

EL AMIGO.TAQUERÍA



TACOS



You can mix & match baby!

Onion and cilantro optional.

- Birria**
Beef slow cooked for 8 hours with beautiful spices served in a corn tortilla.
- Al Pastor**
Pork neck marinated with dry peppers served with a glorious pineapple sauce in a corn tortilla.
- Choriqueso**
Homemade mexican chorizo with sexy melted cheese ssserved in a corn tortilla.
- Bistec**
Beef steak cut in cubes, topped with picked habanero and red onions.
- Campechano Chilango**
Mixed taco with beef-steak and chorizo served in a corn tortilla.
- Campechana Regia**
Mixed taco with pastor and beef steak meat in a flour tortilla with melted cheese, just like in Monterrey.
- Gringa**
Al pastor pork meat marinated with dry peppers and melted cheese in a flour tortilla.

All vegetarian tacos
come with cheese

All vegan tacos
are without cheese

All corn tortilla
tacos are gluten free

- Veggie Chorizo** 
Made with dehydrated green peas and jackfruit, marinated with the same original chorizo sauce (chili-based) served in a corn tortilla.
- Zucchini** 
Fine herbs, zucchini and onions, with melted cheese in a corn tortilla.
- Mushrooms** 
Fine herbs, red onion, and a touch of lime. Everything in a corn tortilla.
- Baby Quesadilla** 
Melted cheese in a corn tortilla and guacamole sauce (*for kids*)

SALSAS



Our sauces are very noble and accentuate the flavors of your food.

Guacamole
& Jalapeño

Grandma's
Sauce



Auntie's
Sauce

Sauce macha with dried chilis
(recipe from veracruz)

Chipolte
Sauce

Chile de Árbol
Toreado

Like Nachos, but the real deal!

CHILAQUILES BOWL

Tortilla chips with tomatillo sauce, fried beans and a fried egg topped with crème fraîche, Hirtenkäse, guacamole sauce and any taco topping.



1. Tomatillo Sauce

Green tomatillo & jalapeño based.
(2, 3, 4, 5)

Simple

W/ Fried egg, fried beans, tomatillo sauce,
tortilla chips, crème fraîche & cheese

With a topping

+ Meat
Birria, pastor, chorizo etc...

+ Veggie
V.Chorizo, zucchini, etc..

Starter

Simple Tortilla Chips
w/ guacamole sauce

DRINKS

Homemade with natural
ingredients and original recipes.



Thirsty?
Ask about
our drinks menu

Aguas Frescas (Vegan)

- Horchata**
Rice-based drink with coconut and oat milk.
- Jamaica**
Sweetened Mexican hibiscus flower infusion.
- Pineapple with Lime**
Fresh pineapple with green lime juice.

- Jarritos** Mexican Soda (1l)
Lime - Grapefruit - Guava - Mango - Mandarin - Cola
- Cola - Zero**
- Water**

DESSERTS! Ask about seasonal availability

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