MAESTRO

# TAQUERO

# Locations

## Maestro Taquero *Condesa*

Av. Michoacán 77, Colonia Condesa, Cuauhtémoc,

**Tel: 55 6165 0901**

## Maestro Taquero *Universidad*

Av. Universidad 1001, Col. del Valle Sur, Benito Juárez,

**Tel: 55 2773 9537**


5
ANNIVERSARY
MAESTRO TAQUERO
Inspired by the traditions that
make Jalisco unique.


Crispy Beef Tripe
Chamorro "Don Roberto"
Black Rib Eye Aguachile
Chiles Toreados
5 ANIVERSARIO
MAESTRO TAQUERO

# ANNIVERSARY SPECIALTIES

## SIGNATURE SPECIALTY

### *Chamorro "Don Roberto"* (1 kg raw weight.) — $519
Inspired by Don Roberto and his craft of preparing traditional carnitas, this pork shank pays tribute to the recipes that shaped our history. Slow-cooked until tender and juicy, served with pickled red onions, fresh green salsa, and freshly made blue corn tortillas.

## AL CENTRO PARA COMPARTIR

### *Cecina de Tripa* (250 gr) — $399
Slow-cooked beef tripe, fire-seared until perfectly crispy. Served over our signature MT guacamole with blue corn tostadas.

### *Aguachile Negro de Rib Eye* (180 gr) — $389
Thinly sliced rib eye in our signature black aguachile sauce, made with serrano peppers, fire-roasted tortillas, soy sauce, and lime juice. Served with fresh cucumber, red onion, avocado, and blue corn tostadas.

## SIDES

### *Chiles Toreados* (200 gr) — $27
Fire-sautéed green peppers and onions with soy sauce and dark savory sauces. Slightly charred, pleasantly spicy, and full of flavor. The perfect complement to any dish.

## ANNIVERSARY DRINKS

### *Whisky Mule* (240 ml) — $208
Jack Daniel's blended with passion fruit pulp, agave, and ginger purée, topped with beer and ginger ale for a balance of citrus, sweetness, and spice.

### *Mezcal Banana* (150 ml) — $208
Milagro cocktail with banana, pineapple juice, and lime, sweetened with cinnamon honey and finished with aquafaba and Angostura bitters.

### *St-Germain Spritz* (150 ml) — $199
St-Germain with prosecco and sparkling water, served over ice with a lemon slice.

### *Aperol Margarita* (150 ml) — $199
Tequila, St-Germain, and Aperol blended with pineapple juice, lime, and agave syrup. Refreshing with a delicate citrus finish.

### *Basil & Cardamom Lemonade* (150 ml) — $81
Fresh, lightly sweetened lemonade made with lime juice, basil, a hint of cardamom, and sparkling water.

### *Cherry Lemonade* (150 ml) — $81
Refreshing lemonade made with lime juice and cherries, lightly sweetened and topped with }sparkling water.

### *Blueberry & Butterfly Pea Lemonade* (150 ml) — $81
Refreshing blueberry lemonade with butterfly pea flower infusion, lightly sweetened with lime juice and sparkling water, served over ice with tonic water.

### *Ginger Lemonade* (150 ml) — $81
Fresh lemonade made with lime juice and ginger purée, sweetened with agave syrup and finished with sparkling water.

# ANNIVERSARY DESSERTS

## *Sweet Tacos* (3 pzs) — $195
Three lightly sweetened, crispy blue corn tacos filled with passion fruit cream. Served with strawberries and peaches, finished with strawberry sauce.

## *Gorditas Bañadas* (3 pzs) — $195
Three puffed blue corn gorditas filled with a blend of cheeses and peaches, topped with strawberry and passion fruit sauce infused with chipotle.

# ANNIVERSARY MILKSHAKES

## *Vanilla Milkshake* (400 ml) — $103
A vanilla milkshake made with almond milk, milkshake base, and ice. Topped with whipped cream and a 55 ml Magnum® ice cream bar.

## *Oreo® Milkshake* (400 ml) — $81
An Oreo® milkshake made with almond milk, Chocomilk®, milkshake base, and ice, finished with whipped cream.



*Malteada de Vainilla*

# TO SHARE

## Molcajete MT (450 g) — $399
Our signature MT guacamole topped with watermelon radish, crispy brisket chicharrón, basil, and pickled onions.

## Tripitas al Piquín (200 g) — $399
Crispy beef tripe tossed in a freshly prepared piquín chili sauce, with red onion and cilantro sprouts.

## Tostadas de Aguachile de Rib Eye (200 g) — $346
Grilled rib eye coated in red aguachile sauce, served on homemade tostadas with mayonnaise, avocado, and watermelon radish.

## Cauliflower al Pastor (100 g) — $238
Caramelized cauliflower with our house-style al pastor pork, topped with melted Oaxaca cheese and passion fruit cream.

## New York Steak Tlacoyos (100 g) — $209
Handmade blue corn tlacoyos filled with squash blossoms, New York steak, and rustic cactus paddles, topped with warm chile de árbol salsa.

## La Maestra de la Casa (100 gr) — $206
A blend of kale, Swiss chard, and baby spinach with caramelized cherry tomatoes, piquín-spiced goat cheese, grated walnuts, mint-mustard vinaigrette, and panko-crusted chicken.

## Melted Cheese with Your Choice of Protein (120 g) — $270
New York steak, sirloin, chicken breast, or beef steak.

## Vegetarian (120 g) — $216
Mushrooms or squash blossoms.

## Classic Melted Cheese (200 g) — $173
Melted cheese served on its own.

## Chistorra to Share (180 g) — $227



*Tostadas de Aguachile de Rib Eye*

# CLASSIC SPECIALTIES

## Puercopulpo (1,1 kg raw weight) — $625
Oven-roasted pork belly with a perfectly crispy exterior and juicy, tender meat. Served with three distinctive sauces: sriracha mayonnaise, tamarind-chipotle, and Le Valentiné. Perfect for sharing.

## Tacos "Don Roberto" (120 g) — $450
Rib eye with cheese and avocado on freshly made corn tortillas. Served with bone marrow, mushrooms, grated cheese, crushed chile de árbol, and mango-habanero salsa. (3 pcs)

## Tacos "Don Pancho" (120 g) — $399
Thinly sliced beef tongue in green salsa, served on freshly made tortillas with refried beans and finished tableside with our signature MT touch. (3 pcs)

## Tacos "Don Meño" (150 g) — $399
Grilled skirt steak served over a poached yellow chili pepper stuffed with Gouda cheese, on a flour tortilla. Accompanied by house-made chimichurri and garlic-chili chicharrón salsa.

## Tacos "Doña Rosa" (240 g) — $399
Crispy breaded cutlet served on guajillo, beetroot, and traditional tortillas, topped with avocado mousse and shoestring potatoes drizzled with truffle oil. (3 pcs)

## Tacos "Doña Coco" (150 g) — $355
Blue corn tortillas with refried beans, a crispy cheese crust, slow-cooked brisket cochinita, and pickled red onions.

## Tacos "Doña Rocío" (120 g) — $335
Beer-marinated New York steak on freshly made corn tortillas, served with pickled onions, avocado, crispy pork chicharrón, and rustic salsa. (3 pcs)

## Tacos "Tía Chita" (140 gr) — $335
Sirloin and Mexican longaniza sausage in green salsa, served on freshly made corn tortillas with watermelon radish, crispy parsnip, cilantro sprouts, and red coral garnish. (3 pcs)

## Dobladitas "Don Rubén" (150 gr) — $249
Crispy al pastor tacos seasoned with pineapple and covered in a warm chipotle and morita chili sauce.



*Tacos "Doña Rosa"*



*Tacos "Doña Rocío"*



*Tacos "Don Roberto"*

# TACOS MAESTROS

| | |
|---|---|
| Skirt Steak (120 g) | $157 |
| New York Steak (120 g) | $139 |
| Sirloin (120 g) | $139 |
| Picanha (120 g) | $139 |
| Rib Eye (120 g) | $139 |
| Chicken breast (120 g) | $113 |
| Beef Steak (120 g) | $113 |
| Extra Oaxaca Cheese (120 g) | $78 |

Our signature Maestro Tacos are served on large, freshly made blue corn tortillas with your choice of protein. A combination that honors tradition and elevates every bite.

# CLASSIC TACOS

Taquiza (30 g c/u) $360
Enjoy a selection of eight classic tacos, served with three mini quesadillas and mango-habanero salsa.

| | |
|---|---|
| Beef tongue (30 gr | $66 |
| Al pastor (30 g) | $37 |
| Suadero (30 g) | $37 |
| Campechano (30 g) | $37 |
| Beef tripe (30 g) | $37 |
| Beef head (30 g) | $37 |
| Mexican Longaniza Sausage (30 g) | $37 |
| Extra Oaxaca Cheese (30 g) | $25 |

# LITTLE MAESTROS - KIDS'

| | |
|---|---|
| Little maestros burger (150 g) | $195 |
| Popcorn chicken (150 g) | $162 |
| Little skirt steak tacos(120 g) | $152 |

# ALAMBRES

| | |
|---|---|
| Skirt Steak (180 g) | $339 |
| New York Steak (180 g) | $285 |
| Sirloin (180 g) | $285 |
| Picanha (180 g) | $285 |
| Rib eye (180 g) | $285 |
| Chicken breast (180 g) | $265 |
| Beef steak (180 g) | $265 |
| Al pastor (180 g) | $265 |
| Vegetarian (180 g) | $265 |

Squash blossoms, mushrooms, cactus paddles, bell peppers, onions, and Oaxaca cheese. Served with six flour and/or corn tortillas.

# GRINGAS

| | |
|---|---|
| Skirt steak (120 g) | $184 |
| Rib Eye (120 g) | $157 |
| Beef steak (120 g) | $125 |
| Al pastor (120 g) | $125 |

Your choice of protein combined with Oaxaca cheese and pineapple, served between two flour tortillas.

# HUARACHES

| | |
|---|---|
| Skirt steak (180 g) | $339 |
| New York steak (180 g) | $287 |
| Sirloin (180 g) | $287 |
| Picanha (180 g) | $287 |
| Rib Eye (180 g) | $287 |
| Chicken breast (180 g) | $265 |
| Extra Oaxaca cheese (120 g) | $78 |

Traditional masa base filled with refried beans, topped with your choice of protein, cream, grated cheese, and onions.


Maestro skirt steak taco
Tacos Campechanos
Tacos de al pastor
Tacos de Suadero

# QUESADILLAS

| | |
|---|---|
| Pork chicharrón gordita (100 g) | $107 |
| Oaxaca cheese (120 g) | $88 |
| Squash blossoms (120 g) | $88 |
| Mushrooms (120 g) | $88 |
| Chicken tinga (120 g) | $88 |
| Pressed pork chicharrón (120 g) | $88 |
| Extra Oaxaca cheese (80 g) | $59 |

Your choice of filling wrapped in a Maestro-style tortilla.

# MEAT BY THE KILO

| | |
|---|---|
| Skirt steak (1 kg) | $1,199 |
| New York steak (1 kg) | $949 |
| Sirloin (1 kg) | $949 |
| Picanha (1 kg) | $949 |
| Rib Eye (1 kg) | $949 |
| Al pastor (1 kg) | $809 |

*Raw weight. Served with 15 corn or flour tortillas and four sides (mashed potatoes, cactus paddles, beans, or red onion with habanero).

# VOLCANES

| | |
|---|---|
| Skirt steak (120 g) | $227 |
| New York steak (120 g) | $199 |
| Picanha (120 g) | $199 |
| Rib Eye (120 g) | $199 |
| Al pastor (120 g) | $179 |

Homemade crispy corn tostadas topped with your choice of protein and a crispy Gouda cheese crust. (3 pcs)

# BURRITOS

| | |
|---|---|
| Skirt steak (180 g) | $269 |
| New York steak (180 g) | $237 |
| Sirloin (180 g) | $237 |
| Picanha (180 g) | $237 |
| Rib Eye (180 g) | $237 |
| Al pastor (180 g) | $205 |
| Breaded beef cutlet (180 g) | $205 |

Large traditional flour tortilla filled with your choice of protein, Oaxaca cheese, tomato, avocado, onions, and pickled chili strips.

# DESSERTS

| | |
|---|---|
| **MT Mascot Dessert**<br>Available flavors: vanilla, strawberry, and cajeta (Mexican caramel). Subject to availability. | $410 |
| **Banana tart**<br>(Slice) | $292 |
| **Chocolate truffle cake**<br>(Slice) | $270 |
| **Cheesecake**<br>(Slice) | $260 |
| **Key lime pie**<br>(Slice) | $260 |
| **Carrot Cake**<br>(Slice) | $260 |
| **Red Velvet Cake**<br>(Slice) | $260 |



*Mascota MT*


PATRÓN.
TEQUILA

# BEVERAGES

| | |
|---|---|
| Agua de piedra (650 ml) | $113 |
| Piñada (180 ml) | $100 |
| Clamato preparado (280 ml) | $83 |
| Sangría maestro (395 ml) | $76 |
| Topo chico (355 ml) | $72 |
| Sparkling lemonade (395 ml) | $71 |
| Sparkling orangeade (395 ml) | $71 |
| Soft drinks (355 ml)<br>Coca-Cola original, Coca-Cola Zero sugar, Diet coke, Sidral, Sprite, Fanta, Squirt, and ginger ale. | $66 |

# COFFEE

| | |
|---|---|
| Cappuccino (210 ml) | $66 |
| Latte (210 ml) | $66 |
| Double espresso (60 ml) | $65 |
| Americano (210 ml) | $59 |
| Espresso (30 ml) | $51 |

# COCKTAILS

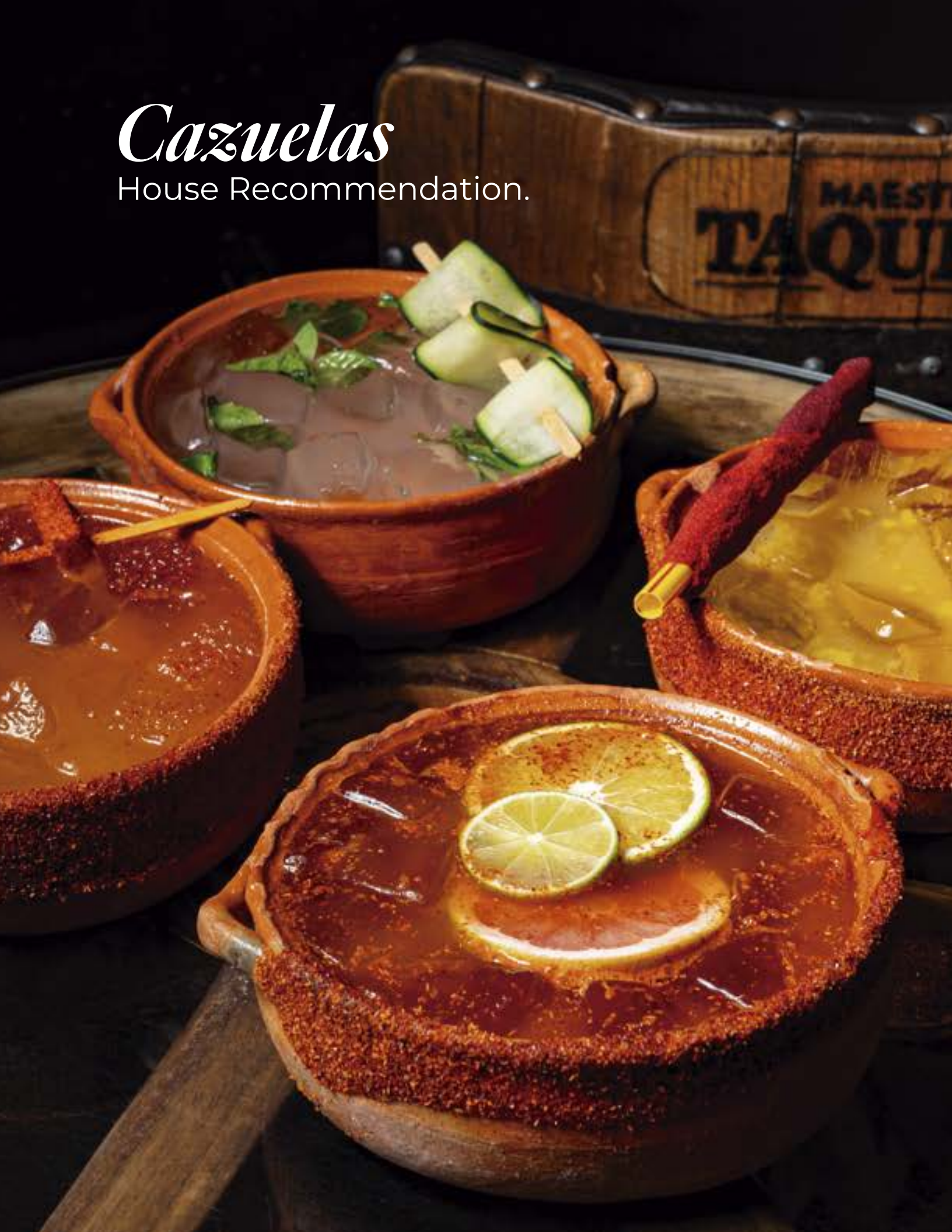
| | |
|---|---|
| Carajillo (100 ml) | $221 |
| Negroni (90 ml) | $221 |
| Cosmopolitan (60 ml) | $207 |
| Aperol spritz (180 ml) | $196 |
| Midori colado (180 ml) | $184 |
| Mojito (150 ml) | $184 |
| Amaretto colado (180 ml) | $184 |
| Martini (60 ml) | $171 |
| Piña colada (180 ml) | $167 |
| Bull (225 ml) | $161 |

# HOUSE SIGNATURE COCKTAILS

| | |
|---|---|
| Maestro patrón (225 ml) | $233 |
| Negroni clarificado (90 ml) | $233 |
| Aurora lila (255 ml) | $233 |
| Brisa de lima (195 ml) | $233 |
| Fresco (135 ml) | $233 |
| Bola de sandía (400 ml) | $224 |
| Margarita de fresa con albahaca (165 ml) | $220 |
| Yesca (165 ml) | $220 |
| Paloma (60 ml) | $208 |
| Margaritas (180 ml)<br>Favors: Strawberry, lime, mango, or tamarind. | $208 |
| Mezcalitas (210 ml)<br>Flavors: Hibiscus, passion fruit, cucumber, mixed berries, tamarind, guava, or avocado with strawberry. | $208 |
| Tarajillo (135 ml) | $202 |
| Cantarito (210 ml) | $191 |

# *Cazuelas*

House Recommendation.



## CAZUELAS

| | |
|---|---|
| Tequila cazuela (720 ml) | $499 |
| Alerón mezcal cazuela (720 ml) | $470 |
| Smirnoff tamarind vodka cazuela (720 ml) | $381 |
| Tanqueray gin cazuela (720 ml) | $351 |

## BEER

| | |
|---|---|
| Stella Artois (330 ml) | $94 |
| Negra modelo (355 ml) | $83 |
| Modelo Especial (355 ml) | $83 |
| Michelob ultra (355 ml) | $83 |
| Corona (355 ml) | $74 |
| Victoria (355 ml) | $74 |
| Pacífico clara (355 ml) | $74 |

## BEER MIXES & PREPARATIONS

| | |
|---|---|
| Clamato mix (100 ml) | $49 |
| Clericot mix (150 ml) | $43 |
| Cubana mix (100 ml) | $36 |
| Michelada mix (100 ml) | $26 |

## MOCKTAILS

| | |
|---|---|
| Berry smoothie (180 ml) | $143 |
| Strawberry & black tea (180 ml) | $143 |
| Kiwi & passion fruit (180 ml) | $143 |
| Kiwi & pineapple (180 ml) | $143 |
| Passion fruit & orange (180 ml) | $143 |
| Guava & hibiscus (180 ml) | $143 |


WHITE RUM
BACARDÍ
CARTA BLANCA
SUPERIOR
ESTABLECIDO EN 1862
SANTIAGO DE CUBA
1862

# TEQUILAS

## PREMIUM

| | *Bottle* | *Shot* (60 ml) |
|---|---|---|
| Don Ramón Swarovski (750 ml) | $13,200 | $1,320 |
| La Santa Gold (750 ml) | $7,692 | $762 |
| Don Ramón Plata Comestible (750 ml) | $7,260 | $726 |

## CRISTALINOS

| | | |
|---|---|---|
| Don Julio 70 (700 ml) | $3,189 | $293 |
| Patrón Cristalino | $3,179 | $286 |
| Herradura Ultra (750 ml) | $2,860 | $286 |
| Maestro Dobel (700 ml) | $2,796 | $280 |
| 1800 (700 ml) | $2,669 | $267 |
| Tradicional (700 ml) | $1,906 | $190 |

## AÑEJOS

| | | |
|---|---|---|
| Patrón (750 ml) | $2,914 | $254 |
| Don Julio (700 ml) | $2,913 | $254 |
| Tequila "8" (750 ml) | $2,669 | $267 |
| 1800 (700 ml) | $2,529 | $229 |
| Centinela (750 ml) | $2,288 | $229 |

## BLANCO

| | *Bottle* | *Shot* (60 ml) |
|---|---|---|
| Casa Dragones (750 ml) | $3,849 | $318 |
| Volcán de mi Tierra (700 ml) | $3,179 | $318 |
| Tequila "8" (750 ml) | $2,475 | $214 |
| 7 Leguas (700 ml) | $2,310 | $203 |
| Don Julio (700 ml) | $1,918 | $187 |
| Patrón (750 ml) | $1,906 | $190 |
| Herradura Plata (700 ml) | $1,906 | $190 |
| Centinela (750 ml) | $1,652 | $165 |
| Maestro tequilero (700 ml) | $1,652 | $165 |
| Tradicional Plata (950 ml) | $1,375 | $138 |

## REPOSADO

| | | |
|---|---|---|
| Tequila "8" (750 ml) | $2,288 | $229 |
| 7 Leguas (1,000 ml) | $2,288 | $229 |
| Don Julio (700 ml) | $2,089 | $190 |
| Herradura (950 ml) | $2,088 | $190 |
| Patrón (750 ml) | $2,033 | $204 |
| Centinela (750 ml) | $2,033 | $204 |
| 1800 (700 ml) | $1,652 | $165 |
| Tradicional (950 ml) | $1,398 | $140 |

## MEZCAL

| | *Bottle* | *Shot* (60 ml) |
|---|---|---|
| Alerón (750 ml) | $2,530 | $253 |
| 400 conejos tobalá (750 ml) | $2,415 | $242 |
| Unión viejo (700 ml) | $2,415 | $242 |
| Montelobos (750 ml) | $2,287 | $229 |
| Ojo de Tigre (750 ml) | $2,287 | $229 |
| 400 Conejos REP (750 ml) | $2,160 | $216 |
| 400 Conejos Joven (750 ml) | $2,035 | $204 |
| Unión Joven (700 ml) | $1,906 | $190 |

## WHISKY

| | | |
|---|---|---|
| Buchanan's "18" (750 ml) | $5,280 | $495 |
| JW Gold Label (750 ml) | $4,618 | $419 |
| Macallan (700 ml) | $4,069 | $368 |
| JW Black Label (750 ml) | $3,245 | $293 |
| Buchanan's "12" (750 ml) | $2,915 | $266 |
| Chivas Regal "12" (750 ml) | $2,583 | $228 |
| Jack Daniel's (700 ml) | $1,779 | $178 |
| JW Red Label (700 ml) | $1,760 | $153 |

## ANÍS

| | *Shot* (60 ml) |
|---|---|
| Chinchón Dulce (1,000 ml) | $114 |
| Chinchón Seco (1,000 ml) | $114 |
| Sambuca Blanco (700 ml) | $114 |
| Sambuca Negro (700 ml) | $114 |

## VINO

| | *Bottle* | *Shot* (150 ml) |
|---|---|---|
| Calixa Cabernet / Syrah | $1,419 | $308 |
| Casa Madero 3V | $1,331 | $286 |
| L.A. Cetto Nebbiolo | $902 | $215 |

## RON

| | *Bottle* | *Trago* (60 ml) |
|---|---|---|
| Zacapa 23 (750 ml) | $3,520 | $318 |
| Bacardi 8 años (750 ml) | $2,090 | $191 |
| Flor de Caña Centenario 12 (750 ml) | $2,034 | $197 |
| Flor de Caña Cristalino (750 ml) | $1,925 | $146 |
| Matusalem Reserva (750 ml) | $1,652 | $165 |
| Appleton Estate (750 ml) | $1,525 | $153 |
| Havana 7 Años (700 ml) | $1,525 | $153 |
| Matusalem Clásico (750 ml) | $1,469 | $146 |
| Matusalem Platino (750 ml) | $1,469 | $146 |
| Malibú (750 ml) | $1,469 | $146 |
| Bacardi Blanco (700 ml) | $1,265 | $126 |

## LICORES

| | *Glass* |
|---|---|
| Chartreuse Verde | $317 |
| Licor 43 | $153 |
| Amaretto Disaronno | $153 |
| Baileys | $138 |
| Frangelico | $128 |
| Fernet Branca | $128 |
| Jägermeister | $128 |
| Campari | $128 |
| Midori | $128 |

## VODKA

| | *Bottle* | *Shot* (60 ml) |
|---|---|---|
| Stolichnaya (750 ml) | $1,525 | $168 |
| Absolut Azul (750 ml) | $1,525 | $168 |
| Absolut Sabores (750 ml) | $1,525 | $168 |
| Smirnoff Tamarindo (700 ml) | $1,398 | $138 |
| Smirnoff (750 ml) | $1,265 | $127 |

## GINEBRAS

| | | |
|---|---|---|
| Hendrick's (750 ml) | $3,245 | $292 |
| Beefeater Pink (700 ml) | $1,906 | $190 |
| Bulldog (750 ml) | $1,906 | $190 |
| Beefeater (750 ml) | $1,779 | $177 |
| Bombay Sapphire (750 ml) | $1,652 | $165 |
| Tanqueray (750 ml) | $1,595 | $160 |

## BRANDY

| | | |
|---|---|---|
| Cardenal Mendoza (700 ml) | $3,557 | $356 |
| Torres 15 (700 ml) | $2,287 | $229 |
| Torres 10 (700 ml) | $1,525 | $153 |

## COGNAC

| | | |
|---|---|---|
| Rémy Martin VSOP (700 ml) | $3,850 | $355 |
| Hennessy VSOP (700 ml) | $3,795 | $355 |
| Martell VSOP (700 ml) | $2,860 | $254 |

# 2x1

## Promotions

(Monday through thursday)




### Monday - Gin specials

Mixed berries, grapefruit, rosemary, cucumber with cardamom, or citrus.
Includes one 296 ml tonic water mixer.

### Tuesday - House cocktail specials

Margaritas, Bola de Sandía, Mezcalitas, and Palomas.

### Wednesday - Cantarito specials

Prepared with house tequila.

### Thuesday - Bottle & shot specials

Tanqueray (750 ml), Bacardi Blanco (700 ml), José Cuervo Tradicional Reposado (950 ml), Johnnie Walker Red Label (700 ml), and Smirnoff (750 ml).

### Birthay treat

Enjoy a complimentary dessert on your birthday by presenting your official INE identification.

MAESTRO

# TAQUERO

*A Taste of Jalisco in Mexico City.*