

RESTAURANT

TAGO

20.16590

-87.45236

STARTERS



GUACAMOLE · \$350

Mashed avocado seasoned with lime, salt, pico de gallo, panela cheese, cilantro sprouts.

+ EXTRA 100 GR OF RIB EYE CHICHARRÓN · \$50

TAGO POTATOES · \$350

French fries, cheddar cheese sauce, truffle oil, crispy bacon.

BRAVAS POTATOES AND OCTOPUS · \$480

WITH GARLIC

Octopus tentacles on potato slices, sautéed with garlic, mashed avocado, paprika.

MAYAN AGUACHILE · \$460

Marinated shrimp with salt and lemon, smoked chili powder (not spicy), pineapple, cucumber, red onion, avocado, coriander, cherry tomatoes.

MEXICAN CEVICHE · \$520

Fresh fish, octopus, marinated shrimp with garlic and lemon oil, tomato, onion, cucumber, avocado.

CHEF SALAD · \$400

Lettuce mix, cherry tomatoes, 100 gr of serrano ham, berries, caramelized nuts.

TO CONTINUE

CLUB SANDWICH · \$280

Homemade brioche bread, mayonnaise, chicken breast, ham, cheddar cheese, bacon, lettuce, tomato.

TAGO BURGER · \$450

Homemade brioche bread, 180gr of ground Angus beef, gouda cheese, dried tomatoes, caramelized red onions, smoked bacon.

CHICKPEA BURGER · \$350

Homemade vegan brioche bread, chickpea meat, roasted pineapple, caramelized onion, tomato, lettuce, vegan cheese (made from nuts).

RIB EYE TACOS (3 pcs) · \$350

Beet tortilla, 180gr of rib eye, creamy potato, butter with caramelized onion.

GOBERNADOR TACOS (3 pcs) · \$480

Flour tortilla, 180gr of shrimp, onion, garlic, poblano peppers, gouda cheese.

TEMPURA TACOS (3 pcs) · \$400

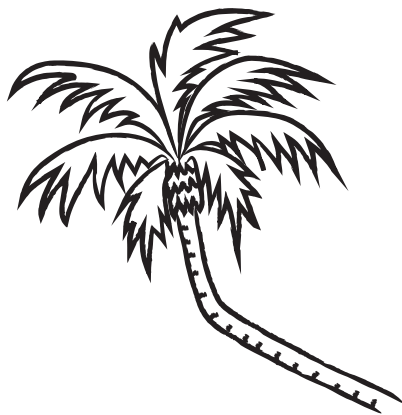
200gr of fresh catch of the day, coated in sesame tempura, pico de gallo, cabbage and carrot salad; accompanied by our roasted garlic dressing.

COMAL QUESADILLAS · \$248

Corn tortillas filled with poblano pepper rajas, corn, garlic, onion, mushrooms.

RIB EYE QUESADILLAS · \$350

Homemade corn and beetroot tortillas, filled with gouda cheese, 150gr of rib eye.



MAINS

FETTUCCINE FRUTTI DI MARE · \$480

180gr of seafood (shrimp, octopus, mussels), cherry tomato sauce, white wine reduction, parsley, basil, pecorino cheese.

NUTS AND RICOTTA RAVIOLI · \$350

Stuffed ravioli with ricotta cheese and nuts, cheese sauce, dehydrated parsley.

SPINACH AND MUSHROOM RAVIOLI · \$350

Stuffed ravioli with spinach and mushroom, white wine sauce, truffle oil, dehydrated parsley.

COCONUT SHRIMP · \$570

180gr of fresh coconut breaded shrimp with mango chipotle dip (seasonal); served with salad, white rice.

FISH FILLET · \$400

200gr of fresh fish fillet of the day with our special adobo, grilled or broiled; served with rice, fresh salad, corn tortillas, roasted garlic dressing.

GRILL

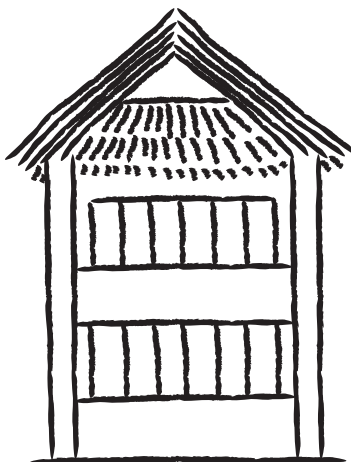
TOMAHAWK (1 KG) · \$3500

RIB EYE (200GR) · \$590

LOBSTER · \$P/P

+ 2 side dishes of your choice:

Mashed potatoes, French fries, Chef's salad, seasonal vegetables, baked sweet potato, or rice.



**P/P= Priced per pound.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs is the responsibility of the consumer.

**If you have any allergies, please tell your waiter.

**All our prices include taxes.

DRINKS **TAG0**

20.16590

-87.45236

TEA

BOMBAY CHAI · \$100
CITRON MINT · \$100
EARL GREY · \$100
ENGLISH · \$100
BREAKFAST
GINGER & · \$100
LEMONGRASS
CHAMOMILE · \$100
CITRON
JASMINE GREEN · \$100
TEA RASPBERRY · \$100

COFFEE

AMERICAN · \$90
CAPUCCINO/LATTE · \$100
COLD BREW · \$100
CAPUCCINO VANILLA
MATCHA LATTE · \$100

BEER

AMSTEL ULTRA · \$120
CORONA · \$120
XX LAGER · \$120
XX AMBAR · \$120
TECATE LIGHT · \$120
HEINEKEN · \$140

DRINKS

LEMONADE · **\$100**
Natural or mineral.
 ORANGEADE · **\$100**
Natural or mineral.
 WATER OF THE DAY · **\$100**
Hibiscus, tamarind, horchata.
 NATURAL JUICE · **\$100**
*Orange, grapefruit, watermelon,
 pineapple.*

SOFT DRINKS

COKE · **\$100**
COKE LIGHT · **\$100**
SPRITE · **\$100**
EVIAN WATER 330ml · **\$180**
EVIAN WATER 330ml · **\$220**
PERRIER 330ml · **\$180**
SAN PELLEGRINO 750ml · **\$220**
RED BULL · **\$150**



HOUSE COCKTAILS

TAGUITO · \$300
400 Conejos Mezcal, Ancho Reyes Liqueur, pineapple, lime juice, syrup.

BLUE G · \$300
José Cuervo Tradicional Rep. Tequila., lime juice, syrup, Blue Curacao, pineapple juice.

RON-CITO · \$300
Havana 7 Años Rum, cinnamon syrup, lime juice.

ESPERAN-TO · \$300
Stolichnaya Vodka, watermelon, mint, lime juice, syrup.

FLOR DE PARAISO · \$300
Black Label, cucumber, St. Germain liqueur, agave syrup, lime juice.

FRESCO DE VERANO · \$300
Tanqueray Gin, passion fruit, mezcal, honey, lime juice.

CLASSIC COCKTAILS

MARGARITA · \$300
MEZCALITA · \$300
PIÑA COLADA · \$300
MOJITO · \$300
LONG ISLAND · \$300
ESPRESSO MARTINI · \$300
APEROL SPRITZ · \$300
NEGRONI · \$300
MARTINI · \$300
OLD FASHION · \$300
DAIQUIRI · \$300
CARAJILLO · \$300

APÉRITIFS & DIGESTIFS

APEROL · \$250
CAMPARI · \$250
STREGA · \$250
AMARETTO DISARONNO · \$250
BAILEYS · \$250
DRAMBUIE · \$250
COFFEE LIQUOR KAHLÚA · \$250
LICOR 43 · \$250
SAMBUCA VACCARI BLANCO · \$250
SAMBUCA VACCARI NERO · \$250
XTABENTÚN · \$250
FRANGELICO · \$250
GRAND MARNIER · \$250
JÄGERMEISTER · \$250



GIN

BOODLES GIN · \$320
BULLDOG · \$300
HENDRICKS · \$400
MONKEY 45 · \$600
TANQUERAY · \$300
TANQUERAY TEN · \$450
THE BOTANIST · \$400

RUM

BACARDI WHITE · \$300
FLOR DE CAÑA 18 AÑOS · \$400
FLOR DE CAÑA 25 AÑOS · \$1000
HAVANA CLUB 7 AÑOS · \$320
ZACAPA CENTENARIO XO · \$1345
ZACAPA CENTENARIO 23 AÑOS · \$450

MEZCAL

400 CONEJOS JOVEN · \$320
400 CONEJOS REPOSADO · \$330
ALIPUS SAN JUAN DEL RIO · \$300
AMARAS CUPREATA · \$350
AMARAS ESPADIN JOVEN · \$300
LOS DANZANTES AÑEJO · \$560
MONTELOBOS ENSAMBLE · \$450
MONTELOBOS ESPADIN JOVEN · \$330
MONTELOBOS PECHUGA · \$650
OJO DE TIGRE JOVEN · \$320
PIERDE ALMA TOBALA · \$700
PIERDE ALMA ESPADIN JOVEN · \$350

VODKA

BELVEDERE · \$375
GREY GOOSE · \$350
STOLICHNAYA · \$320
TITO'S HANDMADE · \$320

COGNAC

COURVOSIER V.S. · \$500
HENESSY XO · \$1450

TEQUILA

1800 AÑEJO · \$330
1800 CRISTALINO · \$400
CLASE AZUL REPOSADO · \$1100
DON JULIO 1942 · \$1100
DON JULIO 70 CRISTALINO · \$400
DON JULIO REAL · \$2250
DON JULIO REPOSADO · \$375
HERRADURA · \$1200
SELECCIÓN SUPREMA
JOSE CUERVO · \$1130
RESERVA DE LA FAMILIA
JOSE CUERVO TRADICIONAL · \$320
MAESTRO DOBEL AÑEJO · \$350
MAESTRO DOBEL DIAMANTE · \$375

BRANDY

CARDENAL DE MENDOZA · \$400
JAIME 1 TORRES · \$850
TORRES 20 · \$390
TORRES 5 IMPERIAL 1870 · \$320

WHISKY

JACK DANIELS SINGLE BARREL · \$450
J. W. BLACK LABEL · \$470
J. W. BLUE LABEL · \$1600
MACALLAN 12 TRIPLE · \$500
SINGLETON DUFFTOWN 12 AÑOS · \$400
THE BALVIENE MALT 12 · \$400
THE BALVIENE 14 AÑOS · \$700
WOODFORD RESERVE DOUBLE · \$350
BLACK BUSH · \$320
BUCHANAN'S 12 AÑOS · \$400
BUCHANAN'S 18 AÑOS · \$550
BUCHANAN'S RED SEAL · \$1100
CHIVAS REGAL 12 AÑOS · \$320
CHIVAS REGAL 18 AÑOS · \$350
GLENFIDDICH 12 AÑOS · \$400
GLENLIVET 12 AÑOS · \$600
GLENLIVET 18 AÑOS · \$1600
JACK DANIELS HONEY · \$340
JACK DANIELS · \$320

