



TA-KO DINING EXPERIENCE

With Cazcabel Tequila



PICKLED JALEPEÑO

Cazcabel tequila, fresh lime, pickled red jalepeño agave, chilli salt

APETIZERS

HOUSE TORTILLA CHIPS

Kaffir lime & ginger salsa, white bean, miso & sesame dip v

SPICY SHITAKE + CRISPY RICE

Crispy sushi rice, turmeric daikon, mirin shiitake mushrooms v

KARE KARE + CRISPY RICE

Crispy sushi rice, oxtail, beef short rib, almond butter, pickled red onion

TASTING FLIGHT

Cazcabel Blanco

Cazcabel Reposado

Cazcabel Anejo

TA-KO

Asian inspired tacos served on 12cm soft corn tortilla, with asian leaves

CAULIFLOWER - Crispy cauliflower, black bean & tamarind ragu, avocado, pepper mayo v

SEABASS - Torched seabass, mandarin sambal, pickles, crispy onion, umami ketchup

CHICKEN - Nahm jim chicken, pickled carrot & daikon, crispy onions, kampot mayo

Served with 'MSG' Fries & Asian Slaw on the side to share

MANDARIN & LEMONGRASS - Cazcabel Blanco, mandarin & Lemongrass syrup, mandarin

Napoleon, fresh lemon

DOUGH-JO's - Fried doughnut batter, palm sugar salt caramel, cinnamon & ginger - v

ESPRESSO MARTINI - Cazcabel Coffee, espresso, sugar

£50pp
+ Service

The whole menu is prepared without gluten
V = vegetarian (vegan upon request)

Not all of the ingredients are listed, please speak to us about any dietary requirements. Some of our ingredients may contain traces of nuts, allergens and gluten