



RESTAURANTE

TAQUINO

— COCINA DE CASA —
1979



◆ We offer a different menu every day accompanied by a prepared bar salad with the freshest ingredients.



COMIDA BALANCEADA

para todos los días

• STARTERS

PICADA DE CHICHARRÓN \$ 15.000

• MENU OF THE DAY • \$20.000 •

We serve a balanced different menu every day, including soup, your choice of protein (different options available), sides, salad from our fresh salad bar and a drink.

• MENU WITHOUT SOUP • \$ 17.000 •

• MAIN COURSES

- SOLOMO A LA PLANCHA \$ 19.000

(Grilled beef steak with salad and a side*)

- PESCADO APANADO \$ 17.000

(Breaded fish with salad and a side*)

- PESCADO HOMERO \$ 17.000

(Grilled fish with salad and a side*)

Cooking time 15 minutes



*Carne con
cebolla crispy*



Cazuela de arroz



- POLLO - ENSALADA - ACOMPAÑAMIENTO \$ 17.000

(Grilled chicken breast with salad and a side*)

- CAÑON - ENSALADA - ACOMPAÑAMIENTO. . . \$ 17.000

(Grilled pork steak with salad and a side*)

- SOLOMO CON CEBOLLA CRISPY \$ 20.000

(Grilled beef steak or grilled pork steak with
crispy onion salad and a side*)

- TÍPICO CON CARNE ASADA \$ 24.000

(Beans, grilled beef steak, fried ripe plantains,
rice, fried egg, avocado, corn arepa and salad)

- TÍPICO CON CHICHARRÓN \$ 22.000

(Beans, crispy pork belly, fried ripe plantains, rice,
fried egg, avocado, corn arepa and salad)

- TÍPICO CON CARNE MOLIDA \$ 22.000

(Beans, ground beef, crispy pork belly, ripe plantains,
rice, fried egg, avocado, corn arepa and salad)

- TÍPICO COMBI \$ 24.000

(Beans, ground beef, crispy pork belly, fried ripe
plantains, rice, fried egg, avocado, corn arepa
and salad)

- POLLO O CAÑON CON CEBOLLA CRISPY \$.18.000.

(Chicken grilled with crispy onion,
salad and a side*)



- CAZUELA TÍPICA \$ 24.000

(Beans in a bowl with ground beef, crispy pork belly, fried ripe plantains, avocado, rice and salad)

- CAZUELA DE ARROZ \$ 21.000

(Rice soup, ground beef, fried ripe plantains, hogao (tomato and onion salsa/relish), crispy pork belly, avocado and salad).

- MILANESA DE SOLOMO \$20.500

(Breaded beef steak or pork steak or chicken with salad and a side*)

- SOLOMO A LA CRIOLLA \$20.000

(Grilled chicken breast, beef steak or pork steak with hogao, salad and a side*) optional fried egg + \$1.800

- MILANESA CAÑON O POLLO \$18.500

(Breaded beef steak or pork steak or chicken with salad and a side*)

- CAÑON O POLLO A LA CRIOLLA \$18.000

(Grilled chicken breast, beef steak or pork steak with hogao, salad and a side*) optional fried egg + \$1.800

All the main courses include milk, mazamorra, claro or the juice of the day and a salad.

Típico combi



Vegetarians OPTIONS

- **CROQUETA DE LENTEJAS \$ 16.600**

(Lentil patties, salad and a side*)

SIDE ORDERS

Sopa o crema (soup of the day). **\$ 6.500**

Fríjoles (beans soup) **\$ 7.000**

Papas a la francesa o chips
(french fries or chips) **\$6.000**

Papa vapor (steam potato). **\$ 2.000**

Plátano maduro (fried ripe plantains) **\$ 2.000**

Carne molida (ground beef) **\$ 9.500**

Solomo a la plancha
(grilled beef steak) **\$ 11.500**

Pollo o cañon a la plancha
(pork steak or grilled chicken breast) **\$ 9.500**

Pescado apanado o pescado homero
(breaded fish or grilled fish) **\$ 9.500**

Chicharrón (crispy pork belly) **\$ 11.000**

Croqueta de lenteja (lentil patties) **\$ 7.000**

Guacamole **\$ 4.500**

Hogao **\$ 1.200**

Arroz (rice) **\$ 3.500**

Arepa (corn arepa) **\$ 400**

Cebolla crispy (crispy onion) **\$ 2.000**

Chorizo **\$ 4.000**

Aguacate (avocado) **\$ 1.500**

Huevo (egg) **\$ 1.800**

Patacón con hogao (3und) (fried plantain) **\$ 3.000**

Ensalada de la barra (salad) **\$ 6.500**

Viruta de papa (crispy shredded potato) . . . **\$ 2.000**

Arroz con COCO (sujeto a disponibilidad)
(rice with coconut, subject to availability) **\$ 4.000**

BEVERAGES

Jugo o limonada (juice or lemonade).	\$ 5.000
Leche (milk)	\$ 1.900
Mazamorra	\$ 6.000
Claro	\$ 4.400
Gaseosa (soda)	\$ 4.000
Agua (water)	\$ 3.900
Cerveza (beer).	\$ 6.000
Michelada (salt and lemon)	\$ 1.500
Aromática o tinto (aromatic or coffee) . . .	\$ 2.500

to go OPTIONS



- CARNE MOLIDA 16 OZ \$ 17.000
- SOPA, CREMA O FRÍJOLES 16 OZ \$ 12.000
(Soup or beans soup)

DELIVERY
\$3000 extra per plate

RESTAURANTE
TAQUINO
COCINA DE CASA
1979

Clients are informed that TAQUINO recommends a service tip corresponding to 10% of the value of the account; this recommendation can be accepted, rejected or modified by you, according to your assessment of the service provided. Upon requesting your check or bill, please indicate if you want this 10% included or not in your final invoice; alternatively indicate if you wish a different tip value.

TAQUINO distributes 100% of all tips collected amongst all employees in the service area.

If you have any problem with the collection of the tip, please contact the exclusive telephone line available in Bogotá to address the concerns on the subject (1) 6513249 or the Citizen Service line with the Superintendence of Industry and Commerce (1) 5920400 in Bogotá or for the rest of the country on the national toll free line 018000-910165.



Opening hours: 10:30 AM - 3:30 PM



311 42 24 - 268 94 54



313 637 5835



Cra. 43b #11-100, Poblado Medellín, Antioquia

