

Tacos y Salsa



Authentic Mexican Cuisine and Seafood

MENU

Bien venidos a *Tacos y Salsa* en donde siempre encontrara autenticos platillos Mexicanos llenos de sabor estilo casero. Nuestro restaurante fue estabilizado en el 2004 y desde el primer dia, nuestra mission ha sido proveer comida de calidad con mucho sabor en un ambiente que los hace sentir en casa.

Welcome to *Tacos y Salsa* where you will always find authentic Mexican homemade style dishes that are full of flavor.

Our restaurant was established in 2004, and from the first day we opened, our goal has been to provide quality and savory dishes to our customers in an environment that makes them feel at home.

Desayunos / Breakfast

(Chilaquiles breakfast served with beans and Mexican style potatoes)

CHILAQUILES\$10.50

A traditional Mexican dish made with lightly fried tortilla chips immersed in a tasty red or green sauce (your choice), topped with sour cream, cheese, and onions.

CHILAQUILES en Salsa de MOLE.....\$11.50

Same as above but with Mole sauce. *(Note: This dish is prepared with nuts)*

CHILAQUILES con HUEVO\$11.25

A traditional Mexican dish made with lightly fried tortilla chips immersed in a tasty red or green sauce with your choice of scrambled, over-easy, or over-hard eggs topped with sour cream, cheese, and onions.

CHILAQUILES de MOLE con HUEVO\$12.50

Same as above but with Mole sauce and choice of eggs. *(Note: This dish is prepared with nuts)*

CHILAQUILES con BISTEC o POLLO ASADO.....\$11.75

A traditional Mexican dish made with lightly fried tortilla chips immersed in a tasty green or red sauce topped with sour cream, cheese, onions, and your choice of steak or chicken.

CHILAQUILES en SALSA DE MOLE con BISTEC o POLLO ASADO\$13.99

Same as above but with Mole sauce *(Note: Dish is prepared with nuts)*



(Breakfast below served with beans, Mexican style potatoes, and choice of corn or flour tortillas)

HUEVOS RANCHEROS.....\$10.50

Lightly fried tortilla, topped with eggs over easy, covered with ranchero sauce.

HUEVOS CON BISTEC.....\$11.00

Eggs cooked to your preference with thinly sliced steak.

Desayunos / Breakfast

(Breakfast served with beans, Mexican style potatoes and choice of corn or flower tortillas)

HUEVOS RANCHEROS CON BISTEC or CHIICKEN\$12.99

Lightly fried tortilla, topped with eggs over easy covered with ranchero sauce and thin steak filet or chicken. (see picture below)



HUEVOS CON CHORIZO o JAMON\$10.25

Scramble eggs with your choice of Chorizo (Mexican sausage) or ham.

HUEVOS A LA MEXICANA\$9.99

Scramble eggs with tomato, onion, and jalapenos peppers.

HUEVOS CON NOPALES\$11.75

A traditional Mexican cuisine consisting of scramble eggs cook with fresh Nopales (cactus).

HUEVOS CON NOPALES A LA MEXICANA\$11.99

A traditional Mexican cuisine consisting of scramble eggs cook with fresh Nopales (cactus), tomato, onion and jalapenos.

MACHACADO en SALSA ROJA O VERDE\$12.99

A traditional Mexican dish made with shredded dried beef scramble with eggs, chopped tomatoes, onions, and jalapenos with choice of red or green salsa.

APERITIVOS/ APPETIZERS

NACHOS \$12.99

Chips served with beans, cheese, guacamole, sour cream, and jalapenos.

NACHOS con CARNE\$14.75

Chips served with your choice of meat topped with guacamole, sour cream, jalapenos, and cheese.

GUACAMOLE & CHIPS\$7.99

Freshly made guacamole with chips.

PICO DE GALLO & CHIPS\$6.25

PLATILLOS / MAIN DISHES

(Served with rice, beans and tortillas (corn or flour).)

PLATILLO LARA\$15.75

Chile poblano relleno de queso, bistec a la parrilla, cebollita asada.

Roasted poblano pepper, classic soufflé batter, filled with cheese, grilled thinly sliced steak and grilled onion.

CARNE TAMPIQUENA.....\$19.99

Grilled skirt steak and 2 cheese enchiladas in red salsa, topped with guacamole and garnished with lettuce. It includes grill Mexican style onions, grilled jalapeno and potatoes (picture on left).



PLATILLO VEGETARIANO\$11.99

Grilled Cactus with our Mexican style potatoes (can substitute for rice), guacamole, and garnish with lettuce. (picture on top right)

PLATILLO INDIO\$14.75

Bistec con nopales, cebollita asada y jalapeno asado.

Grilled thinly sliced steak with cactus, grilled onion, and grilled jalapeno

BISTEC a LA MEXICANA\$14.99

Thinly sliced Mexican style steak sautéed with onion, tomato and jalapenos peppers.

BISTEC en CHILE DE ARBOL\$13.75

Thinly sliced steak made with our special Chile de Arbol sauce.

COSTILLAS DE PUERCO en SALSA ROJA o VERDE\$13.75

Traditional Mexican Spare Ribs (pork) in Red Salsa or Green Salsa.

PLATILLOS / MAIN DISHES

(Served with Rice and Beans)

ENCHILADAS de SALSA VERDE o ROJAS\$13.25

Corn tortillas rolled with cheese or chicken in green or red sauce (picture below on left).

ENCHILADAS de MOLE\$13.99

Corn tortillas rolled with cheese or chicken in mole sauce. *(Note: This dish is prepared with nuts)*



CHILES RELLENOS\$14.99

2 roasted poblano chiles, soufflé batter-fried and filled with cheese, immersed in special tomato sauce (picture above on right).

MOLE MORELIANO con POLLO.....\$15.75

A favorite Mexican dish. Our Mole Moreliano sauce is made with a mixture of chili peppers, herbs, nuts, and variety of seeds (sunflower, pumpkin, and sesame, among others) and Mexican chocolate. Served with chicken. *(Note: This dish is prepared with nuts)*

MILANESA DE POLLO o BISTEC\$14.75

Mexican style breaded chicken or steak. Served with side of pico de gallo.

FLAUTAS DE POLLO\$14.99

Three flute shaped tacos filled with shredded chicken, fried to golden crisp, topped with lettuce, sour cream, and guacamole.

FAJITAS

Mixed with onions, tomatoes, and bell peppers. Garnished with lettuce, tomato, cheese, sour cream, & guacamole. Served with rice, beans, and Tortillas (flour or corn).

CHOICE OF:

BISTEC (Grill Steak)\$19.50

POLLO (Chicken)\$17.50

CAMARON (Shrimp)\$20.99

VEGETARIANO (Veggie)\$14.99

COMBINATION FAJITAS:

BISTEC (Grill Steak) & CAMARON (Shrimp)\$21.99

BISTEC (Grill Steak) & POLLO (Chicken)\$20.50

POLLO (Chicken) & CAMARON (Shrimp)\$20.99

MARISCOS / SEAFOOD

CALDO SIETE MARES\$19.99

Mexican style seafood soup, made with our special tomato-based broth, shrimp, fish, crab, octopus, clams, and calamari.

CALDO DE CAMARON.....\$16.99

Mexican style shrimp soup, made with our special tomato-based broth, cabbage, carrots, celery, onions, garlic, and spices (see picture below on left).



CAMARONES A LA DIABLA\$16.50

Shrimp sautéed in our home made fiery spicy sauce. Serve with rice and garnished with lettuce

CALDO DE PESCADO.....\$16.99

Mexican style fish soup made with our special tomato base broth.

FILETE DE PESCADO\$15.25

Grilled fish filet seasoned with our special herbs. Served with rice and garnished with lettuce

FILETE PRIMAVERA\$16.99

Grilled fish filet topped with green and red bell peppers, onions, tomato, and pineapple, cooked in our special wine sauce (cheese optional). Served with rice and garnished with lettuce.

CEVICHE DE PESCAO\$14.99

Fish cut in cubes marinated in lime juice and mixed with fresh chopped onions, tomato, and cilantro. Served on 3 tostadas.

CEVICHE DE CAMARON\$16.50

Shrimp cut in cubes marinated in lime juice mixed with fresh chopped onions, tomato, and cilantro. Served on 3 tostadas (see picture below on left)



COCTEL DE CAMARONES\$15.99

Chilled shrimp in cocktail sauce with a touch of chopped onion, avocado, and tomato. (see picture above)

TACOS

Dinners: Two tacos, rice, beans & pop or agua fresca

TACOS\$2.95
TACO DINNER10.99

Choice of Meat

ASADA (Steak) **AI PASTOR** (Marinated Pork)
POLLO (Chicken) **PICADILLO** (Ground Beef)
CHORIZO (Mexican Sausage) **VEGETARIANO**
CHICHARON (Pork skin in Salsa)
BARBACOA (Steamed shredded beef)
RAJAS CON QUESO (sautéed roasted poblano pepper, melted Chihuahua cheese, & sour cream)
INDIO (sautéed cactus, grilled onions, and beans)

SPECIALTIES TACOS

LENGUA (Tongue)\$4.99 DINNER.....\$11.99
TRIPA (Tripe)\$4.75 DINNER...\$11.75
CECINA (Marinated steak filet).....\$3.99 DINNER....\$11.99
MORELIANO\$4.25 DINNER...\$12.50
(Shredded chicken with our home made mole from the state of Morelia) (Note: This taco is prepared with nuts)
POBLANO\$4.75 DINNER.....\$13.75
(Roasted poblano pepper, stuffed with Chihuahua cheese; deep fried in our special batter)
JAROCHO\$4.75 DINNER.....\$13.99
(Fish taco grilled in garlic and lime sauce. Served with our special chipotle sauce.)

HUARACHES/ GORDITAS

Dinner includes rice, beans & can of pop or agua fresca

HUARACHE.....\$6.99
HUARACHE DINNER \$12.75

Dinner includes rice, beans, & can of pop or agua fresca

GORDITAS.....\$4.99
GORDITA DINNER\$12.50

CHOICE OF MEAT

STEAK, AL PASTOR, CHICKEN, GROUND BEEF
CHICHARON, CHORIZO, VEGETARIAN, BARBACOA, RAJAS CON QUESO, INDIO

BURRITOS

Dinners includes rice, beans & can pop or agua fresca

BURRITOS.....\$8.99
BURRITO DINNER\$12.99

Choice of Meat

ASADA (Steak) **AL PASTOR** (Marinated Pork)
POLLO (Chicken) **PICADILLO** (Ground beef)
CHORIZO (Mexican sausage)
VEGETARIANO (Vegetarian)
BARBACOA (Steam shredded beef)

TORTAS

Dinner includes rice, beans & can pop or agua fresca

TORTA\$6.99
TORTA DINNER\$10.99

Choice of Meat

ASADA (Steak) **AL PASTOR** (Marinated Pork)
POLLO (Chicken) **PICADILLO** (Ground Beef)
JAMON (Ham) **CHORIZO** (Mexican sausage)
VEGETARIANO (Vegetarian)
BARBACOA (Steamed shredded beef)

SPECIALTIES TORTAS

MILANESA de POLLO.....\$7.50 DINNER.....\$11.75
MILANESA de BISTEC.....\$7.99 DINNER.....\$11.99
GUICHO\$7.25 DINNER.....\$12.49
(Mexican sandwich with thinly sliced steak with grilled onion, bacon, cheese, and lightly spread with chipotle sauce. Dinner is served with fries)

QUESADILLAS (Dinner \$8.50)

(2 Quesadillas, Choice of corn or flour tortilla)

QUESADILLA de QUESO (Cheese)\$1.50
QUESADILLA with Choice of Meat\$3.75

ASADA (Steak) **AL PASTOR** (Marinated Pork)
POLLO (Chicken) **PICADILLO** (Ground Beef)
VEGETARIONA **CHORIZO** (Mexican Sausage)

RAJAS con QUESO (sautéed roasted poblano pepper, melted Chihuahua cheese, and sour cream)

SOPAS y CALDOS / SOUPS

FIN DE SEMANA / WEEKEND SPECIAL

CALDO DE RES (Beef)M \$10.75.....LG \$12.99 **MENUDOM \$10.99..... LG \$12.99**

TO GOM \$12.75...LG \$16.75 **TO GOM \$12.99.....LG \$15.50**

CALDO DE POLLO (Chicken)...M \$11.25..LG \$12.25

A favorite special occasion Mexican dish made with tripe in red chile-based broth. Served with a side of lime, cilantro, chopped onion, & chiles de arbol

TO GOM \$12.99...LG \$16.50

FIDEOCUP \$1.50.....M \$4.50.....LG \$5.50

TO GO SM...\$2.50..M \$4.00...LG \$6.50...XL \$8.99

POZOLEM 11.50.....LG \$13.99

TO GOM \$13.25.....LG \$15.75

A traditional soup made with hominy and pork in chile-based broth. Served with a side of oregano , lime, cilantro, chopped onion, radishes, chiles de arbol, and avocado

KIDS MENU

CHICKEN NUGGETS AND FRIES.....\$ 6.25

CARNE EN SU JUGO ...M \$13.50.....LG \$15.99

TO GOM \$16.99.....LG \$18.99

Diced steak soup cooked with beans and a touch of bacon. Served with lime, avocado, chopped onions, and radishes.

BEBIDAS / DRINKS

LICUADOS \$5.00

(Mexican Milk Shakes - Choice of Banana, strawberry, mango, or chocolate)

AGUAS FRESCASM \$2.50

AGUAS FRESCASG \$3.75

(Horchata, Jamaica, Tamarindo)

CAN SODA\$2.00

MEXICAN SODA\$3.00

COFFE OR TEA\$2.50

EXTRAS/SIDE ORDERS

FRIJOLES (Beans)\$3.25

TO GO.....SM\$4.75.....M \$7:50.....LG \$9.99

ARROZ (Rice)\$3.25

TO GO.....SM\$4.99.....M \$9.99.....LG \$13.99

CEBOLLITAS (Grilled Scallions)\$3.00

QUESO (Cheese)\$0.50

CREMA (Sour Cream)\$0.50

LIMONES (Lime)\$0.60

AGUACATE (Avocado)\$0.80

PAPAS FRITAS (French Fries)\$3.25