

TO START

Original guacamole	2.990 kr.
& tortilla chips	
Avocado, tomatoes, red onions, lime	
Tres Locos guacamole	3.290 kr.
& tortilla chips	
Avocado, pistachios, grapes	
Halibut ceviche	3.390 kr.
Cashew aguachile, avocado, arctic charr roe	
Elote corn "ribs"	2.990 kr.
Fried corn, jalapeño mayo, parmesan cheese	
Queso fundido	3.490 kr.
Grilled chorizo, pico de gallo, salsa verde	
Avocado fries	3.190 kr.
Habanera mayo	

Perfect to share

Nachos locos	4.990 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.

TAQUITO

2 pcs.

Tuna taquito	3.990 kr.
Tuna, avocado, fresh jalapeños, macha ponzo sauce, date mole mayo	
Wagyu Taquito	4.990 kr.
Pan seard A5 wagyu from Japan, cheese, yuzu koso gastric, truffle mayo	

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, feta 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	
Icelandic lamb barbacoa taco	3.590 kr
Adobo lamb shoulder, avocado, pico de gallo, pickled red onions, chili mole, crema	
Bang bang taco	3.490 kr
Bang bang broccoli, pumpkin seeds, pomegranate, amarillo, piquillo, guacamole	
Carnitas goat taco	3.590 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
- ~ Cochinita
- DESSERT
~ Choco flan



11.990 kr. pr. person

The menu is only served for the whole table

MAIN COURSES

~ Served with tortillas ~

Beef tenderloin	8.990 kr.
Grilled beef tenderloin 200 g, grilled avocado, date mole, pico de gallo, feta cheese, whiskey & chipotle sauce	

Lamb rump	7.990 kr.
Grilled lamb rump, baked butternut squash, 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	

Cochinita	6.490 kr.
Slow cooked pork belly, butternut squash pipian, chicharron, tamarindo, grilled pumpkin, asparagus and served with tortillas	

Rib eye	9.990 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	7.290 kr.
Tiger shrimps, mango salsa	

Chicken fajitas	7.290 kr.
Chipotle adobo chicken, mango salsa	

Beef fajitas	8.990 kr.
Macha beef tenderloin, mushroom duxelle	

Rib eye fajitas	9.990 kr.
Macha beef rib eye, mushroom duxelle	

New & exciting

Artic char tlayuda	3.590 kr.
Mezcal smoked artic char with hibiscus chintexle, worm salt, avocado skyr and rye crisp	

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 with chorizo	890 kr.
Salsa roja	690 kr.
Mango salsa	690 kr.
Corn salsa	790 kr.

