

Maracas

\$2

STREET TACOS

Al Pastor - Most traditional favorite of street shops. Vendors will have some variation on this slow-cooked, spiced pork with onion and sliced off pineapple.

Asada - Tender skirt steak charred over the griddle that marinades with various spices from old cooking styles - with Carne Asada street tacos it's all about the meat

Carnitas - "little meats", is a Mexican cuisine made by braising or simmering pork until tender. The flavor comes from many herbs and oven-roasted crispness. Our cooks #1 specialty!

Lengua - The beef tongue is very tender and soft, making it the most famous in the streets of Mexico the best tongue tacos pair along with the tartness of the lime, the freshness of the salsa and cilantro!

Pollo - Simmered in a traditional sauce these chicken tacos have a delightful taste & bring a full street style flavor you can never go wrong with.

