Taco Time

COCINA & CANTINA
MEXICANA

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WWW.TACOTIMENH.COM

Taco Time
Authentic Mexican Cuisine

APERITIVOS

Chips & Salsa / $3
Warm chips with homemade salsa

Guacamole & Chips / $9.5
Fresh homemade guacamole

Queso Dip / $7
Warm queso dip with chips

Queso Dip with Pico / $8
Warm queso topped with pico de gallo

Choriqueso Dip / $9
Warm queso topped with chorizo

Taquitos
3 for $8.5 or 6 for $14
Your choice of chicken or steak rolled in fried corn tortilla served with lettuce, homemade salsa fresca, sour cream and topped with queso fresco

Taquitos Azteca (GS)(VEG)
$8.5 (3) or $14 (6)
Crispy seasoned potato in rolled fried corn tortilla on bed of refried beans and queso and sprinkled with queso fresco

Taquitos Azteca

SOPA

Chicken Tortilla Soup

Chicken Tortilla Soup
Bowl $10 / Cup $5
Homemade chicken tortilla soup with zucchini, carrots, onions and celery. Topped with pico de gallo, scallions, lime and tortilla strips.

NACHOS

Casa Nachos (GS) / $12
Corn tortilla chips smothered with three cheese mix, jalapeños and baked to perfection. Topped with pico de gallo and sour cream

Chicken $15
Choripollo $16
Grilled Veggies $14
Steak $16
Pork $15
Barbacoa.....$17
(Add zucchini or mushrooms for $2.00)

Nachos al Pastor (GS) / $16
Corn tortilla chips smothered with queso, seasoned pork, onions, grilled pineapple and topped with our homemade crema de salsa roja and fresh cilantro

SALADS

Salad de Casa (GS) / $10
Crisp romaine lettuce topped with cheese, cucumbers, shredded carrots, pico de gallo and sour cream on a bed of corn tortilla chips served with our casa dressing on the side

Chicken $14
Chorizo $14
Choripollo $15
Grilled Veggies $14
Steak $16
Pork $14
Barbacoa $16
(Add zucchini or mushrooms for $2.00)

Shrimp Salad (GS) / $16.5
Grilled garlic-lime marinated shrimp served on a bed of crisp romaine lettuce, with shredded carrots, cucumbers, pico de gallo.
Served with our homemade avocado cilantro-lime dressing on the side topped with fresh cilantro

*Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please let your server know if a person in your party has a food allergy.

01.25.2023

TACOS

ALL TACOS ARE SERVED ON GRILLED CORN TORTILLAS, TOPPED WITH FRESH DICED ONIONS, CILANTRO AND SERVED WITH HOMEMADE SALSA ROJA ON THE SIDE.
(SERVED ON A GRILLED FLOUR TORTILLA UPON REQUEST)

ALL TACO PLATES INCLUDE 3 TACOS SERVED WITH HOMEMADE SALSA ROJA, SPANISH RICE, REFRIED BEANS TOPPED WITH QUESO FRESCO, LETTUCE, PICO DE GALLO AND SOUR CREAM ON THE SIDE.

🌶️ LIKE IT HOT? ORDER OUR FAMOUS SALSA DIABLA FOR $2 🌶️

TACOS AL PASTOR PLATE / $16.75 (INDIVIDUAL TACO $4.5)
SEASONED SHAVED PORK *SERVED WITH GRILLED PINEAPPLE ONTOP*

TACOS DE CARNE ASADA PLATE / $18.5 (INDIVIDUAL TACO $5)
TENDER SEASONED STEAK

TACOS DE POLLO PLATE / $16 (INDIVIDUAL TACO $4.25)
TENDER SEASONED CHICKEN

TACOS DE CARNITAS PLATE / $17.25 (INDIVIDUAL TACO $4.75)
SLOW ROASTED TENDER PORK

TACOS DE CHORIZO PLATE / $16.75 (INDIVIDUAL TACO $4.5)
SEASONED GROUND PORK SAUSAGE

TACOS DE CHORIPOLLO PLATE / $17.25 (INDIVIDUAL TACO $4.75)
TENDER CHICKEN AND SEASONED PORK SAUSAGE

TACOS DE BARBACOA PLATE / $18.5 (INDIVIDUAL TACO $5)
TRADITIONAL SLOW COOKED BEEF

TACOS DE CAMARONES PLATE / $18.5 (INDIVIDUAL TACO $5)
BUTTERED GRILLED LEMON-GARLIC SHRIMP SERVED ON LETTUCE AND TOPPED WITH OUR FRESH HOMEMADE BAJA SALSA

MAHI MAHI TACOS PLATE / $18.5 (INDIVIDUAL TACO $5)
LIGHTLY BREADED MAHI MAHI SERVED WITH LETTUCE AND TOPPED WITH OUR FRESH HOMEMADE MANGO SALSA

TACOS AL PASTOR

BUILD YOUR OWN PLATE
$18.50
CHOOSE 3 DIFFERENT TACOS
(EXCLUDES QUESABIRRIA TACO)

QUESABIRRIA TACOS

QUESABIRRIA PLATE / $18.75 (ADDITIONAL TACO $5.25)
TOTAL ORDER MINIMUM OF 3

QUESABIRRIA TACOS ARE SERVED ON A MARINATED, CHEESE GRILLED CORN TORTILLA FILLED WITH TENDER BIRRIA (BRAISED BEEF) TOPPED WITH DICED ONION, CILANTRO AND SERVED WITH A CUP OF CONSOMÉ* ON THE SIDE FOR YOUR DIPPING PLEASURE.

*CONSOMÉ IS THE DELICIOUS JUICES OF THE BRAISED BEEF - ¡MUY DELICIOSO!

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, SHELLFISH OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
PLEASE LET YOUR SERVER KNOW IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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ESPECIALES

Molcajete / $35

Tender chicken, steak, chorizo, shrimp, grilled jalapeno and queso frito, grilled onions and bell peppers served with spanish rice, refried beans topped with queso fresco, lettuce, sour cream and guacamole.
Your choice of four corn or flour tortillas on the side.
Serves 2 people

Molcajete

Carne Asada Plate / $18.5

Tender, grilled steak served with spanish rice, refried beans topped with queso fresco, lettuce, pico de gallo, sour cream and guacamole on the side.
Your choice of two flour tortillas or three corn tortillas.

Mexican Steak Ranchero Plate / $19

Tender grilled steak topped with grilled onions and tri-color bell peppers served with spanish rice, refried beans topped with queso fresco, lettuce, pico de gallo, sour cream and guacamole on the side.
Your choice of two flour tortillas or three corn tortillas.
Add grilled zucchini or mushrooms on top $2.00

Shrimp Diabla Plate / $18

Grilled shrimp topped with spicy homemade salsa guerrero served with spanish rice, lettuce, pico de gallo, and sliced avocado.
Your choice of two flour tortillas or three corn tortillas.

Shrimp Diabla

Fajita Plate

Your choice of tender meat with grilled onions and bell peppers. Served with spanish rice, refried beans topped with queso fresco, lettuce, pico de gallo, sour creamand guacamole on the side.
Your choice of two flour tortillas or three corn tortillas.

Comes out sizzling!

Grilled Veggies $14
(Add zucchini or mushrooms for $2.00)
Chicken $17
Choripollo $18
Steak $18
Shrimp $18

Chile Relleno Plate

Roasted poblano pepper stuffed with cheese, dipped in a fluffy egg batter and fried until golden brown. Finished in the oven with shredded cheese and scallions.
Served with spanish rice and refried beans topped with queso fresco,
Chicken $16 / Cheese only $15

Chile Relleno

Carnitas Plate / $18.50

Our slow roasted pork served with spanish rice, refried beans topped with queso fresco, lettuce, pico de gallo, sour cream and guacamole on the side.
Your choice of two flour tortillas or three corn tortillas.

Enchiladas Plate

Three corn tortillas filled with your choice of filling, smothered with spicy homemade red enchilada sauce, topped with queso fresco, lettuce and cilantro. Served with spanish rice, refried beans topped with queso fresco, lettuce, sour cream and guacamole on the side.

Cheese $14
Grilled Veggies $14
(Add zucchini or mushrooms for $2.00)
Chicken $16.5
Steak $17.5
Shrimp $18
(No substitutions)

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Burrito Loco

Warm flour tortilla stuffed with our homemade rice, black and refried bean mix, cheese blend and lettuce. Served with salsa fresca and sour cream on the side.

Chicken $12.50
Chorizo $13
Choripollo $13.5
Grilled Veggies $10.5
(Add zucchini or mushrooms for $2.00)

Steak $13.75
Pork $12
Barbacoa $14
Carnitas $14

Add fresh guacamole $2.50
Add sliced avocado $2.50
Add salsa diabla $2.00

Burrito Bowl (GS)

Our homemade rice, black and refried bean mix topped with cheese blend, shredded lettuce, pico de gallo and sour cream, served in a bowl.

Chicken $13
Chorizo $13
Choripollo $14
Grilled Veggies $12
(Add zucchini or mushrooms for $2.00)

Steak $15
Pork $13
Barbacoa $15
Carnitas $15

Add fresh guacamole $2.50
Add sliced avocado $2.50
Add salsa diabla $2.00

Quesadilla

One flour tortilla or two corn tortillas (GS) stuffed with cheese blend and grilled. Served with salsa fresca and sour cream on the side.

Chicken $12
Chorizo $13
Choripollo $14
Grilled Veggies $12.5
(Add zucchini or mushrooms for $2.00)

Steak $13.5
Pork $12.5
Barbacoa $14
Shrimp $15
Cheese $9

Chimichanga

Deep fried flour tortilla stuffed with our homemade rice, black and refried bean mix and cheese blend. Served with queso on the side.

Chicken $12.50
Chorizo $13
Choripollo $13.5
Grilled Veggies $10.5
(Add zucchini or mushrooms for $2.00)

Steak $13.75
Pork $12
Barbacoa $14

Make it a plate for $5

Refried beans topped with queso fresco, Spanish rice, lettuce and fresh pico de gallo on the side

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SIDES

Spanish Rice and Beans $4.5
Spanish Rice $2.5
Refried Beans $2.5
Black Beans $3
Two Warm Flour Tortillas $2.5
Three Warm Corn Tortillas $2.5
Half Sliced Avocado $3
Sliced Jalapeños $2
Sour Cream .....$1.25 (2 oz)
Fresh Guacamole .....$3 (2 oz)
Pico de Gallo .....$2 (2 oz)
Salsa Roja .....$2 (2 oz)
Salsa Diabla .....$2 (2 oz)

BEVERAGES

Sodas & Juices / $2.45

Coca-Cola
Diet Coke
Sprite
Soda Water
Lemonade
Cranberry Juice
Unsweetened Iced Tea

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Horchata

Horchata / $4.50

Traditional Mexican Drink
Homemade Cinnamon Rice Milk
(Make sure to check out our Bar Drink Menu for more ways to enjoy our Horchata)

DESSERTS

Tres Leches Cake / $5

Traditional Mexican Cake Served Chilled

Cinnamon & Sugar Churros / $5

Warm Churros Served with Fresh Whipped Cream

Cinnamon & Sugar Churros

¡Muchas Gracias Amigos!

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