



THE FIRST
TAQUERIA
MADRID

SINCE
2006

MENU

BOTANAS

A TACO WITH
GUACAMOLE IS A
PERFECT COMBINATION

GUACAMOLE



10.00€

Traditional guacamole with onion, cilantro and tomato. Perfect combination for your tacos.

GUACAMOLE



12.00€

WITH CHEESE CHICHARRON

Crispy basket of gouda cheese and our guacamole with natural tortilla chips.

REFRIED BEANS



8.00€

Cooked and mashed black beans, served with natural tortilla chips and queso fresco.



QUESADILLAS

Prepared with corn or wheat tortillas

HUITLACOCHÉ



4.50€

Corn mushroom prepared with onions, mushrooms and yellow corn

SQUASH BLOSSOM



4.50€

with onion and tomato

MUSHROOMS



4.50€

Mushrooms cooked with cheese

THE TRADITIONAL



4.00€

Quesadilla with cheese, ideal for the little ones

THE FAMOUS GRINGA

Shepherd's meat with onion, cilantro and pineapple scrambled with cheese on wheat or corn flour tortillas.



with wheat flour tortilla

8€



TACOS

PASTOR

Marinated pork accompanied by onion, cilantro and pineapple.

3,00€

COCHINITA PIBIL

Shredded pork, marinated with achiote and a touch of orange

2,00€

TINGA DE POLLO

Shredded chicken prepared with tomato, onion, chipotle chili and a touch of chorizo.

2,00€

CHICHARRON IN SAUCE

Pork rind prepared in tomatillo and jalapeño chile sauce

2,00€

AZTEC BEEF

Shredded beef, prepared with pumpkin seeds, dried chilies and spices.

2,50€

CARNITAS (pork meat)

Chopped pork meat prepared in its own lard, accompanied by onion and cilantro.

2,50€

PLACERO

Crispy pork crust, guacamole and nopales with chipotle

2,50€

POLLO CON MOLE

Shredded chicken prepared with a sauce based on chilies, almonds, walnuts and a touch of chocolate.

2,00€

THEY SAY YOU ARE WHAT YOU EAT
I WOULD' BE TACO
ALL MY LIFE



BEEF TONGUE

Chopped beef tongue, onion, tomato and a touch of spice.

2,50€

ANCHO CHILI PORK

Shredded pork with dried chiles.

1,50€

AZTECA

Shredded pork with jalapeño bell pepper, tomato and onion.

1,50€

ALAMBRE OF CHICKEN

Chicken breast scrambled with onions and peppers.

2,50€

VEGANS

SQUASH BLOSSOM

Squash blossom with onions and tomatoes

3,00€

HUITLACOCHÉ

Corn mushroom, prepared with onion, mushrooms and yellow corn.

3,00€

NOPALES WITH CHIPOTLE

Mexican cactus, prepared with chipotle chili and tomato sauce

3,00€



A JEWEL THE TAMALES

Corn dough filled with your favorite combination.



CHICKEN TINGA		4,50€
CHEESE WITH RAJAS		4,50€
PORK IN GREEN SAUCE		4,50€
VEGETABLE		4,50€

BEVERAGES

BEER

Corona	4,00€
Pacífico	4,00€
Negra Modelo	4,00€
Modelo Especial	4,00€
Tercio 0,0 Sin alcohol	3,00€
Tercio sin Gluten	3,00€

HOUSE WINE

White wine	3,00€
Red wine	3,00€
Red of summer	5,00€
Wine coolers	5,00€

CAFÉ

Coffee pot	2,50€
With Piquete (tequila)	3,00€

SOFT DRINKS

Coca Cola	3,00€
Coca Cola Light	
Coca Cola Zero	
Sprite	
Nestea	
Fanta Naranja	
Fanta Limón	
Aquarius Naranja	
Aquarius Limón	
Agua Mineral	1,50€
Agua con Gas	2,50€
Jarritos	3,50€

FLAVORED

WATER



Horchata
Tamarind
Jamaica
Mango
Guava
Lemon

3,50€

WHERE THERE ARE TACOS THERE ARE
MICHELADAS

- Corona
- Pacífico
- Negra Modelo
- Modelo Especial
- Mahou 0,0
- Mahou sin gluten



- Michelada  6,50€
- Chelada  5,50€
- Cried out  8,00€



**ANDALE GÜEY
UNA MARGARITA**

- Lemon- Tamarind- Strawberry-
Mango- Passion fruit - Tangerine-
Jamaica- Guava- Diabolo

8€

TEQUILAS

Jimador Reposado	4,00€
Herradura Blanco	5,00€
Herradura Reposado	6,00€
Centenario Blanco	5,00€
Centenario Reposado	6,00€
Corralejo Reposado	5,50€
Tradicional Silver	3,50€
Tradicional Reposado	4,00€
1800 Blanco	5,50€
1800 Reposado	6,00€
Cruz Plata	3,00€

MEZCAL

Unión	5,00€
Koch	7,00€
400 Conejos	6,50€
Alupús San Andrés	6,50€

WHISKEY

Red Label	7,00€
Ballantine's	7,00€
J&B	7,00€

GIN

Seagram's	7,00€
Beefeater	7,00€
Tanqueray	7,00€

RON

Barcelo	7,00€
Bacardi Blanco	7,00€
Brugal	7,00€



OUR HISTORY



Taqueria Mi Ciudad was the first to bring the "taqueria" concept to Madrid. It did so 18 years ago by opening the mini place they have on Fuentes Street 11.

Manuel Gulias and his brother Tadeo, born in Mexico City but living in Puebla. They arrived in Spain and after some time working in other businesses decided to try their luck with their own.

They were soon joined by their parents from Mexico, recipes and processes inherited from their mothers and grandmothers were the key to ensure that their taquerias were always full, which is why the unique flavor is impossible to copy.

Today, with 3 taquerias and after almost 20 years, they continue to captivate palates.

WEB



Instagram



Menú digital



taqueriamiciudad.com

Calle Fuentes, 11, 91 990 23 19

Calle Hileras, 5, 91 559 87 11

Calle Infantas 9, 91 831 79 78

Nomenclatura de Alérgenos



Huevo



Cacahuetes



Moluscos



Mostaza



Lacteos



Sulfitos



Pescado



Soja



Gluten



Semillas de
sesamo



Frutos de
cáscara



Apio



Crustáceos



Altramuces