



DON TACOSTM

MEXICAN GRILL

WELCOME TO DON TACOS

Stack Your Plate with Authentic Mexican Food.
Is your mouth watering already?





ABOUT US



We pride ourselves bringing the authentic Mexican food to UK, we stand out in crowd because the food quality and authenticity of our dishes. We believe in real food made with passion, for real people. Food that's always prepared by hand from real recipes is the real food.

Established in 2016 Don Tacos is home to authentic Mexican street food, we proud ourselves that we brought the authentic taste from the heart of Mexico by procuring most of our ingredient directly from Mexico. Way of cooking is traditional Mexican no short cuts involve. We are the first in Britain to introduced Birria Tacos. Birria meat is cooked for more than 8 hours with Mexican chilies and tomatoes and other herbs. From famous Chimoy to Mole in your dishes will take you to Mexico. Call us Taco Experts.



LEARN OUR FOOD



From Sizzling Starters to Desserts

Choose from home made grilled starters, authentic Birria, Street food Tacos , Variety of grilled Meat and Seafood plates, Quesadillas, Churros to non hangover Sprites all in one place to take you to Mexico's food heaven.





STARTERS





SPICY WINGS



Habanero Or Chipotle

Five Flame grilled chicken wings with our unique Hebanero and tomatillo sauce or Chipotle sauce carefully grilled to perfection served on onion bed in our sizzling plate. Garnished with spring onion.

Taste Notes:

Chipotle: Smokey, spicy, mild tangy, little sweet.

Habanero: Hot, Smokey, Tangy with sweet nodes.





LAMB CHOPS

“Habanero Tomatillo” Or “Chipotle”



Our Lamb chops marinated in chipotle/habanero. Four char grilled lamb chops with home made chipotle and adobado salsa/ Habanero tomatillo salsa then grilled to perfection served on onion bed in our sizzling plate, garnished with spring onions.

Taste Notes:

Chipotle: Smokey, spicy, mild tangy, little sweet.

Habanero: Hot, Smokey, Tangy, unique, with lamb distinctive flavour.





SIGNATURE SALAD

Pollo Asado Or Vegetarian

Don Tacos signature grilled chicken breast / Veges served on leaves, lettuce, tomatoes, pico de gallo, salsa roja, sweetcorn, cucumber, mixed peppers, fresh guac, lime and our cheese mix.

Taste Notes,
Pollo Asado: Smokey, kick of chilli, chipotle, fresh and clean.

Veges: Tangy, spicy, earthy fresh herbs notes.



ELOTE



Corn on the cob

Famous Mexican street food snack/starter. Grilled Corn on the Cob, seasoned with Mexican spices and lime , garnished with cheese and spring onion.

Taste Note:

Medium spicy, smokey, sweet, tangy and juicy.





TORTILLA CHIPS AND SALSAS

Try with: Salsa Roja
Guacamole
Salsa Verde
Habanero Salsa



Corn chilli tortilla chips with our homemade fresh Salsas, garnished with spring onions.

Taste notes:

Guacamole: Tangy with lime, creamy, chunky, fresh.

Salsa Roja: Tangy, spicy, smokey, fresh herbs notes.

Salsa Verde: Sweet, tangy, spicy fresh chilli and herbs notes

Habanero Salsa: HOT, smokey, tangy and little sweet.



NACHOS



Regular Or Large

Corn tortilla chips with jalapenos, layers of cheese mix, pico de gallo, onions, sweet corn and tomatoes then melted in oven. Served with salsa roja, fresh guac and sour cream.

Add shredded Smoked Chicken or chilli Minced Beef for little extra cost and take your nachos to next level.



AUTHENTIC BIRRIA



Britain's first Birria Tacos launched in 2020 was a brave move because we had to prepare authentic Birria Meat with chipotle adobo tomatoes and spices every day on low flame for more than eight hours, not pressure cook at all. Now it's our most loved dish, we put a lot of effort and care preparing Birria. Now we serve Beef, Lamb and Chicken Birria in our tacos and quesadillas.

Taste notes of this Premium cooked meat;

Melt in the mouth, smokey, spicy, bursting with chilli and spice flavours with distinctive meat flavour, its a unique meat.

AUTHENTIC BIRRIA TACOS



Beef

Chicken

Lamb



Four corn tacos from Mexico dipped in consome then filled with traditionally slow cooked Birria Beef/Chicken/Lamb, little onions, sprinkle of coriander and cheese on the grill until perfectly crispy and juicy. Served with Consome (Birria sauce) and our home made guacamole. A must try this ultimate flavour packed tacos.





BIRRIA QUESADILLAS



Beef

Chicken

Lamb

10" flour tortilla with two layers of our cheese mix, Birria Beef, Lamb or Chicken, onions, some coriander then grilled until crispy served with our homemade Consome and Guacamole.





MAINS





THE ULTIMATE GRILL

Freshly grilled fajitas



Try our authentic Mexican restaurant grilled fajitas on our sizzling plate, served with warm soft flour/corn tortillas, refried beans, Mexican red rice, guacamole and salsa verde. You can ask for more salsas if you like.

Learn our meat fajitas on next pages..



THE ULTIMATE GRILL

Fajitas de Carne asada



Serves Two.

Onions and peppers freshly grilled with chipotle marinated beef steak smokey flavour of our beef and fresh charred veggies with perfect Don Tacos Fajita seasoning is the key here, garnished with sprig onions and coriander. You can choose your spice level from medium to extra hot but bear in mind that our food is prepared by hand and spice level can have slight variations as well are different so as the food. freshness of charred Veges and strips of grilled beef steak on sizzling plate is what real fajitas should be.



THE ULTIMATE GRILL

Fajitas de Pollo Asado



Serves Two

Don Tacos signature chicken breast strips together with fajitas freshly grilled and charred. Our chicken is marinated in chipotle adobo in addition to that some mild chillies, spices and our cooking techniques for fajitas make it succulent, smokey, spicy and bursting with flavours. you can ask how your fajitas be prepared from mild to extra hot. We may add habanero from Mexico in extra hot so be prepared.



THE ULTIMATE GRILL

Fajitas de Pescado



Serves Two

Onions and peppers freshly grilled with Don Tacos seasoning. On top Tilapia marinated and chargrilled fillet, the smokey chilli flavour of our fish and fresh charred veggies with perfect Don Tacos Fajita seasoning is the key. The fish is smokey itself because we brush it with our homemade habanero tomatillo but keeping the distinctive flavour, together with fajitas on the sizzling plate, this fish is on next level. You can choose your spice level, Medium, Hot Extra Hot.



THE ULTIMATE GRILL

Chipotle Chicken fajitas



Serves Two

Freshly grilled onions and peppers with Don Tacos seasoning, here our smokey spicy chipotle chicken is char grilled to perfection meaning saucy, spicy and bursting with flavours.

This is our most smokey flavour fajitas, you will love it if you love spicy food. Best if you choose spice level Hot to Extra Hot.





THE ULTIMATE GRILL



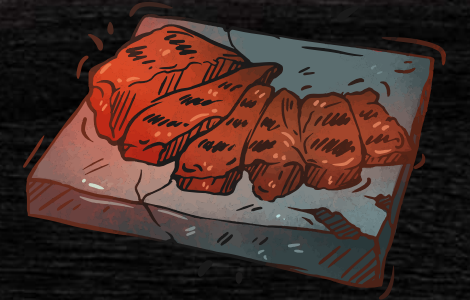
Pescado a la Veracruzana

This sizzling plate fish dish originally from a costal city of Mexico is an ultimate satisfaction. Tilapia simply cooked on sizzling plate with little butter, onions, tomatoes some tomatillo's Habanero salsa, cooked until perfection served with six warm tortillas, red rice, some leaves salad, salsa verde, soured cream and pico de gallo. Sweetness of onions and spices is a heavenly combination. Of course you can ask how it will be prepared from medium to Extra Hot.



THE ULTIMATE GRILL

Carne Habanero (HOT)



Spicy Beef Steak Marinated in Don Tacos signature recipe grilled with habanero salsa from Mexico with onions served on Mexican red rice with hot salsa roja, soured cream, salad and guacamole. Fresh lime will take it to next level.

Taste notes: Smokey, hot , little tangy, bursting with chilli flavour.



SOFT TACOS



Soft Tacos filled with your choice of Meats, topped up with pico de gallo, Salsa roja, salsa verde, soured cream, guacamole, lettuce and cheese.

Learn our Tacos types and taste nodes from Next Pages.





SOFT TACOS

Two Three Four

Corn/Flour

Chicken

If you choose Mild;
Our Chicken marinated in lime , vinegar mild chillies and spices steam cooked then seasoned again and smoked on char grill served shredded in tacos.

If you choose Spicy;
Slow cooked chicken cooked in spices and tomatoes with onions at final stages of cooking gives it a unique authentic Tinga flavour that you can taste in Mexico.
Just let us know how you like your tacos to be prepared from mild to spicy.





SOFT TACOS

Two

Three

Four

Corn/Flour

Beef

Our Barbacoa beef cooked for more than eight hours this traditional cooking process makes it super tender and bursting with flavours.

Let us know how would you like your tacos to be prepared from mild to spicy.





SOFT TACOS

Two

Three

Four

Corn/Flour

Lamb

Slow cooked Lamb with chipotle and white onions on the grill until ready for tacos the sweetness of onions and smoked chillies are well incorporated without disturbing the lamb distinctive flavour.





SOFT TACOS



Mixed Meat Tacos

Chicken and Beef

Four Soft Corn/Flour Tacos with chicken and beef.
Let us know how you like your tocos to be prepared
from mild to spicy.





SOFT TACOS

Tinga de Pollo (HOT)

Simply Amazing!

Try the authentic chicken tinga in four soft corn Tacos from Mexico. Spices and way of cooking is traditional Mexican. Of course pico de gallo, fresh green jalapeños, salsa verde and cheese on top is mandatory.

Our Chicken Tinga is slow cooked chicken that cooked with chipotle and other spices until all flavours are incorporated in chicken. Smokey, spicy with sweet nodes of onions.





SOFT TACOS

Tinga de Res

Traditional slow cooked beef with chipotle chilli, tomatoes and spices and onions, smokeyness of chipotle and sweetness of onions are a perfect combination, served on four corn tortilla with some pico de gallo, Salsa Roja, spring onions, coriander, lettuce, guacamole and soured cream.





SOFT TACOS

Tacos de Pescado

Try our Authentic Baja style grilled Tilapia fish in three corn tacos with little reddish hot Hebanero tomatillo salsa, pico de gallo, salsa roja and some coriander, lime will be a bonus in your plate.





SOFT TACOS

Mighty Meat Tacos

Three soft flour tortillas filled with smoked chicken, slow cooked beef and chicken tinga topped up with cheese baked in oven then topped up again with salsa roja, pico de gallo, soured cream and lettuce . All three meats on your plate will be a treat. you can choose your spice level form mild to Extra hot.



QUESADILLAS



Our Quesadillas are not like you see in other outlets in UK its a complete meal if you like it to have in lunch or dinner. Meat in between layers of cheese and fresh veges Is our speciality. Explore more from next pages.



QUESADILLAS



Classic
(Light bite)

Supreme
(Filling)

Meat Feast
(Can be sharing)

Choose from smoked chicken or chilli beef. 10" flour tortilla filled with your choice of meat, two layers of cheese mix, jalapenos, onions, pico de gallo, refried beans (in supreme and meat feast) and salsa roja then grilled to perfection.

Taste notes;

Chicken : Smoked, juicy, buttery from the cheese and fresh due to veges.

Beef: Minced beef with strong chilli flavour is due to traditional cooking techniques, beef cooked in only spices and tomatoes some onions no other other additives.

Please us know how we prepare your quesadilla from mild to extra hot.



QUESADILLAS

Chipotle Chicken Quesadilla



Amazing!

10" flour tortilla filled with two layers of our cheese mix, chipotle chicken, jalapenos, pico de gallo, soured cream, refried bean, and then grilled. Served with our home made salsas .

A must try quesadilla will take you to Mexico City's street food market.

Our chipotle chicken is prepared on the grill with fresh green jalapeño, chipotle, tomatoes and onions then added in quesadilla.



QUESADILLAS

Chipotle Lamb Quesadilla



10" flour tortilla filled with two layers of our cheese mix, chipotle lamb, jalapenos, pico de gallo, sweet corn, soured cream, refried bean, and then grilled. Served with our home made salsas .

Here we prepare our slow cooked lamb on the grill with, onions, tomatoes and chipotle then this lamb will go as a filling in quesadilla.

You can ask how your lamb will be prepared from mild to Extra Hot. We may use habanero from Mexico in extra hot dishes so be prepared.



QUESADILLAS

Pulled Beef Quesadilla



10" tortilla with two layers of beef (chilli minced and pulled), our cheese mix, pico de gallo, refried beans and salsa roja then grilled to perfection.

our pulled beef is a slow cooked barbacoa beef.



QUESADILLAS

Pollo Asado Quesadilla



Try our chipotle chilli adobo marinated chicken breast in quesadilla. 10" flour tortilla with two layers of cheese, pico de gallo, refried beans some jalapeños then grilled until crispy.

This is our freshly grilled chicken in quesadilla. Crispy creamy, juicy and succulent. Choose your spice left from mild to extra hot.



ENCHILADAS

Chicken/Beef/Lamb



Try the ultimate flavour of Mexican street food three soft 6" flour tortillas filled with your choice of meat, topped up with our cheese blend and enchilada sauce, pico, some fresh green jalapeños then baked in oven.

We add barbacoa beef, birria lamb or chicken tinga as a filling in our enchiladas. You can choose your spice level from medium to extra hot.



CRUNCY CORN TACOS



Three crunchy Tacos filled with your choice of meats, topped up with pico de gallo, salsa roja, salsa verde, soured cream, guacamole, lettuce and cheese.

Learn our meats from next pages.



CRUNCHY CORN TACOS



Carne Asada

Our beef steak is marinated in Don Tacos signature recipe grilled then added to tacos. Fresh green chillies and cheese will be a perfect combination.



Pollo Asado

Try our chipotle chilli adobo grilled chicken breast chargrilled then added in tacos, mild smokey with chilli dominant flavour.



CRUNCHY CORN TACOS



Chilli Minced Beef

Our chilli minced beef perfect in three crunchy taco tortillas with two layers of cheese, the flavour and texture of this filling is something you want again and again.



Smoked Chicken

Our Chicken marinated in lime , vinegar mild chillies and spices steam cooked then seasoned again and smoked on grill served shredded in tacos. It's mild smokey and you can taste the blackpepper and lime.





NAKED BURRITO

Regular

Large



Try this American inspired rice bowls with authentic Mexican recipe meats on top with pico de gallo, spring onion, refried beans, other beans, salsa roja, lettuce and cheese. Choose one from;

Pollo Asado, Barbacoa, Smoked Chicken, Carne Asada (+£1), Chilli Minced beef, Chicken Tinga (£+1).
Extra Meat £+2

Feel free to ask about our meats to a member of staff or learn from our previous pages.



BURRITOS



Regular

Large

Try this American inspired Mexican street food. Your choice of authentic Mexican Recipe meat fillings on 12" flour tortilla, Mexican Red rice, beans, peppers salsa roja, soured cream, guacamole, salsa verde, lettuce and cheese then wrap all round and toasted. Choose one from;

Pollo Asado, Barbacoa, Smoked Chicken, Carne Asada (+£1), Chilli Minced beef, Chicken Tinga (£1).
Extra Meat £2

Feel free to ask a member of staff about our meat fillings or learn from previous pages.



KETO AND LOW FAT DISHES



We have identified our most healthy/Keto friendly dishes and gather them here with some twist we believe they are healthy for different types of diet and delicious. Choose a dish that suits your diet and enjoy the authentic taste of Mexico. Healthy is Tasty too.



KETO



Cheese & Birria Tacos

High Calorie almost no carbs three tacos made only with lots of cheese on the grill then birria beef fried on grill, garnished with coriander and spring onion, served with guacamole and Birria sauce (No, Thickener or any added flour)



Birria Quesadilla

Almost No carbs high protein and high fat cheese quesadilla with Birria beef. First in Britain by Don Tacos. It's a work of an art so deserve right price. We make this with cheese and beef one of its kind.



LOW FAT



Pollo Asado Tacos

Try our two corn tacos filled with lean flame grilled chicken breast (marinated only in spices and chillies) topped up with homemade guacamole (avocado, fresh lime, coriander, fresh tomatoes and onions). Salsa Roja, pico de gallo, mixed leaves and spring onions. Ask for cheese if you like.



Vegan Tacos

Avoiding meat? Try our homemade three corn tacos filled with lightly fried vegan balls, beans, salsa, guac and some salad.



Mexico's Naked Burrito (Meat & Beans with Greens)

Our grilled chicken breast combined with black beans, kidney beans, mashed beans, guacamole some salad and salsa. Ask for cheese, or rice if you like.



Pollo Asado Salad

Our chicken breast with mixed leaves, salsa, pico de gallo, peppers, Guacamole and lettuce. Ask for sprinkle of cheese if you like.





DESSERTS





DESSERTS



Churros

Enjoy the UK's favourite street food dessert from Mexico fresh churros well dusted with cinnamon and sugar, served with heavenly chocolate fudge sauce.





SALSAS AND SIDES



SALSAS

Salsa Roja

Home made salsa made with tomatoes, jalapenos, peppers, onions, Don Tacos spices and coriander, traditional Mexican chunky red salsa is available in medium to hot spice levels.



SALSAS

Salsa Verde

Home made with tomatillos from Mexico, fresh green jalapeños, Don Tacos signature recipe is the key here. Sweet, tangy smokey, little spicy.





SALSAS

Habanero Salsa

One of our hottest salsas made with Habanero from Mexico. This is little smokey extra hot with distinctive Habanero taste nodes.



SALSAS

Chamoy Salsa

A must have salsa in every house in Mexico, on street of Mexico you see vendors selling fruits and candies with added Chamoy. Believe us its next level taste. Sweet, tangy, spicy at the same time. Go best with fruits and salads a naughty treat would be on candies and jellies.



SALSAS

Chipotle Salsa

Made with chipotle from Mexico this is spicy, smokey, tangy, sweet at the same time one of its kind.



SALSAS

Soured cream

Pure soured cream with chives.



SALSAS

Guacamole

This is our home made salsa with avocados, only fresh lime, onion, fresh tomatoes, only fresh coriander and some salt. All fresh made everyday.



SALSAS



Mole

Authentic Mole from Mexico. This most loved salsa of Mexico is a must have in house or with your meal. Chocolaty, spicy, sweet, smooth bursting with flavours is unique. You can pour on many dishes to get the ultimate taste of Mexico.



SIDES

Red Rice

Our home made rice traditionally cooked with spices and chicken broth, served with beans, garnished with coriander and spring onions. If your vegetarian please ask for vegetarian red rice.



SIDES

Mini Quesadilla

Try our mini flour quesadilla filled with chilli minced beef, jalapeños, pico de gallo, two layers of cheese then grilled garnished with coriander and spring onion.





THANK YOU

HOPE WE MADE YOU FEEL AT HOME.

ME CASA ES SUCASA

