



MAESTRO
TAQUERO

Locations



Maestro Taquero *Condesa*

77 Michoacán Ave., Condesa, Cuauhtémoc, Mexico City

Tel: 55 6165 0901



Maestro Taquero *Universidad*

1001 Universidad Ave., Del Valle Sur, Benito Juárez, Mexico City

Tel: 55 2773 9537



ANNIVERSARY

MAESTRO TAQUERO



Inspired by the rich traditions of Jalisco

Crispy Beef Tripe



Black Rib Eye Aguachile



"Don Roberto" Pork Shank



Chiles Tostados



ANNIVERSARY SPECIALTIES

SPECIALTIES

***“Don Roberto”
Pork Shank*** (Approx. 1 kg raw.) **\$480**

Inspired by Don Roberto and his craft of making carnitas, this pork shank pays tribute to the recipes that gave rise to our story. Slow-cooked until tender and juicy, served with pickled red onions, fresh green salsa, and freshly made blue corn tortillas.

FOR THE TABLE

Black Rib Eye **\$350**

Aguachile (180 gr)

Sliced rib eye, topped with our signature black aguachile made with serrano pepper, charred tortilla, soy sauce, and lime, served with fresh cucumber, red onion, and avocado. Accompanied by blue corn tostadas.

Crispy Beef Tripe (250 gr) **\$370**

Slow-cooked beef tripe, finished over an open flame until perfectly crispy. Served over MT guacamole and accompanied by blue corn tostadas.

SIDES

Chiles Toreados (200 gr) **\$25**

Green chiles and onions sautéed over an open flame with soy sauce and dark sauces, with a smoky, spicy kick and packed with flavor. Perfect for complementing our dishes.

ANNIVERSARY DESSERTS

Sweet Tacos (3 pzs) **\$180**

Three blue corn tacos, fried and lightly sweetened, filled with passion fruit cream. Served with strawberries and peaches, finished with a strawberry sauce.

Sauced Gorditas (3 pzs) **\$180**

Three puffed blue corn gorditas, filled with a blend of cheeses and peach. Topped with a strawberry and passion fruit sauce with chipotle.

ANNIVERSARY DRINKS

***Basil & Cardamom
Lemonade*** (150 ml) **\$75**

Fresh and lightly sweetened lemonade made with lemon juice, basil, and a hint of cardamom, finished with sparkling water.

Cherry Lemonade (150 ml) **\$75**

Fresh lemonade made with lemon and cherry juice, lightly sweetened and finished with sparkling water.

***Blueberry & Butterfly
Pea Lemonade*** (150 ml) **\$75**

Fresh blueberry lemonade with butterfly pea infusion, lightly sweetened with lemon juice and sparkling water, served over ice and topped with quinine.

Ginger Lemonade (150 ml) **\$75**

Fresh lemonade made with lemon juice and ginger purée, sweetened with agave syrup and finished with sparkling water.

Whisky Mule (240 ml) **\$192**

Jack Daniel's with passion fruit pulp, agave syrup, and ginger purée, complemented by beer and ginger ale for a balanced blend of citrusy, sweet, and spicy notes.

Banana Mezcal (150 ml)

Milagro tequila cocktail with banana, pineapple juice, and lime, sweetened with cinnamon honey and finished with aquafaba and Angostura bitters.

\$192

St-Germain Spritz (150 ml)

St-Germain with Prosecco and sparkling water, served over ice and garnished with a lemon wheel.

\$185

Aperol Margarita (150 ml)

Tequila, St-Germain, and Aperol blended with pineapple juice, lime, and agave syrup. Refreshing with a subtle citrusy finish.

\$185

ANNIVERSARY MILKSHAKES

Vanilla Milkshake (400 ml)

Milkshake made with almond milk and vanilla, blended with a milkshake base and ice. Topped with whipped cream and a 55 ml Magnum® ice cream bar.

\$95

Oreo® Milkshake (400 ml)

Oreo® milkshake made with almond milk, Chocomilk®, and milkshake base, blended with ice and topped with whipped cream.

\$75

Malteada de Vainilla



2x1

PROMOTIONS

(MONDAY TO THURSDAY)



MONDAY | GIN TONICS

Red berries, grapefruit with rosemary, cucumber with cardamom, citrus flavors.
(Includes 1 tonic water, 296 ml).

TUESDAY | HOUSE COCKTAILS

Margaritas, watermelon bowl, mezcalitas and palomas.

WEDNESDAY | CANTARITOS

Made with our house tequila

THURSDAY | BOTTLES AND DRINKS

Tanqueray (750 ml.) Bacardi Blanco (700 ml.) José Cuervo Tradicional Reposado (950 ml.) JW Etiqueta Roja (700ml.), Smirnoff (750 ml.)

COMPLIMENTARY BIRTHDAY TREAT

Complimentary dessert upon presenting your ID on your birthday
Subject to availability)

For the Table



MOLCAJETE MT 150 GR

MT-style guacamole with watermelon radish, brisket chicharrón, basil, accompanied by pickled onions.

\$370



TRIPITAS AL PIQUÍN 200 GR

Crispy beef tripe in a freshly made piquin sauce with red onion and cilantro sprouts.

\$370



RIB EYE AGUACHILE TOSTADAS 200 GR

Grilled ribeye drenched in red aguachile sauce, served on house-made tostadas with mayonnaise, avocado, and watermelon radish.

\$320

MELTED CHEESE WITH PROTEIN 120 GR

Skirt steak, New York steak, sirloin, picanha, chistorra (Spanish sausage), chicken breast, beefsteak, or al pastor.

\$250

VEGETARIAN 120 GR

Mushrooms or squash blossoms.

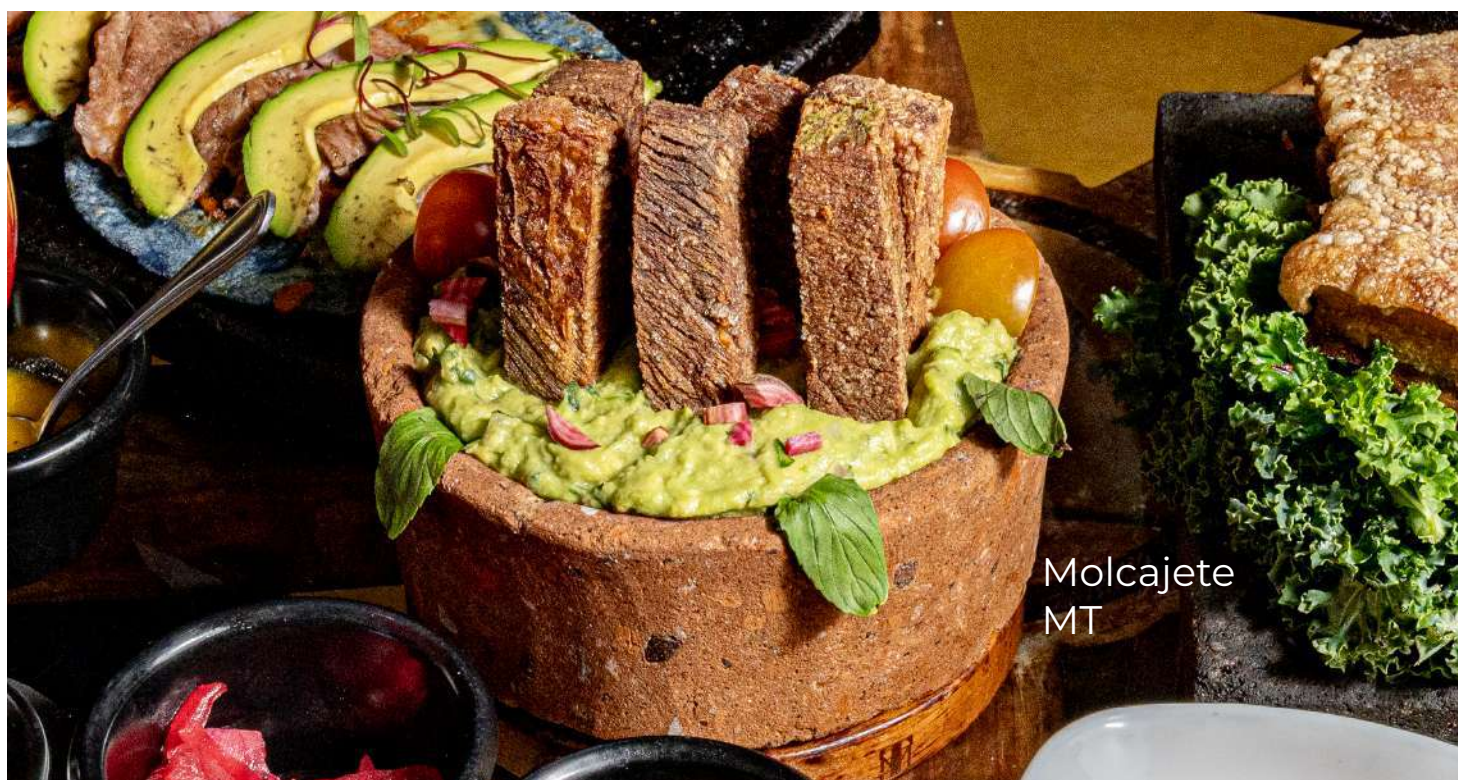
\$200

NATURAL 250 GR

\$160

CHISTORRA AS A SNACK 180 GR

\$210



Molcajete
MT

AL PASTOR CAULIFLOWER (100 GR)

\$220

Caramelized cauliflower with Pastor beef topped with gouda chesse and passion fruit cream.

TLACOYOS DE NEW YORK

\$195

Handmade with blue corn, filled with squash blossoms, New York (100 GR) and rustic nopales, drenched in spicy chile de arbol salsa.

LA MAESTRA DE LA CASA

\$190

Mix of kale, Swiss chard, and baby spinach with caramelized cherry tomatoes, goat cheese with piquín, striped walnut, mustard vinaigrette with mint, and panko chicken Milanese (100 GR).



Signature Specialties

TACOS "DOÑA COCO" (150 GR)

Blue corn tortillas with refried beans, cheese crust, brisket cochinita and pickled red onion.

\$330



DOBLADITAS "DON RUBEN" (150 GR)

Fried al pastor tacos seasoned with pineapple covered in hot chipotle sauce with morita.

\$230



Signature Specialties



'PUERCOPULPO' 1.1 KG RAW

Pork belly baked until achieving a crispy layer and juicy meat, served with 3 different sauces: mayo-sriracha, tamarind chipotle, and Le Valentiné (for sharing).

\$580



TACOS 'DON ROBERTO' 120 GR

Ribeye with cheese and avocado on freshly made corn tortillas, accompanied by bone marrow with mushrooms, shredded cheese, crushed árbol chili, and mango habanero salsa (3 pieces).

\$420



TACOS 'DON PANCHO' 100 GR

Thin slices of beef tongue in green sauce, served on freshly made tortillas with refried beans, finished at your table with the MT touch (3 pieces).

\$370



TACOS 'DON MEÑO' 150 GR

Skirt steak on poached güero chili stuffed with gouda cheese in a flour tortilla, served with house chimichurri and chili chicharrón with garlic sauce (3 pieces).

\$370



TACOS 'DOÑA ROSA' 240 GR

Crispy breaded beef, served on guajillo, beet, and plain tortillas with avocado mousse and julienned potatoes with truffle oil (3 pieces).

\$370



TACOS 'DOÑA ROCÍO' 120 GR

New York steak marinated in beer, served on freshly made corn tortillas, accompanied by pickled onions, avocado, crispy pork chicharrón, and roasted salsa (3 pieces).

\$310



TACOS 'TÍA CHITA' 140 GR

Sirloin and longaniza in green sauce on freshly made corn tortillas, with watermelon radish, fried parsnip, cilantro sprouts, and coral lettuce (3 pieces).

\$310

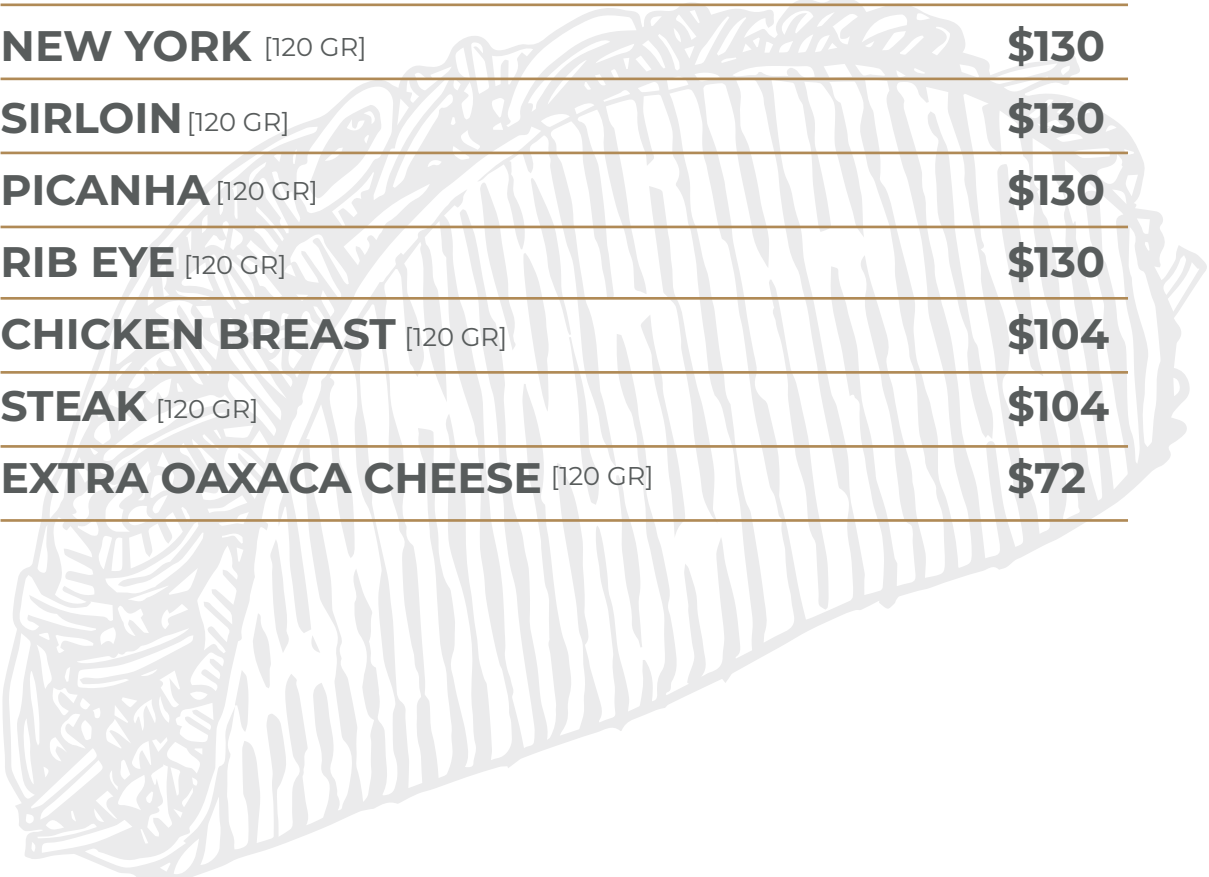


Puercopulpo



Tacos
"Don Roberto"

Tacos Maestro



ARRACHERA [120 GR]	\$145
NEW YORK [120 GR]	\$130
SIRLOIN [120 GR]	\$130
PICANHA [120 GR]	\$130
RIB EYE [120 GR]	\$130
CHICKEN BREAST [120 GR]	\$104
STEAK [120 GR]	\$104
EXTRA OAXACA CHEESE [120 GR]	\$72

Classic Tacos

TAQUIZA 30 GR PER TACO

Enjoy our selection of 8 classic tacos accompanied by 3 quesadillas and mango-habanero sauce.

\$335

TONGUE 30 GR

\$66

AL PASTOR 30 GR

\$37

SUADERO 30 GR

\$37

CAMPECHANO 30 GR

\$37

GUT 30 GR

\$37

BEEF HEAD 30 GR

\$37

LONGANIZA 30 GR

\$37

EXTRA OAXACA CHEESE 40 GR

\$25

ALAMBRES

Protein of your choice with bell pepper, onion, bacon, and Oaxaca cheese.

ARRACHERA	180 GR	\$315
NEW YORK	180 GR	\$265
SIRLOIN	180 GR	\$265
PICANHA	180 GR	\$265
RIB EYE	180 GR	\$265
CHICKEN	180 GR	\$245
BREAST	180 GR	\$245
AL PASTOR	180 GR	\$245
VEGETARIANO	180 GR	\$245
Squash blossoms, mushrooms, nopales (cactus), bell pepper, onion, and Oaxaca cheese. Accompanied by 6 flour and/or corn tortillas.		

GRINGAS

Protein of your choice combined with Oaxaca cheese and pineapple, served on 2 flour tortillas.

ARRACHERA	120 GR	\$170
RIBEYE	120 GR	\$145
AL PASTOR	120 GR	\$115
STEAK	120 GR	\$115

HUARACHES

Dough filled with refried beans and the protein of your choice, topped with cream, grated cheese, and onion.

ARRACHERA	180 GR	\$315
NEW YORK	180 GR	\$265
SIRLOIN 180 GR	180 GR	\$265
PICANHA	180 GR	\$265
RIB EYE	180 GR	\$265
CHICKEN BREAST	180 GR	\$245
EXTRA OAXACA CHEESE	120 GR	\$72

QUESADILLAS

Stew of your choice wrapped in a "Maestro" tortilla

OAXACA CHEESE	120 GR	\$81
SQUASH BLOSSOM	120 GR	\$81
MUSHROOMS	120 GR	\$81
CHICKEN TINGA	120 GR	\$81
PRESSED PORK RIND	120 GR	\$81
GORDITA WITH PORK	100 GR	\$99
EXTRA OAXACA CHEESE	80 GR	\$56

Little Maestros

HAMBURGUESA KIDS (150 GR)

\$195

POPCORN CHICKEN KIDS (150 GR)

\$150

TACOS KIDS ARRACHERA (120 GR)

\$140



VOLCANES

House-made corn tostadas with the protein of your choice and a gouda cheese crust (3 pieces).

ARRACHERA	120 GR	\$210
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NEW YORK	120 GR	\$185
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SIRLOIN	120 GR	\$185
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PICANHA	120 GR	\$185
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RIB EYE	120 GR	\$185
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AL PASTOR	120 GR	\$165
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BURRITOS

Large flour tortilla ("sobaquera") with the protein of your choice, Oaxaca cheese, tomato, avocado, onion, and pickled chili strips.

ARRACHERA	180 GR	\$249
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NEW YORK	180 GR	\$219
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SIRLOIN	180 GR	\$219
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PICANHA	180 GR	\$219
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RIB EYE	180 GR	\$219
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BREADED BEEF STEAK	180 GR	\$189
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AL PASTOR	180 GR	\$169
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PROTEIN PER KILO

ARRACHERA 1 KG	\$1,112
NEW YORK 1 KG	\$879
SIRLOIN 1 KG	\$879
PICAÑA 1 KG	\$879
RIB EYE 1 KG	\$879
AL PASTOR 1 KG	\$749

*Raw weight. Served with 15 corn or flour tortillas and 4 side dishes (mashed potatoes, cactus, beans, or red onion with habanero).



DESSERT

Pair it with a capuchino!

MT PET [Subject to availability]	\$380
BANANA TART [a slice]	\$270
CHOCOLATE TRUFFLE [a slice]	\$250
CHEESECAKE [a slice]	\$240
KEY LIME PIE [a slice]	\$240
CARROT CAKE [a slice] ¡New!	\$240
RED VELVET CAKE [a slice] ¡New!	\$240





MT Pet

Drinks

PREPARED CLAMATO 280 ML	\$76
SPARKLING LEMONADE 395 ML	\$65
SPARKLING ORANGE 395 ML	\$65
SANGRIA MAESTRO 395 ML	\$70
SODAS 355 ML Original Coke , No Azúcar Coke, Light Coke, Sidral, Sprite, Fanta, Squirt y Ginger - Ale.	\$61
TOPO CHICO 355 ML	\$66
STONE WATER 650ML (MINERAL O NATURAL)	\$104
COFFEE	
CAPUCHINO 210 ML	\$61
LATTE 210 ML	\$61
AMERICAN 210 ML	\$54
EXPRESSO 30 ML	\$47
DOUBLE EXPRESSO 60 ML	\$60





MOCKTAILS

BLACKBERRY SMOOTHIE 180 ML	\$132
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BLACK TEA WITH STRAWBERRY 180 ML	\$132
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PASSION FRUIT KIWI 180 ML	\$132
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KIWI WITH PINEAPPLE 180 ML	\$132
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PASSION FRUIT ORANGE 180 ML	\$132
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GUAVA HIBISCUS 180 ML	\$132
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HOUSE COCKTAILS

WATERMELON BALL 400ML

\$207

MARGARITAS 180 ML

Flavors: Strawberry, lime, mango, or tamarind.

\$192

MEZCALITAS 210 ML

Flavors: Hibiscus, passion fruit, cucumber, mixed berries, tamarind, guava, or avocado with strawberry.

\$192

CANTARITOS 210 ML

\$176

PALOMA 75 ML

\$192



Cocktails

CLERICOT MIX 150 ML	\$39
CARAJILLO 100 ML	\$204
NEGRONI 90 ML	\$204
COSMOPOLITAN 60 ML	\$191
APEROL SPRITZ 180 ML	\$181
STRAINED MODORI 180 ML	\$170
MOJITO 150 ML (PASSION FRUIT OR LEMON)	\$170
STRAINED AMARETTO 180 ML	\$170
DRY MARTINI 60 ML	\$158
MARTINI 60 ML	\$158
PINA COLADA 180 ML	\$154
BULL 225 ML	\$149
PINNATE 180 ML	\$92



Casseroles

**Our house
favorite**



perfect for lingering, laughing,
and singing along with maria-
chi.

TEQUILA 720 ML

\$462

MEZCAL ALERÓN 720 ML

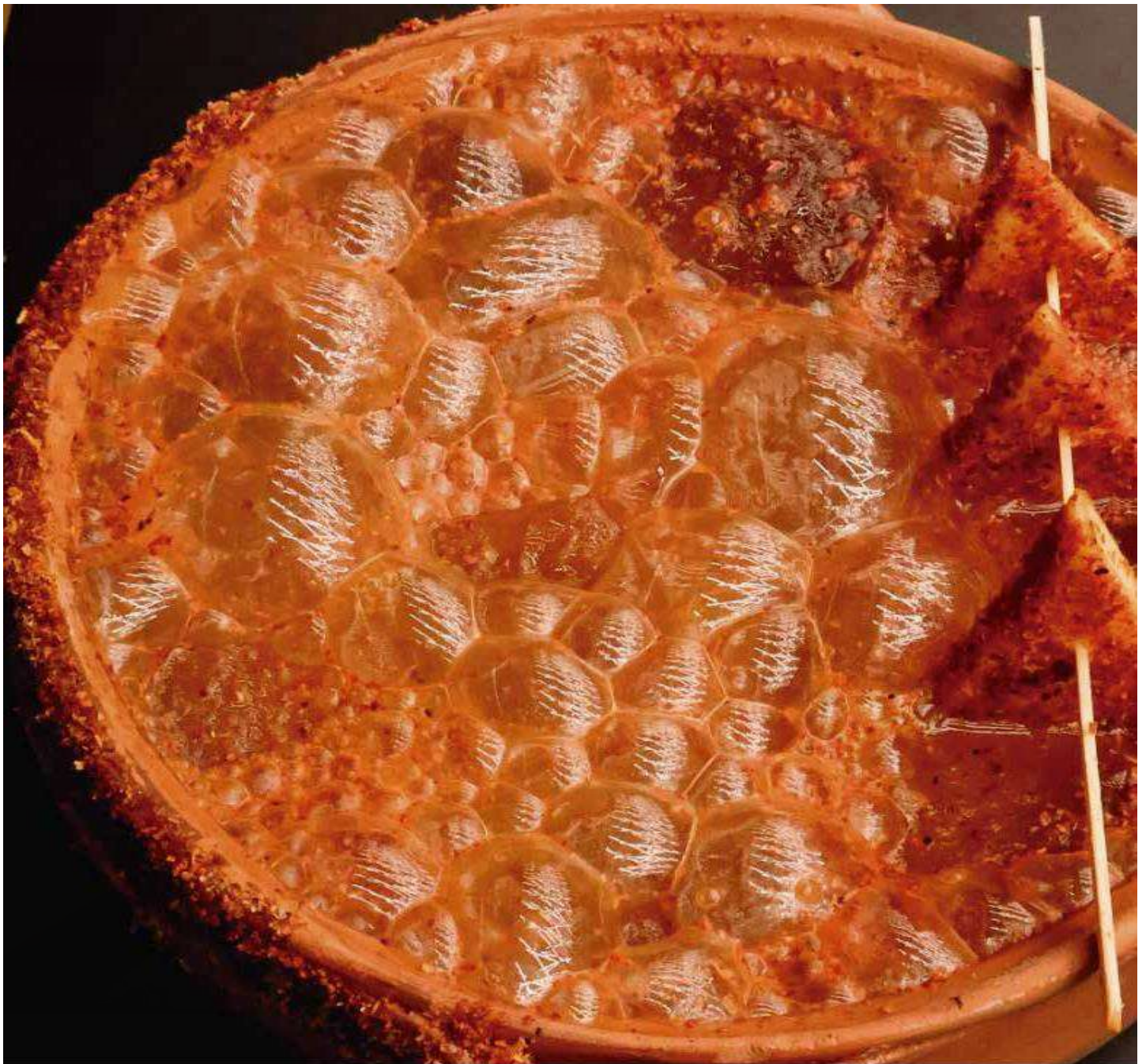
\$435

TAMARIND SMIRNOFF VODKA 720 ML

\$352

TANQUERAY GIN 720 ML

\$325



Beers

STELLA ARTOIS 330 ML	\$87
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NEGRA MODELO 355 ML	\$76
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MODELO ESPECIAL 355 ML	\$76
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MICHELOB ULTRA 355 ML	\$76
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CORONA 355 ML	\$68
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VICTORIA 355 ML	\$68
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PACÍFICO CLARA 355 ML	\$68
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PREPARED

CLAMATO 100 ML	\$45
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CUBANA 60 ML	\$33
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MICHELADA 40 ML	\$24
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Tequila

PREMIUM

	SHOT 60 ML	BOTTLE
DON RAMÓN SWAROVSKI 750 ML	\$1,320	\$13,200

LA SANTA GOLD 750 ML	\$762	\$7,692
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DON RAMÓN AÑEJO 750 ML	\$660	\$6,600
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DON RAMÓN PLATA COMESTIBLE 750 ML	\$726	\$7,260
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CRISTALINOS

	SHOT 60 ML	BOTTLE
DON JULIO 70 700 ML	\$293	\$3,189

HERRADURA ULTRA 750 ML	\$286	\$2,860
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MAESTRO DOBEL 700 ML	\$280	\$2,796
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1800 700 ML	\$267	\$2,669
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TRADICIONAL 700 ML	\$208	\$2,299
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AGED

	SHOT 60 ML	BOTTLE
DON JULIO 700 ML	\$254	\$2,913

PATRON 750 ML	\$254	\$2,914
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CENTINELA 750 ML	\$229	\$2,288
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TEQUILA '8' 750 ML	\$267	\$2,669
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1800 700 ML	\$229	\$2,529
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WHITE

	SHOT 60 ML	BOTTLE
CASA DRAGONES 750 ML	\$318	\$3,849

VOLCÁN DE MI TIERRA 700 ML	\$318	\$3,179
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TEQUILA 8 750 ML	\$214	\$2,475
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7 LENGUAS 700 ML	\$203	\$2,310
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PATRÓN 750 ML	\$190	\$1,906
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HERRADURA PLATA 700 ML	\$190	\$1,906
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DON JULIO 700 ML	\$187	\$1,918
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CENTINELA 750 ML	\$165	\$1,652
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TRADICIONAL PLATA 950 ML	\$138	\$1,375
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MAESTRO TEQUILERO 700 ML	\$165	\$1,652
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REPOSADOS

	SHOT 60 ML	BOTTLE
TEQUILA 8 750 ML	\$229	\$2,288

7 LEGUAS 1,000ML	\$229	\$2,288
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DON JULIO 700 ML	\$190	\$2,089
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PATRÓN 750 ML	\$204	\$2,033
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HERRADURA 950 ML	\$190	\$2,088
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CENTINELA 750 ML	\$204	\$2,033
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1800 700 ML	\$165	\$1,652
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TRADICIONAL 950 ML	\$140	\$1,398
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MEZCAL

	SHOT 60 ML	BOTTLE
ALERÓN 750 ML	\$253	\$2,530
400 CONEJOS TOBALÁ 750 ML	\$242	\$2,415
UNIÓN VIEJO 700 ML	\$242	\$2,415
MONTELOBOS 750 ML	\$229	\$2,287
OJO DE TIGRE 750 ML	\$229	\$2,287
400 CONEJOS REP. 750 ML	\$216	\$2,160
400 CONEJOS JOVEN 750 ML	\$2014	\$2,035
UNIÓN JOVEN 700 ML	\$190	\$1,906

WHISKY

	SHOT 60 ML	BOTTLE
BUCHANAN'S 18 750 ML	\$495	\$5,280
JW GOLD LABEL 750 ML	\$419	\$4,618
MACALLAN 700 ML	\$368	\$4,069
JW BLACK LABEL 750 ML	\$293	\$3,245
BUCHANAN'S 12 750 ML	\$266	\$2,915
CHIVAS REGAL 12 750 ML	\$207	\$2,349
JACK DANIEL'S 700 ML	\$162	\$1,617
JW RED LABEL 700 ML	\$139	\$1,600

ANISE

	SHOT 60 ML
CHINCHÓN DULCE 1,000 ML	\$104
CHINCHÓN SECO 1,000 ML	\$104
LAS CADENAS 750 ML	\$104
SAMBUCA BLANCO 700 ML	\$104
SAMBUCA NEGRO 700 ML	\$104

WINE

CASA MADERO 3V	\$286	\$1,331
CALIXA CABERNET / SYRAH	\$308	\$1,419
LA. CETTO NEBBIOLO	\$215	\$902

LICORS

	SHOT 60 ML
CHARTREUSE VERDE 700 ML	\$317
LICOR 43 700ML	\$153
AMARETTO DISARONNO 700 ML	\$153
BAILEYS 1,000 ML	\$138
FRANGELICO 700 ML	\$128
FERNET BRANCA 750 ML	\$128
JÄGERMEISTER 700 ML	\$128
CAMPARI 700 ML	\$128
MIDORI 750ML	\$128

RUM

	SHOT 60 ML	BOTTLE
ZACAPA 23 750 ML	\$318	\$3,520
BACARDI 8 YEARS 750 ML	\$191	\$2,090
FLOR DE CAÑA CRISTALINO 750 ML	\$146	\$1,925
FLOR DE CAÑA CENTENARIO 12 750 ML	\$197	\$2,034
MATUSALEM RESERVA 750 ML	\$165	\$1,652
APPLETON STATE 750 ML	\$153	\$1,525
HAVANA 7 YEARS 700 ML	\$153	\$1,525
MATUSALEM CLASIC 750 ML	\$146	\$1,469
MATUSALEM PLATINO 750 ML	\$146	\$1,469
MALIBÚ 750 ML	\$146	\$1,469
BACARDI BLANCO 700 ML	\$146	\$1,469

VODKA

	SHOT 60 ML	BOTTLE
STOLICHNAYA 750 ML	\$168	\$1,525
ABSOLUT AZUL 750 ML	\$168	\$1,525
ABSOLUT SABORES 750 ML	\$168	\$1,525
SMIRNOFF TAMARINDO 700 ML	\$138	\$1,398
SMIRNOFF 750 ML	\$127	\$1,265

GINEBRAS

	SHOT 60 ML	BOTTLE
HENDRICK S 750 ML	\$292	\$3,245
BEEFEATER PINK 700 ML	\$190	\$1,906
BULLDOG 750 ML	\$190	\$1,906
BEEFEATER 750 ML	\$177	\$1,779
BOMBAY SAPPHIRE 750 ML	\$165	\$1,652
TANQUERAY 750 ML	\$160	\$1,595

BRANDY

	SHOT 60 ML	BOTTLE
CARDENAL MENDOZA 700 ML	\$356	\$3,557
TORRES 15 700 ML	\$229	\$2,287
TORRES 10 700 ML	\$153	\$1,525

COGNAC

	SHOT 60 ML	BOTTLE
REMI MARTIN VSOP 700 ML	\$355	\$3,850
HENNESSY VSOP 700 ML	\$355	\$3,795
MARTELL VSOP 700 ML	\$254	\$2,860



MAESTRO
TAQUERO

A taste of Jalisco in Mexico city