

Breddos

Today's salsas 15,- each / add Totopos 45,-

Tomatillo- De Arbol (SPICY) | Roja (SMOKEY) | Habanero Vinegar (VERY SPICY) |

Starters & Sides

Gordal olives 40,-

Marcona Almonds 55,-
Valentina, ancho chile

Queso Fundido (o,d) 110,-
Baked quesillo, raclette, totopos

Frijoles Charros 60,-
Pork shank, pinto beans, corn tortillas

Grilled hispi cabbage, chicken skin & salsa macha butter (o) 70,-
roros crema, salsa chintexle, biodynamic hispi, chicken skin

Quesadilla de Hongos (d) 90,-
Oaxaca cheese, salsa roja, oyster mushroom

Fried Chicken Wings (g, sf, o) 85,-
Fish sauce caramel, chile de arbol

Papas en adobo (d) 70,-
Fried potatoes, adobo, Lincolnshire Poacher cheddar cheese

Scallop & Sea Bass Ceviche Tostada (sf, o, n) 140,-
Salsa negra, avocado, red onion

Tacos

Served in pairs on 12cm corn tortillas

All of our tacos are served with coriander – please let us know if you would like this removed

Baja Fish (g, d) 120,-
Tempura cod, shredded cabbage, salsa de arbol, roros crema

Barbacoa de res (o) 120,-
Braised beef short rib, brisket, oxtail & bone marrow, black beans

Pork Belly Carnitas 110,-
Confit pork belly, salsa verde, escabeche, chicharron

Hokkaido Squash (v, g, d,n) 95,-
Roros sour cream, chipotle, aged goat's cheese, pumpin seeds

@breddoslo

v- vegetarian / g- gluten/ d-dairy / o -onion/ sf-shellfish / n -nuts

Specials

Breakfast Taco (v,d) 100,-
XL tortilla fried egg, mushroom, queso
+smoked bacon 130,-

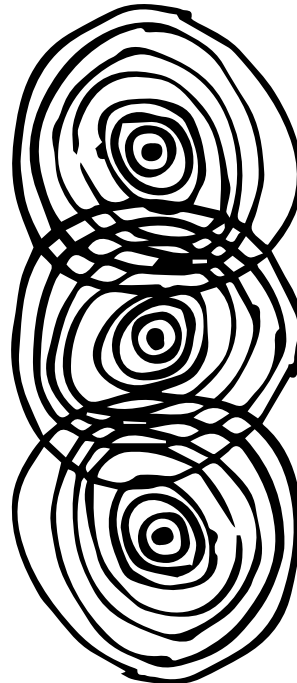
Pollo Asado Al Carbon Tostada (o) 99,-
BBQ Chicken en adobo, salsa verde, burnt shallot

Iberico Pork Al Pastor Taco 85,-
Iberico secreto, pineapple, salsa verde

Rib Eye Carne Asada Vampiro (o) 150,-
Quesillo, guacachile, salsa roja

Dessert

Churros & Guinduja chocolate (d) 65,-



BREDDOS TACOS TEE SHIRT 200,-
BREDDOS TOTE BAG 200,-
BREDDOS STICKERS 20,-

All of our tortillas are made in house daily using stone ground heirloom corn. Please inform us if you have any allergies or specific dietary requirements.

WHITE WINE ON TAP 125ml | 750ml

Success Vinicola 105,- | 630,-
Organic, light-bodied, aromatic Spontaneous fermentation, 30 day skin contact, aged 5 months on the vine lees in stainless steel

RED WINE ON TAP 125ml | 750ml

Success Vinicola 105,- | 630,-
Organic. Fresh, lively, and bright. Typically picked in late Oct, pressed, and given 12 hours of skin-contact before spontaneous fermentation in stainless steel.

COCKTAILS from 13.00

Frozen Margarita 149,-
Passion Fruit Frozen Margarita 159,-
Margarita 149,-

BEER

0.25l | 0.5l
Aass Pilsner 50,- | 98,-

Michelada (sf) 110,-
Chelada 110,-

Bottle (0.33l)
Pacifico Clara 115,-
Modelo Negro 119,-
Poppels Passion Pale Ale 134,-
Aegir Hoppy Sanchez Mexican Lager. 135,-
Brewdog Nanny State 0% 55,-
Aass UTEN 55,-

CIDER Bottle

Solhoi Eple Krig 450,-
Apple, cherry, plum and aronia berry

Solhoi Majsen 2018 370,-
Spontaneously fermented apple cider

Solhoi Graff 0.375l 220,-
Beer cider hybrid

SOFT DRINKS

San Pellegrino sparkling water 45,-

Glass bottled Coca Cola 55,-
Glass bottled Diet /ZeroCoke 55,-

Steinset Gard eplemost 55,-

Vilbrygg Staycation Plant Brew 89,-
Vilbrygg Kyst 01 Plant Brew 89,-
Vilbrygg Hagen Plant Brew 89,-

Organic Lemon/Limeade/ginger 65,-
Organic Cloudy Lemon 65,-
Organic Mango Fruit Nectar 65,-

SEASONAL AGUA FRESCAS

Passion Fruit 60,-
Fresh lime juice, sugar syrup, water, passion fruit

Agua De Jamaica 60,-
Hibiscus flower, sugar syrup

COFFEE

Tim Wendelboe filter coffee 35,-

MEZCAL from 13.00

2cl | 4cl
Picaflor 55,- | 110,-
San Cosme Joven 40% 55,- | 110,-
Del Maguey Vida 42% 70,- | 140,-
Gracias a Dios Tobala 45% 80,- | 160,-
Koch Espadin 47% 65,- | 125,-

TEQUILA from 13.00

2cl | 4cl
Patron Silver 65,- | 125,-
Patron Anjeo 70,- | 140,-
Ocho Blanco 50,- | 95,-
Fortaleza Blanco 75,- | 149,-
Aretta Blanco 55,- | 99,-
Aretta Reposado 55,- | 110,-