



FRIED OYSTER TACO

topolobampo

TAQUERÍA LA HORTALIZA



CDMX → PUEBLA CAR-BACOA



HOLA



Queso Blanco Beans & Guac

Tacos de Canasta LOS ESPECIALES

Cukes with Chiles & Orégano, Spicy Guac, Jalapeño & Carrot Pickles, Chicharrón en Adobo, Chicharrón en Salsa Verde, Frijoles Refritos, Papa

MOYUELO



SUPER TACOS ARGENTINOS CAMPECHANOS



Pork-Stuffed Ancho Pickled Onions & Purslane

Tacos Arabes y Falafel



TACOS BEIRUT

with Betabels

Super spicy guac EL GALLITO Papas & Onions CAMPECHANOS



Surtida, Suadero, Campechanos, Gringas

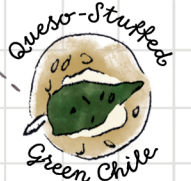
MEXICO CITY: TACO CAPITAL OF THE WORLD

MAIZAJO POP UP



Flauta de Papa con Nduja de Cerdo, Taco de Barbacoa de Pato, Taco de Guajolote

SALÓN MEZCALLI



castacan Tacos de Castacán, Lechón & Cochinita with Pickled Onions



TEAM RICK & DEANN BAYLESS PROPRIETORS ZACH STEEN CULINARY DIRECTOR MEAGAN O'CONNOR CHEF DE CUISINE JENNIFER JONES ENYART PASTRY CHEF LANIE BAYLESS GENERAL MANAGER JOSE GONZALEZ CAPITAN JILL GUBESH WINE DIRECTOR JULIANNA ARQUILLA SPIRITS DIRECTOR

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he starting point: Pretty much every dish Mexican cooks know how to make—from simple seafood to wild game in a complex mole—can be scooped into a tortilla and eaten out of hand. And those tortillas, though made mostly of corn, can be nearly as wide ranging as the fillings. All of which means that tacos are probably more varied and special that you may have imagined.

Early one day in the beginning of 2024, the Topolo team (who have eaten tacos all over Mexico) devoted a concentrated 12 hours in Mexico City to tracking down 13 off-the-tourist-track taquerias and eating 35 of their specialties. It is from that legendary CDMX taco crawl that this menu has grown.

In Mexico, tacos come in a dozen or so categories, some of which you'll recognize (tacos de carne asada, perhaps), while others (like tacos de guisados or a la plancha) may be new to you. As you adventure through Mexico City with us, we'll ensure you get to meet some new friends.



EL ZARANDEADO

wood-grilled walleye (roasted garlic, ancho & guajillo, tamari, worcestershire), alaskan king crab salpicón, sea beans, grilled nopales, tomatillo-avocado salsa. heriloom blue corn tortilla.

Nocheluna Sotol
Plant: **Dasyilirion**
Aldama, Chihuahua

EL GUISADO

wild-harvested chanterelle mushrooms, local squash blossoms, black truffle, squash blossom-green chile crema, braised chicharrón, bayless garden sorrel. nopal tortillas.

2023 Bodega Garzón,
Single Vineyard **Albariño**,
Maldonado, Uruguay

AL VAPOR

duck carnitas, ayocote beans & chile pasado enveloped in chile-bathed tortillas, steamed in banana leaves. duck prosciutto, chile ancho escabeche.

2019 Precedent,
"Spencer Ranch" **Carignan**,
Mokelumne River, Lodi, CA

EL ASADO, EL CAMPECHANO

grilled a5 wagyu, slow-cooked brisket suadero, homemade chorizo, smoky bone marrow, arbol chile salsa with peanuts & sesame, charred rooftop baby turnips. tricolor tortillas (yellow, blue & beet red).

Del Maguey Mezcal Chichicapa
Agave: **Espadín**
San Baltazar Chichicapam, Oaxaca

LA GRINGA

charred jack fruit-apple al pastor, homemade flour tortilla, samuel's artisan cheese, tangy-sweet pineapple-tomatillo salsa, crispy jack cheese.

Wahaka Mezcal Abocado con Gusano
Agave: **Espadín**, aged up to 6
months in oak barrels with toasted
agave worms
San Dionisio Ocoteppec, Oaxaca

EL DORADO

crispy chocolate taco, champurrado semifreddo filling, salted chocolate caramel, cocoa nib crema, three kinds of cherries, pecans.

2017 Olivares,
"Dulce Monastrell"
Jumilla, Spain