADILLA

SEÑOR TACO®

Pita bread stuffed with gouda cheese

\$81

80 g

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

\$121

120 g

With arrachera (flank steak)

\$151

120 g

MELTED CHEESE

Served with four flour tortillas

\$116

120 g

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

\$136

120 g

With arrachera (flank steak)

\$169

120 g

With mushrooms or poblano pepper slices

\$125

120 g

GRINGA

Pastor with melted cheese served between two flour tortillas

\$104

120 g



SMALL \$146
120 g
LARGE \$183
150 g

TRADITIONAL

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

SMALL \$191
120 g
LARGE \$226
150 g

ARRACHERA

(flank steak)

SMALL \$146
120 g
LARGE \$192
150 g

VEGETARIAN

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



WITH CHEESE	SMALL	LARGE
	+\$75 60 g	+\$100 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

\$197

120 g

BREADED CUTLETS

Breaded beef or chicken with mixed salad or fries

\$197

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

\$214

120 g

Arrachera (flank steak)

\$264

120 g

MARINATED ARRACHERA (FLANK STEAK)

With mixed salad and french fries

\$264

150 g

COSTILLA NORTEÑA (RIB)

With guacamole, spring onions, and charro or refried beans

\$209

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	\$169
LARGE 150 g	\$204

Arrachera (flank steak)

SMALL 120 g	\$214
LARGE 150 g	\$253

VEGETARIAN

With cactus

SMALL 120 g	\$137
LARGE 150 g	\$278



WITH
CHEESE

SMALL	LARGE
+ \$75	+ \$100
60 g	80 g

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

\$89
SMALL 360 ml

\$119
LARGE 550 ml

MOLE DE OLLA

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

\$157
550 ml

PANCITA

SATURDAYS AND SUNDAYS

\$103
SMALL 360 ml

\$135
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

\$163

120 g



SWISS ENCHILADAS

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

\$177

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

\$113

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

\$152

120 g

Arrachera (flank steak)

\$193

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

\$110

120 g



+ \$50

40 g

With arrachera (flank steak)

\$146

120 g

SOPE

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

\$85

120 g

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

\$115

120 g

With arrachera (flank steak)

\$154

120 g

STUFFED PEPPER

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

\$167

120 g



CRAVINGS

VEGETARIAN

HEALTHY

HOT

SPECIALITY

DRINKS

AGUA

★ FRESCA

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

Glass \$45
355 ml

Pitcher \$175
1650 ml

SODA

355 ml **\$45**

BOTTLED WATER

600 ml **\$45**

LEMONADE OR ORANGEADE

Still or sparkling

Glass \$45
300 ml

♥ NATURAL ORANGE JUICE

\$53
300 ml

FRUIT SMOOTHIE

\$55
300 ml

PREPARED SANGRIA

Red wine and lemonade

\$77
250 ml

CLERICOT PITCHER

\$238
1650 ml

CLAMATO

\$66
355 ml

BEER

\$65
355 ml

+\$15
MICHELADA

+\$15
MICHELADA CUBANA

+\$22
MICHELADA WITH CLAMATO

PREMIUM BEER

\$77
355 ml



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* Alcoholic beverages will only be served with food
* Alcoholic beverages will not be served to minors



DRINKS

VEGETARIAN

HEALTHY

HOT

SPECIALITY



COFFEE & TEA

- ★ **CAFÉ DE OLLA** **\$41**
Coffee with cinnamon and sweetened with piloncillo 290 ml
- COFFEE** **\$41**
170 ml
- COFFEE WITH MILK** **\$48** 170 ml
- COFFEE POT FRENCH PRESS** **\$130**
- TEA** **\$39** 170 ml
CINAMMON LEMON CHAMOMILE
- CHOCOLATE HOT OR COLD** **\$49** 290 ml
- MILK HOT OR COLD** **\$45** 290 ml

DESSERTS

- FLAN** ★ **\$86**
- 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

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

+ \$26

2

STARTER ONE OF YOUR CHOICE

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

3

MAIN DISH ONE OF YOUR CHOICE

\$156

ORDER OF THREE

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

\$186

- Gringa
- Daily Special
- Tacos Campechanos
ORDER OF THREE

\$204

- 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

\$254

- 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)



+

+

+

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

+ \$73

DRINK ONE OF YOUR CHOICE

- Agua fresca
- Soda

4

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

+ \$24

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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 