

TO START

Original guacamole 2.990 kr.

& tortilla chips

Avocado, tomatoes, red onions, lime

Tres Locos guacamole 3.190 kr.

& tortilla chips

Avocado, pistachios, grapes

Avocado fries 2.990 kr.

Habanera mayo

Perfect to share

Nachos locos 4.890 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.

Tacos

2 pcs.

Taco al pastor 3.490 kr

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

Taco de carne asada 3.590 kr

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

Icelandic cod taco 3.490 kr

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

Taco de pollo 3.590 kr

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

Vegan taco 3.490 kr

Jackfruit, nopales cactus, oyster mushrooms, avocado, pomegranates, pepitas, salsa habanera

Icelandic lamb barbacoa taco..... 3.590 kr

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

TOSTADAS

2 stk.

Tuna tostada 3.590 kr.

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

Arctic char tlayuda 3.590 kr.

Mezcal smoked artichoke with hibiscus chintextle, worm salt, avocado skyr and rye crisp



NEW YEARS MENU

December 31 & January 1

Five course

FESTIVE MENU

APÉRITIF

Glass of Piccini Prosecco

Icelandic arctic char tlayuda

Mezcal smoked artichoke with hibiscus chintextle, worm salt, avocado skyr and rye crisp

Icelandic lamb barbacoa taco

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

Icelandic cod taco

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

Beef tenderloin

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

DESSERT

White chocolate skyr "corn"

White chocolate & skyr mousse, passion & yuzu filling, mango & passion fruit ice cream

13.990 kr. pr. person

Only served for the whole table

QUESADILLAS

Beef quesadilla 5.990 kr.

Beef skirt steak, shiitake mushrooms, pickled red onions, mex-cheese

Chicken quesadilla 5.990 kr.

Adobo chicken, corn, pickled jalapeños, black beans w/ chorizo, cauliflower, mex-cheese

Vegan quesadilla..... 5.690 kr.

Adobo Jackfruit, cherry tomatoes, nopales cactus, avocado, corn and vegan cheese

MAIN COURSES

~ Served with tortillas ~

Beef tenderloin 8.890 kr.

Grilled beef tenderloin 200 g, pumpkin seed mole, baked pumpkin, whiskey & chipotle sauce

Lamb rump 7.890 kr.

Grilled lamb rump, sunchokes, cashew nut mole, crema, ancho chile sauce

Grilled tuna 6.990 kr.

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

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 8.890 kr.

Macha beef tenderloin, mushroom duxelle

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 grapes and pistachios

Salsa roja 690 kr.

Mango salsa 690 kr.

Corn salsa 790 kr.

