



GROUP MENUS

For groups of 8 people or more

We offer five different menus.

The whole group has to order the same menu and confirm the menu and number of dishes, if given a choice of starter or main course, 24 hours in advance.

If you have any questions please contact us and we will try to assist in any way possible.

Six course TRIP TO MEXICO

Tuna tostada

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

Shrimp tostada

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

Taco de pollo

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



Taco de carne asada

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

Cochinita

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

DESSERTS

Chocoflan

Vanilla flan with chocolate base, caramel sauce, cream

12.990 kr. pr. person



Contains peanuts

TRES LOCOS

Hafnarstræti 4 • 101 Reykjavík • Sími/Tel: (+354) 454-0333 • treslocos@treslocos.is • treslocos.is



— GROUP MENUS —

Three course MENU

STARTER

Shrimp tostada

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

MAIN COURSE



Grilled beef tenderloin

Asparagus, butternut squash, pumpkin mole, whiskey-chipotle sauce, crispy potatoes

Choose between

OR

Grilled tuna

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

DESSERT

Chocoflan

Vanilla flan with chocolate base, caramel sauce, cream

11.990 kr. pr. person



Contains peanuts

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— GROUP MENUS —

Five course SMALL COURSE MENU

The dishes are served to share
~ Mexican family style ~

SMALL COURSE

Tuna tostada

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

Shrimp tostada

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



Beef quesadilla

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

Chicken fajitas

Chipotle adobo chicken, mango salsa. Fajitas are served with:
Tortillas, guacamole, black beans w/ chorizo, nopales cactus
salad, sour cream, salsa, pico de gallo and mex-cheese

DESSERT

Chocoflan

Vanilla flan with chocolate base, caramel sauce, cream

13.990 kr. pr. person



Contains peanuts

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— GROUP MENUS —

Six course

SMALL COURSE MENU

The dishes are served to share
~ Mexican family style ~

SMALL COURSE

Tuna tostada

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

Octopus tostada

Pan-fried octopus, pico de gallo, avocado,
garlic mayo, grilled chorizo

Taco al pastor

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

Taco de pollo

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



Grilled beef tenderloin

Asparagus, butternut squash, pumpkin mole,
whiskey-chipotle sauce, crispy potatoes

DESSERTS

Chocoflan

Vanilla flan with chocolate base, caramel sauce, cream

14.990 kr. pr. person



Contains peanuts

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— GROUP MENUS —

Three course ICELANDIC MENU

STARTER

Lobster taco

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

MAIN COURSE



Lamb rump

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

DESSERT

White chocolate skyr "corn"

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

11.990 kr. pr. person



Contains peanuts

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