



¡BRUNCH, BABY!

BURRITOS ¡NEW!

MUSHROOM BURRITO 135

We love those shrooms! Chipotle-marinated portobello and king oyster mushrooms, Mexican rice, cabbage and puffed corn, topped with pico de gallo and our creamy jalapeño salsa. Wrapped in a soft tortilla. (WH)

CHICKEN BURRITO 139

Chargrilled chicken, cabbage, rice and Mexican beans, topped with grilled corn, cucumber and a lightly spiced, smokey morita salsa. Wrapped in a soft tortilla. (WH)

PORK BURRITO 149

Al pastor pork, Mexican rice, cabbage and cheese, topped with nachos, grilled pineapple, fresh salsa verde and our famous guacamole. Wrapped in a soft tortilla. (WH, L)

BEEF BURRITO 155

Slow-cooked beef brisket with Mexican rice, beans, cabbage, onions, coriander and pico de gallo, topped with sour cream, fresh salsa verde and our famous guacamole. Wrapped in a soft tortilla. (WH, L)

QUESADILLAS TWO PER ORDER

ALL CHEESE QUESADILLA 135

Wheat tortillas filled with all that cheese! Melted cheddar, mozzarella, and spiced ricotta. Comes with Héctor's taco sauce on the side. (WH,M)

CHICKEN QUESADILLA 139

Wheat tortillas filled with juicy grilled chicken, melted cheddar and mozzarella. Comes with a homemade taco sauce on the side. (WH, M, L)



DIRTY PORK QUESADILLA 149

Wheat tortillas filled with smokey al pastor pork, pickled jalapeños, melted cheddar and mozzarella. Comes with Héctor's taco sauce on the side. (WH, M, L)

EVERYTHING (SO F**** DELICIOUS) QUESADILLA 169

Wheat tortillas filled with everything! Smokey al pastor pork, pickled jalapeños, melted cheese, pico de gallo, chipotle slaw and our famous guacamole. Comes with Héctor's taco sauce on the side. (WH, M, L, E)

MORE BRUNCH STUFF

MEXICAN CAESAR SALAD 185

¡Fun fact! Caesar salad was actually invented in Tijuana, Mexico.

We serve ours with grilled chicken thigh, crispy bacon, dressed romano lettuce, and topped with radishes, sun-dried tomatoes, crispy tortilla sticks, queso blanco and parmesan. (L)

HÉCTORS LUNCH BURGER 175

Our juicy beef patty is topped with melted cheddar cheese and smokey chipotle mayonnaise and comes in a fluffy brioche bun. (WH, L, E)

- Add some bacon (19) or a side of sweet potato fries (49)

CHICKEN BOWL 189

Char-grilled chicken, cabbage, spicy beans, guacamole, pico de gallo, pickled red onions, nachos, corn, chipotle salsa and Rørosrømme (L,M)

TACOS TWO PER ORDER

BIRRIA TACO 175

¡Highly Recommended!

Grilled, crispy corn tortillas filled with beef brisket and melted cheese, topped with pico de gallo, and coriander and served with guacamole and birria sauce. (M, SU)

GRILLED CHICKEN TACO 145

Grilled chicken topped with smokey morita salsa, fresh cabbage, pico de gallo, and pickled onions.

MUSHROOM TACO 145

Chipotle-marinated portobello and king oyster mushrooms, topped with sweet-potato sticks, pickled onions and our creamy, spicy avocado-jalapeño salsa.

AL PASTOR PORK TACO 145

Smokey al pastor pork, topped with pickled onions, jalapenos and our sweet, grilled pineapple salsa. Yummm! (L)

SIDES & SNACKS

NACHOS & GUACAMOLE 149

With Héctor's taco sauce (SU)

CHILI CON /SIN CARNE 135/125

Topped with queso blanco, puffed corn, lime, coriander and Rørosrømme (M,L)

CHICHARRONES 120

Crispy pork cracklings with Héctor's taco sauce and Rørosrømme (M,L)

STREET STYLE CHAR-GRILLED

CORN ON THE COB 119

Coffee mayo, queso blanco, parmesan and coriander (M,L,E)

SWEET POTATO FRIES 79

With chipotle mayo (E)

MEXICAN RICE 49

DESSERT

CHURROS & ICE CREAM 99

SIGNATURE BESTSELLER

Fried and coated in sugar and cinnamon with a salty caramel sauce and home made vanilla ice cream (GL,M,E)

VANILLA ICE CREAM 89

WITH OH SO DELICIOUS TOPPINGS

Two scoops of our home-made vanilla ice cream, with salty caramel, hazelnut brittle and seasonal berries (E,N,HZ,M)

CHEF'S SORBET 89

Two scoops of our delicious sorbet. Ask your server for today's choice!



HÉCTORS AMAZING LUNCH DEAL (149):

Your choice of BURRITO with soda and black coffee (available 11-15)



DRINK UP!

FROZEN MARGARITAS, PICK YOUR FAVORITE

strawberry, mango habanero, coconut lime (SU,M)

99,-

MIMOSA

prosecco, fresh orange juice (SU,M)

135,-

BUCKET OF 8 SOLS

mexican lager for all your friends (GL)

800,-

CERVEZA

Heineken (GL,SU)	0,4 / 0,25	109/69,-
Nøgne Ø Chili Blonde (GL,SU)	0,4	130,-
Nøgne Ø South Coast IPA 7,5% (GL,SU)	0,4	160,-
Nøgne Ø Classic Premium Lager 5,5% (GL,SU)	0,4	140,-
Autmann Hawaiian IPA (WH,GL,SU)	0,4	145,-

BOTELLA DE CERVEZA

Sol (GL)	0,33	109,-
Pacifico Clara (GL)	0,33	130,-
SØR gluten free	0,33	125,-
Modelo Negra (GL)	0,33	140,-
Heineken Silver Lite !no calories, no carbs! (GL)	0,33	109,-
Nøgne Ø Blonde (GL)	0,33	125,-
Nøgne Ø Brown Ale (GL)	0,33	150,-
Weihenstephaner Hefe Weissbier (WH,GL)	0,5	140,-

CIDERS

Bulmers Original (SU)	0,5	165,-
Bulmers Pink Rose (SU)	0,5	165,-
Bulmers Red Berries (SU)	0,5	165,-
Bulmers Zesty Blood Orange (SU)	0,5	165,-
GingerJoe (SU)	0,33	125,-

NON-ALCOHOLIC

Heineken 0.0 (GL)	0,33	75,-
NøgneØ Stripped Craft (GL)	0,33	75,-
Weihenstephaner Alkoholfrei (WH,GL)	0,5	99,-
Ginger Joe, Non alcoholic, Gluten free	0,33	99,-

SODAS

Coca Cola, Cola no sugar, Fanta, Sprite	0,5	59,-
Jarritos Pineapple, Guava, Mandarin, Mango, Cola	0,37	69,-
Balholm eple / Eple & Bringebær	0,33	65,-
Boblevann, Purezza	0,35 / 0,7	45/ 85,-

MARGARITAS

Classic Margarita Don Julio Blanco, Cointreau, lime, sukker	145,-
Jalapeño Margarita Don Julio Blanco, mezcal Casamigos, jalapeno, lime	145,-

YOUR NEXT FAVORITE

Paloma Don Julio Blanco, lime, pink grapefruit soda (SU)	145,-
Casa Mula Smirnoff vodka, Lysholm 52, lime, sugar, ginger beer, egg white, lime foam (SU,E)	155,-

COFFEE

Black, unpretentious filter coffee. Oh yes!	39,-
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NO, NO NO BOOZE FOR YOU

Poco Loco - Coconut and pineapple (SU)	89,-
Mock Paloma - Seedlip grove 42, lime, pink grapefruit soda (SU)	89,-
Mock Kyiv Mule - Seedlip spice 94, lime, ginger beer (SU)	89,-

VINO ESPUMOSO

	GLASS	BOTTLE
Le Contesse Leone Prosecco	130,-	630,-
Pedregosa Reserva Clos De Blancs, Cava	130,-	630,-
Champagne André Clouet Brut Natur Silver		990,-
Champagne G.H. Mumm Cordon Rouge Brut		1300,-
Champagne Taittinger Brut Reserve		1550,-

VINO BLANCO

	GLASS	BOTTLE
Vino de la casa (SU)	120,-	600,-
Miguel Torres, Pazo das bruxas, Albariño, ES (SU)	130,-	650,-
Jean d'Alibert, Les Deux Cotes, Chardonnay, FR (SU)	130,-	650,-
Kloster Eberbach, Riesling, GE (SU)	130,-	650,-
Miguel Torres, Riesling Waltraud, ES (SU)		870,-
Domaine William Fevre, Chablis, FR (SU)		870,-
Marimar Estate, La Masia Chardonnay, CA (SU)		1250,-
Paul Jaboulet, Hermitage, Le Chevalier de Sterimberg, FR (SU)		1250,-

VINO TINTO

	GLASS	BOTTLE
Vino tinto de la casa	120,-	600,-
Scotto Cellars, 11th Hour Zinfandel, CA	130,-	650,-
Heirloom, Pinot Noir, AU	135,-	675,-
Giovanni Rosso, Barbera d'Alba, IT		870,-
Miguel Torres, Secret del Priorat, ES		870,-
Marimar Estate, La Masia Pinot Noir, CA		1250,-

VINO ROSADO

	GLASS	BOTTLE
Vino rosado de la casa	120,-	600,-

PS: All beers, wines and ciders contains sulphites!

HÉCTOR

