

TO START

Original guacamole 2.890 kr.

& tortilla chips

Avocado, tomatoes, red onions, lime

Tres Locos guacamole 2.990 kr.

& tortilla chips

Avocado, pistachios, grapes

Nachos locos 3.990 kr.

Jalapeños, black beans w/ chorizo, pico de gallo, avocado, amarillo sauce, mex-cheese, crema

Add chicken 1.990 kr.

Add carne asada 2.190 kr.

Halibut ceviche 2.990 kr.

Cashew aguachile, avocado, arctic charr roe

Elote corn "ribs" 2.890 kr.

Fried corn, jalapeño mayo, parmesan cheese

Queso fundido 2.990 kr.

Grilled chorizo, pico de gallo, salsa verde

Avocado fries 2.890 kr.

Habanera mayo

TAQUITO

2 pcs.

Tuna taquito 3.490 kr.

Tuna, avocado, fresh jalapeños, macha ponzo sauce, date mole mayo

Wagyu Taquito 4.490 kr.

Pan seard A5 wagyu from Japan, cheese, yuzu koshō gastric, truffle mayo

Tacos

2 pcs.

Taco al pastor 3.190 kr

Grilled adobo pork neck, pineapple, pickled red onions, avocado purée, amarillo sauce, cherry tomatoes

Taco de carne asada 3.390 kr

Beef skirt steak, pickled red onions, avocado purée, feta cheese, salsa macha, corn salsa

Icelandic cod taco 3.190 kr

Cod tempura, mango pico de gallo, corn, avocado purée, amarillo sauce

Taco de pollo 3.290 kr

Chili mole & hibiscus chicken, avocado purée with grapes and pistachios, salsa roja, crema, plantain crumble

Icelandic lamb barbacoa taco 3.390 kr

Adobo lamb shoulder, avocado, pico de gallo, salsa verde, chili mole, crema

Vegan taco 3.190 kr

Jackfruit, oyster mushrooms, avocado, pomegranates, salsa habanera

Carnitas goat taco 3.290 kr

Slow cooked goat, morita salsa, guacamole, feta cheese, pickled red onions



6 COURSE TRIP TO MEXICO

Tuna tostada

Shrimp tostada

Taco de pollo

Taco de carne asada

Pork Belly

DESSERT

Choco flan



10.990 kr. pr. person

The menu is only served for the whole table

MAIN COURSES

~ Served with tortillas ~

Beef tenderloin 7.990 kr.

Grilled beef tenderloin 200 g, grilled avocado, date mole, pico de gallo, feta cheese, whiskey & chipotle sauce

Lamb rump 6.990 kr.

Grilled lamb rump, baked butternut squash, cashew nut mole, crema, ancho chile sauce

Grilled tuna 6.690 kr.

Achiote marinated tuna, avocado & mint agua chile, pickled watermelon, pico de gallo, crunchy plantain

Pork Belly 5.490 kr.

Butternut squash pipian, chicharron, tamarindo and served with tortillas

Rib eye 8.990 kr.

Grilled rib eye, date mole, baked pumpkin, black beans w/ chorizo, whiskey & chipotle sauce

Fajitas

Fajitas are served with:

Tortillas, corn salsa, black beans w/ chorizo, guacamole, sour cream, salsa, pico de gallo and mex-cheese.

Shrimp fajitas 6.990 kr.

Tiger shrimps, mango salsa

Chicken fajitas 6.990 kr.

Chipotle adobo chicken, mango salsa

Beef fajitas 7.990 kr.

Macha beef tenderloin, mushroom duxelle

Rib eye fajitas 8.990 kr.

Macha beef rib eye, mushroom duxelle

TOSTADAS

2 pcs.

TOSTADAS

Tuna tostada 3.390 kr.

Tuna, pickled watermelon, avocado ponzo sauce, truffle & yuzu mayo, crunchy plantain

Arctic char tostada 3.390 kr.

Arctic char in mango leche de tigre, pitaya and habaneros pico de gallo, sea trout roe, crunchy plantain

Shrimp tostada 3.390 kr.

Pan fried tiger shrimps, cauliflower, corn, pomegranates, pistachios

Lamb tostada 3.390 kr.

Icelandic lamb tartare, morita peanut marinade, guajillo oil, garlic mayo, mynt sikilpak, feta cheese pickled red onions

Extras

Plantain chips 890 kr.

Tortilla chips 890 kr.

Tortillas 4 pcs 790 kr.

Original guacamole 1.290 kr.

Guacamole Tres Locos 1.390 kr.

with grapes and pistachios

Black beans 890 kr.

with chorizo

Salsa roja 690 kr.

Mango salsa 690 kr.

Corn salsa 790 kr.



Please notify your waiter of any food allergies or intolerances



Contains peanuts