

TACO STREET SIGNATURE 11.00

The Signature —A sheet of crispy fried flour, topped with beans, lettuce, Mexican crema, queso fresco (Mexican cheese), cilantro, chopped tomatoes, avocado, radishes, and Valentina sauce. Choose your favorite protein (Steak al carbon, al pastor pork, or chicken Tinga)



PASTELITOS (PORTION OF 3) 9.00

BEEF TURNOVER — Dish comparable to empanada but made with corn dough instead of pastry dough. Filled with ground meat & potatoes 9.00



PAMBAZO 1250

This popular street food Sandwich, made by dipping a Telera bread in flavorful mild Guajillo pepper salsa and crisped to perfection. Traditional filled with potatoes & chorizo, refried beans, lettuce, salsa verde, Queso fresco and Mexican crema.



POBLANO RAJAS TAMALES 1200

Soft, fluffy and flavorful Tamales de Rajas are made with roasted poblanos and Oaxaca cheese



DROWNED TAQUITOS 9.00

Chicken Tinga or potatoes and cheese. Crumble cojita cheese, green tomatillo salsa, lettuce and Mexican crema



STREET BOWLS 13.50

ALL STREET BOWLS

CUBAN —Cilantro white rice, pork carnitas, sweet plantains, black beans, mojo de Ajo sauce

MEXICAN —Cilantro white rice, black beans, chorizo, carne asada, avocado, Pico De Gallo, & Mexican Cheese

CARIBBEAN —Cilantro white rice, roasted



WALKING NACHOS 12.00

Ground beef, black beans, cheese, lettuce, pico de gallo, sour cream, Jalapeño cream salsa



INSPIRED TACOS 4.50

Chicharron En Salsa Verde: Pork rinds skins, spicy tomatillo and green Chile sauce fresh cilantro, onions, and Cotija Cheese

Potatoes and Chorizo: Combination or Mexican sausage, roasted potatoes, queso fresco, cilantro and onions

Camaron: Breaded shrimp, red cabbage slaw, chipotle cream sauce

Mango Fish—Breaded filet of flounder, mango pico and avocado cream salsa

Hawaiian—Chicken, roasted pineapple rink, BBQ habanero salsa

Taco Birria —Birria meat, cilantro, and onions

Tinga: Shredded chicken, onions and Tomato chipotle sauce. smoky flavor with just a hint of heat from chipotle. Avocado, queso fresco and crema.

Al carbon: Charred steak with chimichurri. Herb Sauce made with garlic, oil and vinegar and smoked tequila salsa.



Trompo: Al pastor Marinated pork

Surf N Turf (5.50): Blue corn tortilla, steak and shrimp, cilantro roasted garlic salsa



VEGETARIAN

BALEADAS: Large flour hand made tortilla filled with mashed fried beans, avocado slices, queso fresco, and Mexican style sour cream, known as Crema. 10.00 —Add Protein



TACOS

Poblano (Rajas con Queso) —strip of roasted poblano pepper, onions, grated Oaxaca cheese and Mexican cream. V

Calabacitas —Mexican little squash roasted, cilantro, onions and queso fresco. V

QUESABIRRIA (PORTION OF 2) 1250

A cross between taco and quesadilla - Birria meat folded into a marinated tortilla wet with Birria broth & melted chihuahua cheese. Paired with cilantro, onion, lime.



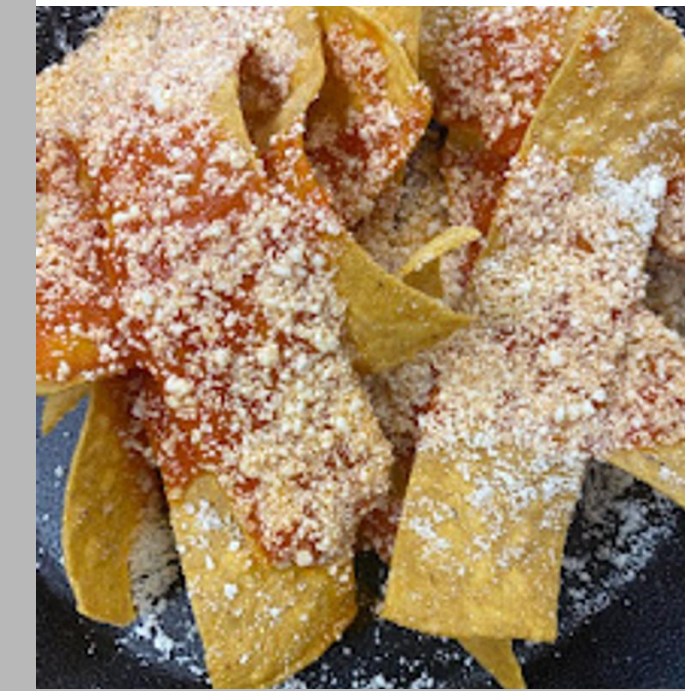
Birria Fries 14.00

These crispy fries crowned with juicy beef birria and chihuahua cheese, topping with cilantro, onions, Mexican crema and avocado cream sauce!



BOTANAS

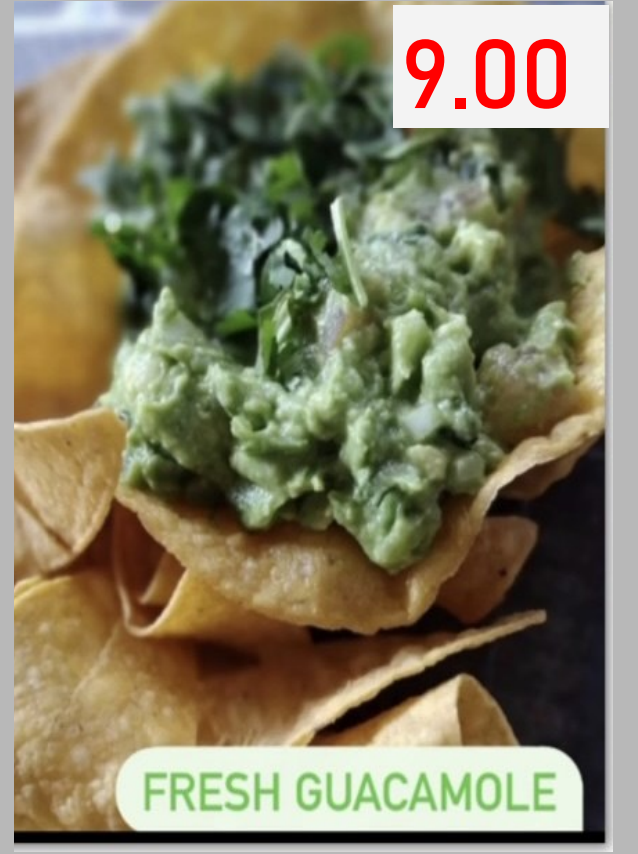
Tostaditas 6.50



9.00



9.00



ESQUITES

Mexican street corn in a cup. Creamy, tangy, spicy, sweet, and savory all at once. Fresh corn cut of the cob, mayonnaise, cilantro, chili powder, lime and crumbled

Cotija cheese. 7.00



TROPICAL SHRIMP CEVICHE 12.00

Bursting with tropical flavors of mango, jicama, avocado & citrus. Served with tostadas.



TOPPINGS AND SIGNATURE SALSA 1.00

Avocado Jalapeno, BBQ Havanero, Smoked Tequila, Chipotle Cream, Chimichurri, Red Cabagge, Mango Pico.

DESSERT

Churros 6.00

Popular Latin American Dessert Fried Dough perfectly golden brown, crunchy on outside and yet moist on the inside, rolled in cinnamon sugar. Dipping flavors, Dulce de Leche or Almond Chocolate



KIDS (PORTION OF 2) 7.00

1) Tacos (Steak & Cheese or Chicken & Cheese)

2) Cheese Quesadilla

BEVERAGES

JARRITOS—FLAVORED MEXICAN SODA \$3.75

SANGRIA, MARGARITA WINES \$12.50

MEXICOCoke—GLASS BOTTLE \$3.50