Taco Electr0

Taco Electri0 is the latest underground taqueria brought to you by the Gerber Group underneath the W Hotel Union Square. The colorful and vibrant décor takes its inspiration from the creative energy stemming from the art, music, culinary, and nightlife scenes of New York City and Mexico City. The rock n roll vibe comes from the portraits of music icons such as David Bowie, Biggie Smalls, and Prince embroidered by Guadalajara artist Victoria Villasana. This energetic backdrop sets the stage for the delicious and diverse dishes created by Chef Fernando Navas.

The animated 1,600 square foot space was conceptualized and designed in collaboration with Fun People that celebrates life through color with plenty of Instagrammable spots to get your culinary photo fix on. Dishes are inspired by Mexican street foods with an elevated twist that uses seasonal fare sourced from the Union Square Greenmarket. Shareable plates are divided into snacks, small bites, tacos, and desserts. The signature dishes include Enmoladas, sweet corn fritters with taquín, cotija cheese, chipotle mayo and lime; Carnitas de Panza, pork belly tacos with pickled red onion and epazote; Baja style fish tacos; Hamachi crudo; Chicken Tinga Empanadas, and Churros served street-style with burned sweet milk and chocolate.

The potent libations center around Mexican spirits with various creative takes on the classic Margarita that venture further into the culture’s celebrated infused flavors such as fresh fruits and vegetables, herbs, spice and chili. Signature cocktails include the El Amigo Alumado with Casamigos Mezcal, fresh calamansi and agave; Hibiscus Paloma with Casamigos Blanco, grapefruit, fresh lime and hibiscus ice; and Horchata or Nada with Casamigos Reposado infused with banana and cinnamon.

DINING OUT: NYC

By HILLARY LATOS & HARLEY LAVIN

A Hyperbolic Dinner Party hosted by Chef Pascal Le Searr.

The Potent libations center around Mexican spirits with various creative takes on the classic Margarita that venture further into the culture’s celebrated infused flavors such as fresh fruits and vegetables, herbs, spice and chili. Signature cocktails include the El Amigo Alumado with Casamigos Mezcal, fresh calamansi and agave; Hibiscus Paloma with Casamigos Blanco, grapefruit, fresh lime and hibiscus ice; and Horchata or Nada with Casamigos Reposado infused with banana and cinnamon.

201 Park Ave. South
New York, NY 10003
212.385.1560
acoelectrico.com

Taco Electr0 is the latest underground taqueria brought to you by the Gerber Group underneath the W Hotel Union Square. The colorful and vibrant décor takes its inspiration from the creative energy stemming from the art, music, culinary, and nightlife scenes of New York City and Mexico City. The rock n roll vibe comes from the portraits of music icons such as David Bowie, Biggie Smalls, and Prince embroidered by Guadalajara artist Victoria Villasana. This energetic backdrop sets the stage for the delicious and diverse dishes created by Chef Fernando Navas.

The animated 1,600 square foot space was conceptualized and designed in collaboration with Fun People that celebrates life through color with plenty of Instagrammable spots to get your culinary photo fix on. Dishes are inspired by Mexican street foods with an elevated twist that uses seasonal fare sourced from the Union Square Greenmarket. Shareable plates are divided into snacks, small bites, tacos, and desserts. The signature dishes include Enmoladas, sweet corn fritters with taquín, cotija cheese, chipotle mayo and lime; Carnitas de Panza, pork belly tacos with pickled red onion and epazote; Baja style fish tacos; Hamachi crudo; Chicken Tinga Empanadas, and Churros served street-style with burned sweet milk and chocolate.

The potent libations center around Mexican spirits with various creative takes on the classic Margarita that venture further into the culture’s celebrated infused flavors such as fresh fruits and vegetables, herbs, spice and chili. Signature cocktails include the El Amigo Alumado with Casamigos Mezcal, fresh calamansi and agave; Hibiscus Paloma with Casamigos Blanco, grapefruit, fresh lime and hibiscus ice; and Horchata or Nada with Casamigos Reposado infused with banana and cinnamon.

201 Park Ave. South
New York, NY 10003
212.385.1560
acoelectrico.com